

DESSERTS

Upside Down Candied Walnut Apple Pie

Baked Twice with a Candied Walnut Crust, Warm Caramel Sauce
and Served with Cinnamon Ice Cream

10

Vanilla Bean Crème Brûlée

Caramelized Sugar Topped with Fresh Seasonal Berries

7.5

Spenger's Mud Pie

Oreo Cookie Crumbles, Coffee Ice Cream,
Fudge, Topped with Whipped Cream

8

Deep Dish Key Lime Pie

Real Key Lime Juice with Cheesecake Icing and Fresh Berries

9

Deep Dish Chocolate Silk Pie

Rich & Silky Chocolate Mousse Pie, Served with
Raspberry Sauce and Fresh Seasonal Berries

8

Mocha Chocolate Cheesecake

Semi-Sweet Chocolate Cheesecake Infused with Coffee Liqueur
Oreo Cookie Crumb Crust Finished with a
Mocha Chocolate Sauce

8.5

Ice Cream Selection & Seasonal Sorbet

3 per scoop



Vanilla Bean
Crème Brûlée

AFTER DINNER

COFFEE

Irish Coffee

A classic! One sugar cube, Jameson Irish Whiskey & coffee

Spanish Coffee

Tia Maria Coffee Liqueur, Korbel Brandy, one sugar cube & coffee

Millionaire Coffee

Baileys Irish Cream, Frangelico Hazelnut Liqueur,
Kahlúa Coffee Liqueur & coffee

Spiked Mocha

Stoli Vanil Vodka, Chambord Black Raspberry Liqueur,
hot chocolate mix & coffee

Hot Apple Pie

Spiced apple cider spiked with Tuaca Vanilla Citrus Liqueur

SINGLE MALT SCOTCH

The Balvenie DoubleWood 12 Yr

Glenfiddich 12 Yr

The Glenlivet 12 Yr

The Glenlivet 18 Yr

The Macallan 12 Yr

The Macallan 18 Yr

Laphroaig 10 Yr

Oban 14 Yr

SMALL BATCH BOURBON & RYE

Booker's

Knob Creek

Basil Hayden's

Woodford Reserve

Bulleit Rye

Knob Creek Rye

RUM

Ron Zacapa 23 Yr

Pyrat XO Reserve

Don Q Gran Añejo

COGNAC

Courvoisier VS

Hennessy VS

Martell XO

Rémy Martin VSOP

PORT, SHERRY & DESSERT WINE

Graham's 10 Yr

Graham's 20 Yr

Graham's 30 Yr

Fonseca Bin No. 27

Taylor Fladgate LBV

Harveys Bristol Cream

Robert Mondavi Moscato D'Oro

Dry Sack