

DESSERTS

BANANAS FOSTER (SERVED FOR 2 OR MORE) <i>Fresh bananas cooked tableside in a caramel citrus sauce, flamed with dark rum, served over Walrus Vanilla Ice Cream</i>	9 PP
KEY LIME CHEESECAKE <i>House made Cheesecake infused with key lime</i>	7
FLOURLESS CHOCOLATE TORTE <i>Gluten-free dense chocolate cake with raspberry sauce</i>	7
APPLE COBBLER W/CINNAMON ICE CREAM <i>Served with Walrus Cinnamon Ice Cream</i>	7
CRÈME BRÛLÉE <i>Garnished with whipped cream & fresh berries</i>	6
CHOCOLATE CHIP PAN COOKIE <i>Served with Walrus Vanilla Ice Cream</i>	6
SORBETS <i>Seasonal flavors, made in house</i>	4
WALRUS ICE CREAM (PER SCOOP)	2

PORTS & DESSERT WINES

	GLASS	BOTTLE
TAYLOR 10 YEAR TAWNEY	8	50
TAYLOR 20 YEAR TAWNEY	12	75
FONSECCA RUBY BIN 27	6	40
RAMOUS PINTO LBV PORT	7	45
1998 FONSECCA PORT (375ML)		40
NICOLAS SAUTERNES (375ML)	5	27
MER SOLEIL LH VIOGNIER (375ML)		55
DOLCE (375ML)		120
INISKILLIN, VIDAL ICE WINE (375ML)		75

AFTER DINNER DRINKS

DESSERT MARTINI <i>Vanilla Stolli Vodka, Frangelico, Bailey's Irish Cream, Kahlua and cream</i>	8
IRISH COFFEE <i>Jameson Irish Whiskey and dark roasted coffee, topped with fresh whipped cream and drizzled with green Crème de Menthe</i>	6
ITALIAN COFFEE <i>Amaretto di Sarrono and dark roasted coffee, topped with fresh whipped cream and toffee sprinkles</i>	6
SPANISH COFFEE <i>Kahlua, Bacardi 151 Rum, dark roasted coffee, topped with fresh whipped cream</i>	7
MEXICAN COFFEE <i>1921 Crema con Tequila, Kahlua, dark roasted coffee, topped with fresh whipped cream</i>	7
KEOKE COFFEE <i>Korbel Brandy, Kahlua, dark roasted coffee, topped with fresh whipped cream</i>	7
BLENDED FROZEN COFFEE <i>Espresso, Kahlua, Cream</i>	7
ICED MOCHA <i>Two shots of espresso, mocha syrup, milk, shaken and served over ice, topped with fresh whipped cream and chocolate shavings</i>	6
CAPPUCCINO OR LATTE <i>With freshly roasted espresso beans</i>	4.50
ESPRESSO <i>Single shot</i>	3
<i>Double shot</i>	4
<i>Triple shot</i>	5

ADD A CORDIAL FOR **2**
