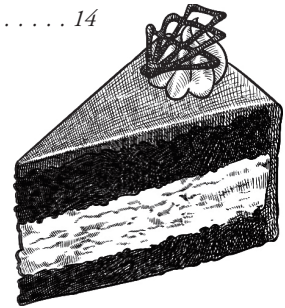


grille ON MAIN

DESSERTS

- CHOCOLATE SOUFFLÉ** *bailey's crème anglaise (25 minute preparation time)* 14
- APPLE CINNAMON GALETTE** *toasted pecans, ginger ice cream.* 11
- CHOCOLATE BLACKOUT CAKE** *chocolate custard, ganache* 11
- CHOCOLATE TRIO** 14
*flourless chocolate torte, dark chocolate espresso crème brûlée,
chocolate fudge brownie ice cream*
- CRANBERRY & WALNUT BREAD PUDDING** 11
vanilla ice cream, cranberry coulis
- CHEF'S SEASONAL CHEESECAKE** *check with your server.* 11
- HOUSEMADE ICE CREAM AND SORBET** *(3 scoops)* 11



AFTER DINNER DRINKS

- S'MORES, SERVED UP** 13
*tito's, creme de cacao, half and half,
toasted marshmallow, chocolate-graham cracker rim*
- MILLIONAIRE'S NIGHTCAP** 12
bailey's, frangelico, kahlua, coffee
- AFFOGATO** 11
*hazelnut liqueur, vanilla bean ice cream,
shot of espresso*
- ESPRESSO MARTINI** 12
tito's, fresh espresso, kahlua, chocolate sauce
- COFFEE DRINKS** 4-6
espresso, cappuccino, latte

& Cordials

DESSERT WINE

- RUBY PORT • Warre's "Heritage"** 8
- TAWNY PORT • Romariz** 9
- 10-YR TAWNY PORT • Quinta du Portal** 11
- 20-YR TAWNY PORT • Taylor Fladgate** 13
- PEDRO XIMENEZ (PX) SHERRY • Emilio Hildalgo** . . . 10
- MOSCATO • Piquitos, Spain** 10
- GRAND MARNIER** 10
- B & B** 10
- DISARONNO** 9
- COURVOISIER VSOP** 10
- HENNESSY VS** 11