



## NEW YORK CHEESECAKE

Light and fluffy vanilla cheesecake, made in house with your favorite topping Strawberries or Cherries or Enjoy as is!

## APPLE CRUMB PIE

Homemade, with brown sugar crumb topping in an old-fashion style crust.



## PEANUT BUTTER MOUSSE CAKE

**“Gluten Free”**

Chocolate truffle crust topped with peanut butter mousse and chocolate ganache, sided with gluten free chocolate crumbs



## BROWNIE SUNDAE

Homemade moist fudge brownie topped with vanilla ice cream, chocolate syrup and whipped cream.

## BLUEBERRY PEACH PIE

Homemade, with brown sugar crumb topping in an old-fashion style crust



## VANILLA BEAN ICE CREAM

**Served in a Cup or Bowl**

Add a topping of: chocolate, caramel or strawberries  
For the adults, try Crème de Menthe.

## CHOCOLATE MOUSSE CAKE

Layers of moist chocolate cake filled with chocolate mousse topped with a chocolate ganache



## FUDGE LAVA CAKE

Homemade dark chocolate decadence in a cylindrical dessert, filled with thick, rich fudge. Topped with whipped cream

**“Gluten Free”**



## APPLE-CRANBERRY CRISP

Our own special recipe, made with big chunks of deliciously spiced apples mixed with cranberries and covered with a crispy oatmeal topping. Served with vanilla ice cream.



## CRÈME BRÛLÉE

Our Chef’s homemade decadent crème brûlée with a brittle caramelized topping.

Great for two – unless you don’t share

**Flavor will be Chef’s choice – Ask Your Server**



## STICKY CARAMEL CAKE

Moist brown butter caramel cake, warmed and topped with choice of ice cream, caramel sauce and whipped cream



## STRAWBERRY SHORTCAKE

Homemade biscuits topped with strawberries and whipped cream.



## CARROT CAKE

Three layers of moist carrot cake filled and frosted with cream cheese frosting, sided with toasted coconut  
Homemade locally

