

# Specialty Desserts

at The Grille

S'mores.....\$9.95

*Enjoy the classic graham cracker, marshmallow, and chocolate delight right at your table. Roast your own marshmallow to perfection on the tabletop hibachi. Serves four*

Chocolate Truffle Cake.....\$4.95

*Rich chocolate cake with a warm truffle center topped with homemade whipped cream and raspberry sauce*

World's Greatest Peanut Butter Pie.....\$5.95

*Freshly whipped peanut butter mousse set in a graham cracker cookie crust topped with a dark chocolate ganache*

Brown Sugar Crème Brulee.....\$4.95

*Baked vanilla custard with a hint of brown sugar*

Carrot Cake.....\$4.95

*Layers of carrot cake surrounded with cream cheese icing and toasted walnuts*

Turtle Sundae.....\$4.95

*Candied pecans, chocolate sauce, caramel sauce, homemade whipped cream and Sherman's vanilla Ice Cream*

Watermark's Famous Mini Chocolate Chip Cookies

1 dozen.....\$1.95

2 dozen.....\$3.95

Dows Ruby Port.....\$7.00

*Fresh Raspberry and cherry flavors, combined with a long intense finish. Pairs wonderfully with blue vein cheese and rich chocolate desserts*

Dows 10 year Tawny Port.....\$9.00

*On the nose bringing with aromas of candied fruit and caramel. Combined with ripe fruit on the palate vibrant nutty, almond flavors. Perfect balance with lingering dry finish. Pairs perfectly with salty creamy cheese along with crème brulee, cheesecakes, and carrot cake.*

Dows 20 year Tawny Port.....\$12.00

*Smooth and pronounced hints of honey and caramel, with less fruit flavors. Pairs extremely well with nuts, dried fruit, vanilla ice cream and crème brulee*

All desserts are homemade by Pastry Chef Starr Teneyck

# After Dinner Cocktails

Spanish Wonder.....\$6.50  
Tia Maria, Rum and coffee topped with whipped cream

Nutty Irishman.....\$6.50  
Baileys Irish Cream, Frangelico and coffee topped with whipped cream

Keoke Coffee.....\$6.50  
Kahlua, Christian Brothers Brandy, Crème De Cacao and coffee topped with whipped cream

Hint of Mint.....\$6.50  
Mint Chocolate Baileys Irish Cream and Hot Chocolate topped with whipped cream and drizzled with Crème De Menthe

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## Non Alcoholic Beverages

Harney and Sons Hot Tea.....\$1.95

Espresso.....\$2.50

Cappuccino.....\$3.00

Café Americano.....\$3.00

Caramel Macchiato.....\$3.50