



DESSERTS

PINEAPPLE UPSIDE DOWN CAKE

rum cake with caramelized pineapple, candied pecans, caramel sauce, vanilla gelato 12

CRÈME BRÛLÉE

vanilla custard under caramelized sugar 10

MINI CRÈME BRÛLÉE 5

FLOURLESS CHOCOLATE TORTE

Amaretto mousse, chocolate ganache & vanilla anglaise 11

MINI FLOURLESS CHOCOLATE TORTE 6


NEW YORK CHEESECAKE WITH SEASONAL FRUIT


slow baked & infused with ice wine & ginger 11

MINI NEW YORK CHEESECAKE WITH SEASONAL FRUIT 6

DESSERT TRIO

mini versions of our Crème Brûlée, Flourless Chocolate Torte & New York Cheesecake with Seasonal Fruit 17

 Vegetarian menu item.

 Gluten conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

• Not all ingredients are listed. Please speak directly to a manager if your allergy is severe.

chop
STEAKHOUSE | BAR

FW.22-ON-09.22



LIQUID DESSERTS

GRAND ESPRESSO MARTINI (1½oz) vodka, Grand Marnier, Averna amaro, espresso	12½
TAYLOR FLADGATE 10 year (2oz)	12
TAYLOR FLADGATE 20 year (2oz)	17
GRAPPA , Sarpa di Poli (1oz)	10½
COURVOISIER VSOP (1oz)	16
HENNESSY VSOP (1oz)	19
RÉMY MARTIN XO (1oz)	33
AVERNA AMARO (1oz)	10

SPECIALTY COFFEES

BAILEYS COFFEE (1oz) with real whipped cream	9¾
SPANISH COFFEE (1oz) brandy, Kahlúa & coffee with real whipped cream	9¾
MONTE CRISTO (1oz) Grand Marnier, Kahlúa & coffee with real whipped cream	9¾

EUROPEAN COFFEES

ESPRESSO	4¾
CAPPUCCINO	5¾
LATTE	5¾