*The Finish…*

*House-Made Desserts*

*$11*

# Italian Cheesecake Deluxe Apple Crisp

*cheese with a hint of orange and Rich blend of ricotta and cream New cinnamon sugar crumble and England sliced apples with a*

 *lemon zest Apple Strudel vanilla ice cream*

*Cinnamon sugar apples*

 *Crème Brulée (Gf) crust with vanilla ice creamwrapped in a buttery flaky Tartufo(gf)*

*Delicious cream vanilla custard with a burnt sugar topping*

# Chocolate Mousse Cake

*Creamy chocolate mousse filling in a chocolate cake crust*

*Dessert Wines, Ports,*

 *Spirits, and Cordials*

*Baileys Irish Cream $12*

*Grand Marnier $20*

*Romana Sambuca classic & black $12*

*Meletti Anosette $11*

*Amaretto Disaronno $12*

*Chambord $12 Duckwall Blueberry Port*  *$12*

 *Tia Maria $12*

 *Remy Martin $20*

 *Dalwhinnie 15* *Year Old*

*S**ingle Malt Scotch $22*

*Vanilla and chocolate ice cream with a raspberry nut center,*

*covered in a hard chocolate shell*

#  Carrot Cake

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

*Dessert Coffees*

*Garden Grill Signature Coffee $12*

 *Bailey’s, Frangelico, and*  *coffee topped with whipped cream*

 *Irish Coffee $12*

*Irish Whiskey and coffee topped with whipped cream*

*Vanilla Espresso Martini $16*

*Stoli vanilla, Frangelico, and fresh espresso*

*Vanilla Chocolate Martini $14*

*Stoli vanilla, Dorda Double Chocolate Liqueur and Frangelico*

*Coffee*

 *Available Caffeinated or Decaffeinated*

 *Coffee $3 Espresso $4.50 Cappuccino $8*

 *Hot Tea $3* *Double espresso $5.50* *Flavored Cappuccino $8*

\* Before placing your order, please inform your server if a person in your party has a food allergy\*