



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.

BREAD PUDDING

Homemade Bread Pudding.
Served warm and topped with Homemade Rum sauce.
Ask your Server for the flavor of the day!

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.



STICKY CARAMEL CAKE

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



FUDGE LAVA CAKE

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

“Gluten Free”



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



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

