



DESSERTS

KEY LIME PIE 12

*toasted macadamia nut & coconut graham cracker crust,
key lime chiffon, raspberry & mango coulis*

CRÈME BRÛLÉE 10

*vanilla bean custard, seasonal berries,
shaved white chocolate*

WARM BUTTER CAKE 12

*lemon butter cake, blueberry compote,
vanilla ice cream*

CHOCOLATE BROWNIE SUNDAE 12

*caramelized bananas, strawberries, pecans,
vanilla ice cream, chocolate sauce*

CHEF'S SEASONAL CHEESECAKE 12

ask your server or bartender for today's selection

RAY' SIGNATURE PRALINE BASKET 12

*handmade pecan praline, vanilla ice cream,
seasonal berries, pecans, caramel sauce*

ICE CREAM

ZANZIBAR CHOCOLATE 6

OLD FASHIONED VANILLA 6

CHEF'S SELECTION 6



LOUIS XIII

Rémy de Martin
COGNAC GRANDE CHAMPAGNE

0.5 oz - 90 1 oz - 180 1.5 oz - 270

DESSERT WINES & PORTS

DOLCE, 'LIQUID GOLD', LATE HARVEST napa valley 22/glass

INNISKILLIN icewine, riesling, niagara (375.) 150/bottle

SANDEMAN tawny porto 30 years 18/glass

SANDEMAN tawny porto 40 years 22/glass

GRAHAM'S tawny porto 20 years 12/glass

GRAHAM'S tawny porto 30 years 18/glass

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 18

ketel one vodka, espresso, coffee liqueur

COFFEE NEGRONI 17

*santa teresa coffee aged rum,
campari, sweet vermouth*

FRENCH DREAM 15

baileys, coffee liqueur, chambord, raspberry

CHOCOLATE MARTINI 18

*absolut vanilla vodka, mozart chocolate,
coffee liqueur, cream*

LEMON DROP 17

hanson meyer lemon vodka, simple syrup, lemon

COFFEE & TEAS

ESPRESSO 4

COFFEE 5

ASSORTED HOT TEAS 5

DOUBLE ESPRESSO 7

CAPPUCCINO 7

LATTE 7