

## DESSERTS

### Crème Brulee

Smooth & creamy with real vanilla & caramelized sugar topping. \$7.95

### New York Style Cheesecake

Classic Chop House dessert. House made; rich & light, smooth & creamy. \$6.95

### Chocolate Punctuation!!!

Schlesinger's exclusive. Put an exclamation point on the meal! Baked to order chocolate cake with a warm gooey center, caramel sauce & vanilla ice cream. Because of preparation time, we ask that you order with your meal. \$10.95

### Key Lime Pie

Made with fresh key lime juice, tart & sweet with a graham cracker crust & fresh whipped cream \$6.75

### Chocolate Torte

A dense rich chocolate flourless cake topped with chocolate-hazelnut mousse & sprinkled with toasted hazelnuts \$8.95

### Bananas Foster Cheesecake

Creamy, New York style Cheesecake served with classic Bananas Foster. Because of preparation time, we ask that you order with your meal. \$11.50

### Tiramisu

Two layers of lady fingers soaked in espresso & coffee liqueur, layered with sweet Mascarpone cream & dusted with cocoa powder \$9.95

### Fresh Berries in Season

Ask your server for available seasonal Berries served with Sweet Whipped Cream & Crème Anglaise \$7.95

### Premium Ice Cream

Ask your server for current flavors \$5.95

### Häagen Dazs Sorbet

Changing flavors of refreshing sorbet. Ask your server for available flavors. \$5.95

### Bourbon Pecan Brie

Warm Bourbon Caramel with toasted pecans, puff pastry croustade, crispy baguette & tart apples \$11.50

### Chef's Daily Artisan Cheese Board

A Variety of Fresh Cheeses, Toast Points, Fresh & Dried Fruits, Toasted Nuts, Shareable \$16.50

# Schlesinger's

## COFFEE DRINKS

### Espresso

Roasted in Milan, Italy \$2.25

**Double Espresso** \$4.25

### Cappuccino

Frothed Milk & Rich Espresso \$4.25

### Aspen Coffee

Baileys Irish Cream & Frangelico topped with Whipped Cream & drizzled with Grand Marnier. \$6.95

### Belgian Coffee

Cointreau, Baileys Irish Cream topped with Whipped Cream & served in a Cocoa-rimmed glass. \$5.95

### Irish Coffee

Jameson's Irish Whiskey & a heaping spoonful of Brown Sugar topped with Whipped Cream & Crème de Menthe. \$6.75

### Nutty Irish Coffee

Baileys Irish Cream & Frangelico topped with Whipped Cream & Chocolate Syrup. \$5.95

### Jamaican Coffee

Jamaican Rum & Tia Maria topped with Whipped Cream. \$6.95

### Parisian Coffee

Kahlua, Grand Marnier & Brandy topped with Whipped Cream and served in a Brown Sugar-rimmed glass. \$6.95

### Schlesinger's Millionaire

Baileys Irish Cream, Kahlua & Frangelico topped with Whipped Cream & Chocolate Syrup. \$5.95

## PORT

Dow's Porto 10 Year Tawny \$8.75

Dow's Porto 20 Year Tawny \$12.50

Dow's Porto 30 Year Tawny \$16.50

Dow's Colheita 1982 \$15.50

Dow "Late Bottle Vintage" 1999 \$28.50

Dow "Silver Jubilee" 1977 \$36.95

Graham's Porto 10 Year Tawny \$8.75

Graham's Porto "Late Bottle Vintage" 2003 \$7.95

Grahams Malvedos Vintage 1996 \$14.50

Beringer Port of Cabernet Sauvignon 1997 \$6.95

Warres Warrior \$6.95

Lustau Dry Sherry \$5.50

Lustau Cream Sherry \$6.50

Croft "Distinction" \$5.95

## COGNAC

Remy Martin, Louis XIII \$135.00 - 1 oz. \$260.00 - 2 oz.

Remy Martin XO \$31.50

Remy Martin VSOP \$17.00

Hennessey XO \$31.50

Courvoisier VSOP \$13.00

## GRAND MARNIER

Cuvee Cent Cinquantenaire \$38.50

150th Anniversary blend made from 50 yr old Cognac  
Cuvee du Centenaire \$28.00

100th Anniversary blend made from 25 yr old Cognac  
Cordon Rouge \$9.50