

## For...AFTER DINNER

<b>IRISH COFFEE</b> coffee with Bushmills Irish Whiskey and Kahlua, topped with whipped cream	\$6.25
<b>B 52 COFFEE</b> coffee with Kahlua, Bailey's Irish Cream, and Grand Marnier, topped with whipped cream	\$6.25
<b>NUTTY IRISHMAN</b> coffee with Bailey's Irish Cream and Frangelico, topped with whipped cream	\$6.25
<b>BUTTERED SCOTSMAN</b> coffee with butterscotch schnapps, and Bailey's Irish Cream, topped with whipped cream	\$6.25
<b>MOCHA LATTE MARTINI</b> Van Gogh espresso vodka, Bailey's Irish Cream, and Godiva chocolate liqueur chilled, served up	\$6.25
<b>CARROT CAKE COFFEE</b> coffee with Bailey's Irish Cream, buttershots schnapps and a splash of cinnamon schnapps	\$6.25
<b>GODIVA WHISPER</b> vanilla ice cream blended with Godiva liqueur and Korbel Brandy	\$6.25
<b>TOASTED ALMOND</b> vanilla ice cream blended with Amaretto Di Saronno and Kahlua	\$6.25

## DESSERTS

<b>CREME BRULEE</b> a classic presentation of a creamy homemade custard with a crystalized sugar topping	\$5.00
<b>HOMEMADE BREAD PUDDING</b> ask your server for today's selection	\$5.00
<b>CHEESE CAKE</b> a classic creamy New York style cheesecake available plain or with a cherry topping	\$5.00
<b>LEMON MERINGUE PIE</b> a high topped pie	\$3.50
<b>CHOCOLATE CAKE</b> homemade by our pastry chef Tina, ask your server for today's selection	\$5.00
<b>HOT FUDGE SUNDAE</b> French vanilla ice cream topped with hot fudge, whipped cream and a cherry	\$4.50
<b>ICE CREAM</b> premium French vanilla or chocolate ice cream	\$3.50
<b>RASPBERRY SHERBET</b> cool and refreshing	\$3.50

ASK YOUR SERVER FOR TODAY'S SPECIAL  
DESSERT