D E S S E R T S

New York Cheese Cake  10.
Homemade “light” cream cheese with a caramel graham cracker crust and sour cream whipped topping, served with strawberry coulis and fresh whipped cream.

Banana Cream Pie  14.
Butter Tartlet filled with brûlée banana custard, topped with sliced caramelized bananas

Campfire S’mores Jar  11.
Belgium chocolate pot de crème, graham cracker crumbles, and marshmallow fluff.

Chocolate Souffle Cake  10.
An individual portion of the deepest, richest Belgian chocolate conceals a surprise of pure chocolate ganache.

Apple Strudel  10.
Granny Smith Apples, almonds and walnuts wrapped in filo dough, accented with cinnamon and brown sugar, served warm or chilled.

Chocolate Mousse*  10.
A light and airy mousse made with the finest rich Belgian dark chocolate and fresh whipped cream.

Tiramisu*  10.
A classic mix of ladyfingers, marscapone cheese set in layers of cinnamon, cream and cocoa powder.

Pecan Pie  10.
Classic Bazzini pecans set in a soft cookie shell with caramel filling, served warm.

Crème Brûlée  12.
A sophisticated Creme Anglaise topped with a hard sugar crust garnished with fresh berries.

Fresh Fruit  10.
A mix of the freshest seasonal fruits and berries

All desserts prepared daily by
Uncle Jack’s Executive Pastry Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.