

Desserts

<i>Homemade Cheesecake</i> -----	\$5.50
<i>With fresh strawberries (seasonal)</i> -----	\$6.50
<i>Homemade Raspberry Crème</i> -----	\$4.50
<i>Chocolate Chip Mint Ice Cream</i> -----	\$3.50
<i>French Vanilla Ice Cream</i> -----	\$3.50
<i>Fresh Strawberries Grand Marnier (seasonal)</i> -----	\$5.50
<i>With French Vanilla Ice Cream</i> -----	\$6.50
<i>Hot Fudge Brownie ala mode (with walnuts)</i> -----	\$6.00
<i>Hot Fudge Sundae (with chopped peanuts)</i> -----	\$6.00
<i>Homemade French Silk Pie</i> -----	\$6.00
<i>Homemade Pecan Pie</i> -----	\$6.00
<i>Crème de Menthe Parfait</i> -----	\$6.00

Coffee, Tea, Espresso

<i>Coffee</i> -----	\$2.00
<i>Tea</i> -----	\$2.00
<i>Assorted Specialty Teas</i> -----	\$2.00
<i>Hot Chocolate</i> -----	\$2.00
<i>Espresso</i> -----	\$3.00
<i>Cappuccino</i> -----	\$4.25

After Dinner Coffees

<i>Scotch 'N Sirloin House Coffee</i> -----	\$8.00
<i>Made w/White Crème de Cacao, Grand Marnier & Kahlua</i>	
<i>Irish Coffee- w/ Jameson Irish Whiskey</i> -----	\$8.00
<i>Amaretto Coffee</i> -----	\$7.00
<i>Sambuca Coffee</i> -----	\$7.50
<i>Kahlua Coffee</i> -----	\$7.50
<i>Spanish Coffee w/ Licor 43</i> -----	\$7.00
<i>Bailey's Coffee</i> -----	\$7.50
<i>Frangelico Coffee</i> -----	\$7.50
<i>B & B Coffee</i> -----	\$7.50
<i>Grand Marnier Coffee</i> -----	\$7.50

Ports & Sherry

2 oz. Pour

<i>Fonseca Bin 27, Porto</i> -----	\$7.50
<i>2008 Taylor Fladgate, Late Bottle Vtg., Porto</i> -----	\$8.00
<i>Taylor Fladgate 10yr Tawny Porto</i> -----	\$9.50
<i>Quinta do Infantado, Ruby Porto</i> -----	\$7.50
<i>Harvey's Bristol Cream Sherry</i> -----	\$7.00

Cognac

2 oz. Pour

<i>Chateau De Pellehaut, Reserve, Armagnac</i> -----	\$11.00
<i>Chateau De Pellehaut, 1989, Armagnac</i> -----	\$14.00
<i>Courvoisier V.S.</i> -----	\$9.50
<i>Courvoisier V.S.O.P.</i> -----	\$11.50
<i>Martell Cordon Bleu</i> -----	\$29.00
<i>Remy Martin V.S.O.P.</i> -----	\$12.00
<i>Remy Martin Louis XIII</i> -----1 ¼ oz. \$135.00-----	\$215.00