



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*



LOUIS XIII

Rémy de Martin
COGNAC GRANDE CHAMPAGNE

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

DESSERT WINES & PORTS

SANDEMAN *late bottled vintage* 12/glass

SANDEMAN *tawny porto 20 years* 15/glass

WARRE'S WARRIOR 'SPECIAL RESERVE' 15/glass

BANFI, ROSE REGALE, BRACHETTO D'ACQUI 18/glass

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

HOPPLER *trockenbeerenauslese, burgenland* (375.) 115/bottle

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

INNISKILLIN *icewine, cabernet franc, niagara* (375.) 175/bottle

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 18

belvedere 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