

# DESSERT MENU

**CHOCOLATE SUNDAE** \$3.95  
Double scoop of vanilla ice cream topped with hot fudge sauce, vanilla whipped cream, chopped peanuts and a cherry.

**CREME BRULEE** \$4.95  
Classic style vanilla bean custard with caramelized sugar crust.

**CHOCOLATE BROWNIE TOWER** \$5.95  
Ghiradelli's double chocolate brownie baked with Reeses peanut butter cups. Served warm with vanilla ice cream and hot fudge sauce.

**APPLE CRISP** \$5.95  
Sliced Granny Smith apples simmered in butter, sugar, cinnamon, pure vanilla and topped with almond streusel crust. Served warm with vanilla ice cream and caramel sauce.

**CHOCOLATE LOVIN' SPOON CAKE** \$5.95  
A giant mouthful of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.

**PEANUT BUTTER PIE** \$5.49  
Housemade peanut butter chocolate pie served with white and dark chocolate sauce and whip cream.

**BREAD PUDDING** \$5.95  
Bread pudding made with brioche. Served warm with caramel and white chocolate sauce.

## NEW YORK STYLE CHEESECAKE

Try our super tall creamy cheesecake.

\$5.59

### PEANUT BUTTER CUP

Warm hot fudge sauce with crumbled Reeses Peanut butter cup and vanilla whipped cream.

### RASPBERRY-WHITE CHOCOLATE

Topped with Raspberry sauce and white chocolate sauce.

### STRAWBERRY CHEESECAKE

Topped with sweet strawberries in sauce.

**QUINTA DO INFATADO RUBY PORT** \$6.00  
**IRISH COFFEE** \$4.75  
**GERMAN CHOCOLATE CAKE MARTINI** \$6.00