

McGILL'S

PRIME RIB • PRIME STEAK • PRIME SEAFOOD

Crème Bruleè

Rich Brandy Custard topped with caramelized Sugar.

Chocolate Tower

A chocolate lover's dream of warm Chocolate Cake with a soft Fudge center Served with a scoop of Vanilla Bean Ice Cream.

Cheesecake

Traditional Cheesecake topped with your choice of Strawberry or Chocolate Sauce

Gourmet Carrot Cake

Four layers of moist Cake with shredded Carrots, Pecan pieces and crushed Pineapple, finished with real Cream Cheese Icing and garnished with Pecans.

French Silk Pie

A light flakey crust layered with Chocolate and White Chocolate Mousse finished with delicate Chocolate Shavings.

Homemade Key Lime Pie

Awaken your taste buds with fresh Florida Key Limes.

McGill's Signature Bread Pudding

Traditional Bread Pudding served with a signature warm Dark Butter Rum Sauce.

Petite Desserts

Chocolate Cobbler and Petite Cheesecake

Dessert Wine

Merryvale Vineyards Antigua

Muscat Wine aged 11 years in French Oak Barrels

Orange peel, Hazelnut, and Toffee

*Please ask your server for an assortment of after dinner drinks including
Cappuccino, Espresso, and Café Latte*