

DESSERTS

Tropical Key Lime Pie

Key Lime Pie in a macadamia-coconut crust, dusted with powdered sugar and served with passion fruit coulis and raspberry sauce ~ 8.95

Erazzuriz Late Harvest Sauvignon Blanc

B-52 Budino Cake

A warm and luscious chocolate pudding cake enhanced with Kahlua, Baileys and Grand Marnier.

This cake is topped with our own Bourbon Stout Fudge and paired with local Lik's Vanilla Bean Ice Cream ~ 8.95

Croft LBV, Inniskillin Cabernet Franc

Frangelico Bread Pudding

A sweet spiced twist on the New Orleans classic. Drizzled with warm bourbon stout crème anglaise & topped with local Lik's Vanilla Bean Ice Cream ~ 8.95

Sarraco, Moscato di Asti

Fudge Walnut Brownie Sundae

Chocolate fudge brownie filled with walnut pieces, topped with Jack Daniels® chocolate chip ice cream, fresh whipped cream, & drizzled with warm bourbon stout crème anglaise ~ 8.95

Inniskillin Cabernet Franc

Turtle Cheesecake

Caramel, Stout fudge and candied pecans put the turtle into our ChopHouse cheesecake ~ 8.95

Taylor 20 Year Tawny

Crème Brûlée

Ask your server for our seasonal selection ~ 8.95

Sorbet

Ask your server for our seasonal selection ~ 5.95

AFTER DINNER SELECTIONS

Cognacs

Larresingle Armagnac VSOP	12
Remy Martin XO	30
Remy Martin VSOP	10
Remy Martin Extra	48
Remy Martin Louis XIII	207
Courvoisier VSOP	10
Courvoisier XO	25
Martell Cordon Bleu	20
Martell VSOP	10
Hennessey VSOP	10
Grand Marnier	10.25
Grand Marnier 100 th Anniversary	28

Ports

Fonseca Bin 27	6
Graham's Six Grape	8
Taylor Fladgate Tawny	
Ten Year	8
Twenty Year	13
Thirty Year	19
Forty Year	25

A Century of Ports **50**

Dessert Wines

Erazzuriz Late Harvest Sauvignon Blanc	8
Sarraco, Moscato di Asti	13
Inniskillin Vidal Ice Wine	17
Inniskillin Riesling Ice Wine	25
Inniskillin Cabernet Franc Ice Wine	32
<i>Inniskillin Ice Wine Flight of Three</i>	45