

Desserts

Symphony of Crème Brulee

A trio of Brulés. Vanilla bean, Chocolate and Chef's choice \$6.95

New York Style Cheesecake

Classic Chophouse dessert. House made; rich and light, smooth and creamy.
\$5.95

Chocolate Concerto Plus!!!

Molten Chocolate Cake with a warm center, Caramel Sauce and Vanilla Ice Cream. Because of preparation time, we ask that you order with your meal.
\$9.95

Key Lime Pie

Made with real Key Lime juice. Graham Cracker Crust and fresh Whipped Cream. \$5.50

Bananas Foster Cheesecake

Creamy, New York style Cheesecake served with classic Bananas Foster. Because of preparation time, we ask that you order with your meal. \$10.95

Tiramisu

Layers of Lady Fingers soaked in Espresso and Coffee Liqueur, layered with Mascarpone Cream and finished with a dusting of Cocoa Powder. \$8.95

Beethoven's Favorite

A dense rich Flourless Cake topped with Chocolate - Hazelnut Mousse and sprinkled with Toasted Hazelnuts. \$7.95

Fresh Berries in Season

Ask your server as to available seasonal Berries served with Sweet Whipped Cream and Crème Anglaise. \$6.95

Häagen Daz Ice Cream

Vanilla, Chocolate, or Dulce de Leche (a combination of Caramel and Sweet Cream, swirled with ribbons of golden Caramel) \$4.75

Häagen Daz Sorbet

Changing flavors of refreshing sorbet. Ask your server for available flavors.
\$4.75

Coffee Drinks

Espresso \$2.25

Double Espresso \$4.25

Cappuccino \$4.75

Aspen Coffee

Baileys Irish Cream and Frangelico topped with Whipped Cream and drizzled with Grand Marnier. \$6.95

Belgian Coffee

Cointreau, Baileys Irish Cream topped with Whipped Cream and served in a Cocoa-rimmed glass. \$5.95

Irish Coffee

Jameson's Irish Whiskey and a heaping spoonful of Brown Sugar topped with Whipped Cream and Green Crème de Menthe. \$6.75

Nutty Irishman Coffee

Baileys Irish Cream and Frangelico topped with Whipped Cream and Chocolate Syrup. \$5.95

Jamaican Coffee

Jamaican Rum and Tia Maria topped with Whipped Cream. \$6.95

Parisian Coffee

Kahlua, Grand Marnier and Brandy topped with Whipped Cream and served in a Brown Sugar-rimmed glass. \$6.95

Opus 9 Millionaire

Baileys Irish Cream, Kahlua and Frangelico topped with Whipped Cream and Chocolate Syrup. \$5.95

Ports & Sherrys

Dow's Porto 10 Year Tawny \$12.75

Dow's Porto 20 Year Tawny \$15.50

Dow's Porto 30 Year Tawny \$35.00

Graham's Porto 10 Year Tawny \$12.75

Graham's Porto "Late Bottle Vintage" 2000 \$7.95

Beringer Port of Cabernet Sauvignon 1997 \$6.95

Warres Warrior \$5.95

Grahams Malvedos Vintage 1996 \$14.00

Lustau Dry Sherry \$6.50

Lustau Cream Sherry \$6.50



Single Malt Scotch

- The Macallan 25 year old \$85.00
- The Macallan 12 year old \$16.00
- The Macallan 18 year old \$32.00
- Glenmorangie 12 year old, Portwood Finish \$14.50
- Glenmorangie 10 year old \$16.00
- Oban 14 year old \$16.00
- Springbank 10 year old \$16.00
- Lagavulin 16 year old \$23.00
- Highland Park 12 year old \$17.50
- The Balvenie 12 year old "Double Wood" \$15.00
- The Balvenie 10 year old "Founder's Reserve" \$14.00
- Glenlivet 12 year old \$11.50
- Glenfiddich 12 year old \$12.50

Cognacs

- Remy Martin, Louis XIII \$110.00 - 1 oz. \$210.00 - 2oz
- Remy Martin XO \$31.50
- Remy Martin VSOP \$17.00
- Hennessey XO \$31.50
- Courvoisier VSOP \$13.00
- Martell "Cordon Bleu" \$21.00

Grand Marnier

- Cuvee Cent Cinquantenaire \$38.50
150th Anniversary blend made from 50 year old Cognac
- Cuvee du Centenaire \$28.00
100th Anniversary blend made from 25 year old Cognac
- Cordon Rouge \$9.50

Specialty Bourbons

- Jefferson's Reserve 15 year old \$15.00
- Booker's 7 year old \$14.75
- Basil Haydens 8 year old \$14.25
- Knob Creek 9 year old \$10.50
- Woodford Reserve Distiller's Select \$11.00

Single Barrel Bourbons

- Jack Daniels "Single Barrel" \$14.50
- Wild Turkey "Rare Breed" \$9.75

Tequila

- Patrón Reposado \$16.50
- Patrón Silver \$16
- Herradura Reposado \$13
- Jose Cuervo Black Medallion \$8
- Cabo Wabo Blanco \$14
- Cabo Wabo Anejo \$14.50

Cigars

{Available in the bar.}

- Cohiba Corona Minor
Medium bodied, hint of cream and vanilla \$9.00
- Padron Anniversary 5000
Full bodied with a rich full espresso and cocoa bean flavor \$7.75
- Ashton Magnum
Medium bodied, woody, toasty with light herbal character \$9.50
- Cohiba Robusto Fino
Medium bodied, rich and spicy, hint of chocolate \$11.75
- Macanudo Hampton Court Café
Mild with a light herbal flavor \$7.50
- Romeo Y Julieta Bully
Medium with light herbal character \$7.50
- La Gloria Cubana, Torpedos #1
Mild to Medium bodied with notes of nut, cream and vanilla \$9.50
- Acid Blondie
Medium bodied, light herbal flavor \$6.50
- Montecristo Churchill
Rich, slow burning and complex \$10.50
- Macanudo Vintage VIII
Medium bodied with notes of nuts, cream and vanilla \$13.00

