



Our World Famous Grapenut Custard

Bon Appetit Magazine
requested our recipe

The absolute best New England Grapenut Custard. It's our specialty... try it, and understand why Bon Appetit Magazine wrote to request our world famous recipe for their readers 7.



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Flourless Chocolate Torte

homemade served with raspberry whipped cream (GR)
9.

Hot Fudge Sundae

vanilla ice cream served with our homemade hot fudge
and whipped cream (GR)
8.

Cheesecake Creation

Ask you server for our current offering
9.

Mango Sorbet

(GR)
7.

Espresso & Cappuccino

Single 3.50 Double 5.00
Cappuccino 4.50 Extra Shot 1.50

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Some Premium Selections for the Perfect Nightcap...

Dessert Cocktails

Espresso Martini
Fresh chilled espresso, Kahlua, Baileys, Stoli Vanil 11.

Chocolate Martini
Godiva liquor, White crème de cacao, Stoli Vanil 11.

Key Lime Pie Martini
Keke key lime liquer, Stol Vanil, lime juice, splash pineapple,
with Graham cracker rim 11.

Specialty Coffee Cocktails

Dave's Special Blend
Gran Marnier, Amaretto, Kahlua 10.

Oatmeal Cookie
Bailey's, Butterscotch Schnapps, Goldschlager 9.

Spanish Coffee
Brandy, Kahlua 9.

Nutty Irishman
Bailey's, Frangelico 9.

Scotches of note

Old Pulteney, 21 year 25.
Glenmorangie, 12 year, "The Quinta Ruban" 14.
Glenlivet, 12 year 12.

Ports

Graham's Fine Tawny 8.
Six Grapes Tawny 9.
Fonseca "20 year" Tawny 14.

After Dinner Cordials & Cognacs

Aperol 9.	Godiva Chocolate Liqueur 8
Averna 9.	Grand Marnier 10
Baileys Irish Cream 9.	Harvey's Bristol Crème 8.
B&B 11.	Frangelico 9.
Belle de Brillet 11.	Kahlua 8.
Campari 9.	Limoncello 10.
Courvoisier 11.	Remy Martin VSOP 15.
Disaronno 9.	Sambuca 9.
Drambuie 10.	Sambuca Black 9.
Dry Sack 8.	Tia Maria 8.
Galliano 8.	Tuaca 8.

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