

# The Finish...

## House-Made Desserts

\$11

### Italian Cheesecake

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

### Crème Brûlée

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 \$11

Grand Marnier \$20

Romana Sambuca classic & black \$11

Meletti Anosette \$11

Amaretto Disaronno \$12

Chambord \$12

Duckwall Blueberry Port \$12

Tía María \$12

Remy Martin \$20

Dalwhinnie 15 Year Old

Single Malt Scotch \$22

### Apple Strudel

Cinnamon sugar apples wrapped in a buttery flaky crust with vanilla ice cream

### Deluxe Apple Crisp

New England sliced apples with a cinnamon sugar crumble and vanilla ice cream

### Tartufo

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 \$10

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

Irish Coffee \$10

Irish Whiskey and coffee topped with whipped cream

Stoli Vanilla Espresso Martini \$14

Stoli vanilla, Frangelico, and fresh espresso

Stoli Vanilla Chocolate Martini \$14

Stoli vanilla, Dorda Double Chocolate Liqueur and Frangelico

### Coffee

Available Caffeinated or Decaffeinated

Coffee \$3

Espresso \$4.50

Cappuccino \$6

Hot Tea \$3

Double espresso \$5.50

Flavored Cappuccino \$7

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