



## 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 4

ASSORTED HOT TEAS 4

DOUBLE ESPRESSO 6

CAPPUCCINO 6

LATTE 6