



Dessert

Triple Layer Swiss Chocolate Chalet Cake

Rich Guittard Swiss chocolate cheesecake, white chocolate mousse, and dark chocolate cake with chocolate icing, drizzled with white chocolate. // 9

Sweet Potato Maple Layer Cheesecake

Cinnamon cheesecake on a graham cracker crust with sweet potato spice cake, and maple cream cheese icing. // 9

Key Lime Pie

A traditional dessert with whipped cream. // 9

S'mores Lava Cake

Graham cracker cake filled with smoked chocolate ganache and marshmallow topping. Served a la mode. // 9

Vanilla New York Cheesecake

Smooth and creamy pure vanilla New York cheesecake. // 9

Chocolate Flourless Cake * Gluten Free

Topped with a chocolate ganache and powdered sugar. // 9

Chefs Choice Dessert // Market Price

After Dinner Drinks

Chocolate Martini

Crème de Cacao, Whipped Vodka, Kahlua, and cream, in a chocolate drizzled glass. // 10

Shackleton Blended Scotch Whiskey

Scotch Whiskey with notes of vanilla, butterscotch, dark sugar, glazed pineapple, and a hint of bonfire smoke. // 10

Graham's 10 - Year - Old Tawny Port

A rich, amber-colored Tawny Port. Flavored with notes of smoke, honey, and figs, with a chocolate finish. // 11

Classic Boulevardier * Choose Your Bourbon, Market Price

A cocktail made with your preference of Bourbon, Carpano Antica Vermouth, and Campari. Stirred, and served in a coupe glass, garnished with a fresh orange twist.

Key Lime Martini

Stoli Vanilla Vodka, house-made sweet and sour, and pineapple juice. A Frackelton's Classic. // 10

Salted Caramel Tini

Butterscotch schnapps, Pinnacle Whipped Cream vodka, cream, and caramel sauce, shaken and served up with a caramel and sea salt rim. // 10

