

# Steakhouse *Dessert & Coffees Menu*

## *Desserts*

### **Cheesecake 8.00**

A traditional New York cream cheese.

### **Carrot Cake 9.00**

Moist carrot cake full of nuts & raisins filled & frosted with cream cheese icing.

### **Apple Crunch Cake 9.00**

### **Chocolate, Chocolate Chip Cake 9.00**

Layers of chocolate cake iced with chocolate fudge, filled & topped with pure large chocolate chips.

### **Chocolate Crunch Pecan Pie 9.00**

A Traditional Southern favorite with a rich amber filling laced with Chocolate & topped with Georgia pecans all in a buttery crust.

### **Tiramisu 9.00**

A Traditional luscious Italian Dessert consisting of alternating layers of Imported mascarpone and lady fingers delicately soaked in espresso with a hint of liqueur.

### **Chocolate Mousse Cake 9.00**

Cream cheese, pasteurized milk and cream, cheese cultures, hearty whipped cream, chocolate, whole eggs and cocoa.

### **Chocolate Lava Cake 9.00**

with Vanilla Ice Cream



## *Homemade Desserts*

### **Flan 8.00**

Traditional Spanish favorite, custard with caramel topping

### **Rice Pudding 8.00**

### **Chocolate Mousse 8.00**

### **Poached Pears 8.00**

in a Port Wine with Vanilla Ice Cream

### **Leche Frita 8.00**

### **Cherries Jubilee 9.00**

with vanilla ice cream

## *Seasonal Fruits*

### **Fresh Melon 8.00**

### **Fresh Pineapple 8.00**

### **Fresh Strawberries 8.00**

Topped with whipped cream

## *Spanish Sorbet*

### **Orange 9.00**

### **Raspberry 9.00**

### **Lemon 9.00**

### **Coconut 9.00**

### **Mango 9.00**

### **Ice Cream 8.00**

Vanilla, Chocolate

### **Tortoni 8.00**

A cup of vanilla ice cream topped with crusted almonds

### **Tartuto Ice Cream 9.00**

Chocolate & Vanilla ice cream—chocolate cover with nuts & cherry inside

### **Spumoni 9.00**

Vanilla ice cream with a light chocolate, menthe and almonds

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~ Gift Certificates Available ~

## Coffees

### **Don Pepe Coffee 10.00**

Kahlua, Brandy, Licor 43, Espresso and Whipped Cream

### **Cappucino Venezia 10.00**

Ameretto, Espresso and Whipped Cream

### **Caribbean Coffee 10.00**

Dark Rum, Kahlua, Espresso and Whipped Cream

### **Mexican Coffee 10.00**

Kahlua, Tequila, Espresso and Whipped Cream

### **Jamaican Coffee 10.00**

Tia Maria, Rum, Espresso and Whipped Cream

### **Kentucky Coffee 10.00**

Knob Creek Bourbon, Espresso, Steamed Milk and Crème the Menthe

### **Nutty Irishman Coffee 10.00**

Frangelico, Baileys Irish Cream, Espresso & Steamed Milk

### **Tropical Coffee 10.00**

Banana Liqour, Kahlua, Dark Rum, Espresso & Steamed Milk

### **Irish Coffee 11.00**

Irish Whiskey, Espresso and Whipped Cream

### **B-52 Coffee 11.00**

Grand Marnier, Kahlua, Baileys, Espresso & Whipped Cream

## Dessert Wines

**Spanish Moscatel – Sarda 9.00**

**Romate Cream Sherry 9.00**



# Steakhouse *Ports & Cordials Menu*

## *Ports*

	Glass	Bot-
House Select 10 Year Old	11.00	71.00
House Select 20 Year Old	18.00	100.00
Presidential Vintage 2000	31.00	199.00
Ramos Pinto Vintage 2000	31.00	199.00
De La Force Vintage 2000	31.00	199.00
Dows Vintage 1997	31.00	199.00
Dows Vintage 2000	37.00	235.00
Magalhaes Vintage 2000	37.00	235.00
Churchill Vintage 2000	37.00	235.00
Churchill Vintage 1985	39.00	240.00
Ferreira Vintage 2000	44.00	284.00
Nieport Vintage 2000	44.00	284.00
Croft Vintage 2000	44.00	284.00

## *Sherry*

	Glass	Bot-
Tio Pepe	9.00	48.00
Harveys Bristol Cream	9.00	48.00
Dry Sack	9.00	50.00

## *Cordials*

Amarguinha—Almond Liqueur	9.00
Pazo Licor de Hierbas	9.00
Pazo Licor Café	9.00
Licor 43	9.00
Tia Maria	9.00
Godiva	9.00
Marie Brizard Anisette	9.00
Pyrat Rum XO Reserve	10.00
Nocello	10.00
Lemoncello	10.00
Irish Mist	10.00
Frangelico	10.00
Strega	10.00
Sambuca Romano Black / White	10.00
Molinari Sambuca	10.00
Amaretto Disaronno	10.00
Baileys Irish Cream	10.00
Kahlua	10.00
Chambord	10.00
Cointreau	10.00
Galliano	10.00
Grand Marnier	11.00
B & B	11.00
Drambuie	11.00
Benedictine	11.00

# Steakhouse *Tequilas & Cognacs Menu*

## *Tequilas*

Patron Xo Café	10.00
Patron Silver	13.00
Patron Reposado	15.00
Patron Añejo	17.00
Don Julio Añejo	17.00
Don Julio Silver	13.00
Cuervo Gold	10.00
El Tesoro "Don Felipe" Blanco	11.00
El Tesoro "Don Felipe" Reposado	13.00
El Tesoro "Don Felipe" Añejo	14.00

## *Grappas / Aguardientes*

Montanha		9.00
Pazo Orujo de Galicia	Spain	9.00
Sao Domingos Velhissima	Portugal	10.00
Nardini Riserva	Italy	13.00
Brunello di Montalcino Berta	Italy	13.00
Poli Po Moscato Morbida (Smooth)	Italy	21.00
Poli Po Merlot (Secea Dry)	Italy	21.00
Poli Po Pinot (Elegante)	Italy	21.00
Amorosa de Vinaccia di Torcolato	Italy	21.00
Amorosa de Vinaccia di Vespaiolo	Italy	21.00

## *Cognacs & Brandies*

**Remy Martin Louis XIII** ½ oz 115.00   1oz. 215.00   2oz. 425.00  
Made only with the highest quality grapes from the cognac region Incomparable in its mellowness, bouquet and taste. A blending of cognacs aged over 70 years.

**Remy Martin XO "Excellence"** 42.00  
A tribute to the art of cognac making, recognized by experts as one of the most complex and subtle cognac in the world, aged over 30 years.

**Remy Martin Louis VSOP** 15.00  
(Very especial Old Pale). The highest quality VSOP in the world. Its super bouquet, color and taste reflect the blending of Grande and Petite Champagne grapes, the who finest growths, aged from 8 to 15 years.

Fundador	8.00
Brandy 1920	9.00
Courvoisier V.S	12.00
Hennessy V.S	12.00
Lepanto Solera Gran Riserva	13.00
Cardenal Mendoza	13.00
Gran Duque D'Alba	13.00

## *Single Malt Scotches & Whiskeys*

The Macallan 12 Year Old	18.00
The Macallan 18 Year Old	48.00
Glenlivet 12 Year Old	16.00
The Balvenie 12 Year Old Doublewood	18.00
Johnnie Walker Blue Label	45.00
Johnnie Walker Gold Label	23.00
Jameson Irish Whiskey	12.00
Glenfiddich 12 Year Old	15.00



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