

Desserts

Crème Brûlée

DELICATE MADAGASCAR VANILLA BEAN CUSTARD TOPPED AND FINISHED WITH A LAYER OF CARAMELIZED SUGAR CRUST 8.95

Flourless Chocolate Cake

RICH DARK CHOCOLATE CAKE WITH FRESH WHIPPED CREAM AND RASPBERRY SAUCE 7.95

Tiramisu

LADY FINGERS SOAKED IN COFFEE AND MARSALA LIQUEUR, LAYERED WITH WHIPPED MASCARPONE CHEESE, DUSTED WITH COCOA 7.95

Key Lime Pie

SWEET AND TART CUSTARD ON A TRADITIONAL GRAHAM CRACKER CRUST, TOPPED WITH FRESH WHIPPED CREAM 7.95

New York Cheesecake

THICK OREO COOKIE CRUST, RICH AND SMOOTH CREAMY CHEESECAKE 7.95

Chocolate Mousse Pie

RICH BITTERSWEET CHOCOLATE MOUSSE ON OREO COOKIE CRUST, ENCASED IN A CHOCOLATE GANACHE WITH CRÈME ANGLAISE SAUCE 7.95

Apple Purse

GRANNY SMITH APPLES WITH CINNAMON AND WALNUTS, WRAPPED IN PHYLLO PASTRY, SERVED WITH CARAMEL SAUCE AND VANILLA ICE CREAM 8.95

Gold Brick Sundae

VANILLA ICE CREAM TOPPED WITH A HARDENED CHOCOLATE SHELL AND WALNUTS 7.95

Gourmet Ice Cream

HOMER'S ICE CREAM, NATIONAL GOLD MEADOW WINNING
ASK YOUR SERVER FOR FLAVORS

1 SCOOP 2.95

2 SCOOPS 4.95