

Fall Dessert Menu

CARROT CAKE \$11

Rich flavor from grated carrots and then an added crunch of walnuts

APPLE CRISP \$11

A combination of warm, tender apples and a crunchy topping add a scoop of vanilla ice cream for \$2

PEANUT BUTTER EXPLOSION CAKE \$11

Layers of luscious fudge brownies, a silky and sumptuous peanut butter mousse and a rich chocolate cake

BIG CHOCOLATE CAKE \$11

Irresistible moist chocolate fudge layered cake

PEACH CRISP BRIOCHE BREAD PUDDING – \$11

Rich brioche bread soaked in custard, layered with maple and vanilla-infused peaches, and finished with a cinnamon brown sugar oat crumble.

Add a scoop of ice cream +\$2

STEAKHOUSE CHEESECAKE \$11

Our classic cheesecake is rich and creamy set within a delicately toasted graham cracker crust and topped with a strawberry sauce

LEMON BERRY MASCARPONE CAKE – \$11

Moist lemon sponge layered with silky mascarpone cream and fresh berries for a light, refreshing finish.

GLUTEN FREE SEA SALT CARAMEL CHEESECAKE \$11

A traditional New York Style Cheesecake, with a gluten-free graham cracker crust swirled with thick, rich dulce de leche and a thin layer of HERSHEY'S caramel topping

