

Vintage

STEAKHOUSE

CHEF'S DESSERT SELECTION 12

CRÈME BRÛLÉE

*Vanilla Bean Crème Brulee Nouvelle, Chantilly Cream, Candied Macadamia Nuts,
Cocoa Nibs & Compressed Strawberry*

APPLE TART TATIN

*A pastry with Caramelized Apples in Butter & Sugar
Served with Vanilla Ice Cream*

NEW YORK CHEESECAKE

Fresh Seasonal Berries, Chantilly Cream

LAVA CAKE

*Molten Chocolate Cake with a Liquid Chocolate Core
Served with Vanilla Ice Cream*

MIXED BERRIES BREAD PUDDING

*Bread Pudding & Seasonal Berries with Port Wine Fluid Gel,
White Chocolate Peta Crisp, & Vanilla Bean Gelato*

GELATO & SORBETS

*Choice of Two:
Salted Caramel Gelato, Elderberry Gelato, Mango Sorbet, Raspberry Sorbet*

AFTER DINNER BEVERAGES

ESPRESSO

Single 4
Double 5.50

CAPPUCCINO

Single 4
Double 5.50

LATTE

Single 4
Double 5.50

AMERICANO

Single 4.50

AMARETTO DISARONNO 10

FRANGELICO 10

OTIMA TAWNY PORT

TenYear
14

REMY MARTIN VSOP 16

COURVOISIER XO 35

HENNESSY XO 50

Before placing your order, please inform your server if a person in your party has a food allergy.

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*