



DESSERTS

KEY LIME PIE... 5.2

Made with fresh squeezed lime juice and a hand pressed Lorna Dune crust.

CREME BRULEE... 6.5

Rich vanilla bean French custard with a caramelized crust and Chambord Chantilly cream.

CHEESECAKE, CHEESECAKE, CHEESECAKE... 6.9

Chef Barry's daily creation.

DOUBLE CHOCOLATE TRUFFLE TORTE... 5.9

Served with raspberry coulis.

HOT APPLE CRISP PIE... 5.5

Served upside-down with a Bourbon pecan crunchy crust, Working Cow Homemade vanilla bean ice cream and whipped cream.

BANANA RUM BREAD PUDDING... 4.5

Served warm with an orange Sabayon sauce.

FRESH STRAWBERRIES... 4.2

Served with Working Cow Homemade vanilla bean ice cream and passion fruit sauce.

JUKED UP JAVA

THE ROCK COFFEE... 6.9

Bailey's Irish Cream, Licor 43 and Grand Marnier

NUTTY MONK... 6.9

Amaretto, Frangelico and Tuaca

IRISH COFFEE... 5.5

Irish Whiskey, and a splash of green Creme de Menthe

JAMAICAN BREEZE... 5.9

Tia Maria, Cognac and dark rum

WOOD

FIRED

STEAKS

AND

SEAFOOD