

desserts 9.5

Vanilla Crème Brulee

Louis' White Chocolate Pecan

Bread Pudding

with banana, rum caramel sauce and our homemade vanilla ice cream

Big Bear Brownie

with chocolate chips, walnuts and our homemade vanilla ice cream

Buttermilk Pie

with orange marmalade, gingersnap crumble, and spiced whipped cream

Lemon Pound Cake

with macerated strawberries, lemon curd and whipped cream

Hummingbird Cake

3 layer with pecans, pineapple, banana, and a cream cheese frosting with our homemade butter pecan ice cream

Seasonal Cobbler

with our homemade ice cream

Specialty cakes made by our pastry chef can be pre-ordered. Cakes or outside desserts may be brought in for a \$25 fee.

liqueurs, cognacs, ect

Amaretto DiSaronno	Godiva White Chocolate
B & B	Grand Marnier
Bailey's Irish Cream	Hennessey
Caravella Limoncello	Kahlua
Chambord	Pernod
Cointreau	Pimm's No. 1
Couvoisier	Remy Martin vsop
E&J Brandy	Rum Chata
Evangeline's Praline Liqueur	Sambuca
Frangelico	Tia Maria
Godiva Dark Chocolate	

dessert wines, ports, ect

Warre's "Otima" 10yr. Tawny Port	9.5
Warre's 20yr. Tawny Port	10
Churchill's Finest Reserve Port	12
Graham's Six Grapes Port	11
Broadbent Rainwater Madeira	6
Fore Family VYD Late Harvest Syrah	14
Jorge Ordonez & Co Moscatel Dulce	10
Lions de Suduiraut Sauternes	9.5
Hopler Trockenbeerenauslese	20