

Desserts

<i>Mini Strawberry Shortcake</i>	<i>\$4.25</i>
California Frozen Strawberries over Baking Powder Biscuit, with whipped cream.	
<i>Raspberry Pot de Crème</i>	<i>\$4.25</i>
<i>Lemon Sorbet with Raspberry Sauce</i>	<i>\$4.50</i>
<i>Mini Belgian Chocolate Sundae</i>	<i>\$5.25</i>
<i>Crème Brule</i>	<i>\$5.25</i>
<i>Slice of Ecstasy</i>	<i>\$5.25</i>
<i>Belgian Chocolate Mousse</i>	<i>\$5.50</i>
<i>Belgian Chocolate Mousse with Raspberry Swirl</i>	<i>\$5.75</i>
<i>Ice Cream Puff with Belgian Chocolate Fudge</i>	<i>\$6.25</i>
<i>Decadent Ecstasy</i>	<i>\$6.99</i>
Warm chocolate chip, walnut, and coconut pie, with vanilla ice cream and melted Belgian chocolate. If you don't try it, at least fantasize it!	

Desserts For Two

<i>Banana and Apricot – Belgian Chocolate Fondue (flameless)</i>	<i>\$9.99</i>
<i>Bananas Foster</i>	<i>\$14.99</i>
Fresh bananas cooked in butter, brown sugar, and crème de banana liqueur, then flambeed in brandy, over vanilla ice cream.	

"A chocolate superior to Godiva in baking" - Introducing Belgian Calibaut chocolate,
our new standard - Chef Ray

Port *\$6.65*
Tawny Port (10 yr.), Portugal

Cordials *\$6.65*
Bailey's
Chambord
Grand Marnier
Amaretto
Sambuca

Cognac *\$6.95*
Henessey V.S.
Courvoisier V.S.

International Coffee *\$6.95*
Irish
Italian
Keoke (Kahlua, Brandy, & Crème de Cacao)
...or you name it!