

Dessert Menu

\$10.00

ITALIAN CHEESECAKE

Rich blend of ricotta and cream cheese with a hint of orange and lemon zest.

BROWN SUGAR COFFEE CRUMB CAKE

Coffee infused cake topped with a brown sugar cinnamon crumb.

TIRAMISU

A coffee-flavored Italian dessert of ladyfingers dipped in espresso topped with a sweet mascarpone mixture

CARROT CAKE

Freshly grated carrots and fragrant spices topped with a cream cheese icing.

DELUXE APPLE CRISP

Old fashioned, delightful apple crisp made with freshly sliced New England apples. Topped with a cinnamon sugar crumble and a scoop of vanilla ice cream.

TARTUFO

Vanilla and chocolate ice cream with a raspberry nut center. Covered in a hard chocolate shell.

CHOCOLATE DECADENCE CAKE

Warm, rich chocolate cake topped with creamy dark chocolate lava. Served with a scoop of vanilla ice cream.

Special Coffee Dessert Cocktails

Garden Grill Signature Coffee \$10

Bailey's, Frangelico, and Coffee topped with whipped cream

Irish Coffee \$10

Irish Whiskey and Coffee topped with whipped cream

Roe & Co Sling \$14

Roe & Co Irish whiskey, orange bitters, old fashion bitters, simple syrup, served hot topped with ground nutmeg.

Stoli Vanilla Espresso Martini \$14

Stoli vanilla, Frangelico, and fresh espresso

Stoli Vanilla Chocolate Martini \$14

Stoli vanilla, Dorda double chocolate Liqueur and Frangelico

Coffees

| Cappuccino | 6.00 |
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| Decaffeinated Cappuccino | 6.00 |
| Flavored Cappuccino | 6.50 |

| Espresso | 4.50 |
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| Decaffeinated Espresso | |
| Double Espresso | |

Dessert Spirits and Fine Cordials

The Dubliner, Irish Whiskey with honeycomb....... \$12 Dalwhinnie Highland single malt scotch....... \$22 Clase Azule reposado tequila...... \$22 Grappa Di Franciacorta...... \$11 Limoncello...... \$11 Baileys...... \$11 Grand Marnier...... \$12 Romana Sambuca classic & black...... \$11 Meletti Anosette...... \$11 Amaretto Disaronno...... \$12 Chambord....... \$12

Dessert wines, Vermouth, & Port Wines

Fonseca Porto 10 year old..... \$12 Paumanok Sav Blanc..... \$12 Duckwalk Blueberry Port..... \$12 Cocchi de Torino..... \$12