

DESSERTS

Crème Brulee by Ben Williams

The best recipe we've tasted...from our good friend.
Smooth & creamy with real vanilla & caramelized sugar
topping \$8.25

New York Style Cheesecake

Classic Chop House dessert. House made; rich & light,
smooth & creamy \$7.25

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 \$11.50

Key Lime Pie

Made with fresh key lime juice, tart & sweet with a
graham cracker crust & fresh whipped cream \$6.95

Chocolate Torte

A dense rich chocolate flourless cake topped with
chocolate-hazelnut mousse & sprinkled with
toasted hazelnuts \$9.25

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. \$11.95

Tiramisu

Two layers of lady fingers soaked in espresso & coffee
liqueur, layered with sweet Mascarpone cream &
dusted with cocoa powder \$10.25

Fresh Berries in Season

Ask your server for available seasonal Berries served
with Sweet Whipped Cream & Crème Anglaise \$8.50

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 \$11.95

Chef's Daily Artisan Cheese Board

A Variety of Fresh Cheeses, Toast Points, Fresh &
Dried Fruits, Toasted Nuts, Shareable \$16.95

Schlesinger's

COFFEE DRINKS

Espresso

Roasted in Milan, Italy \$2.25

Double Espresso \$4.25

Cappuccino

Frothed Milk & Rich Espresso \$5

Aspen Coffee

Baileys Irish Cream & Frangelico topped with Whipped
Cream & drizzled with Grand Marnier. \$9.95

Belgian Coffee

Cointreau, Baileys Irish Cream topped with Whipped
Cream & served in a Cocoa-rimmed glass. \$9.95

Irish Coffee

Jameson's Irish Whiskey & a heaping spoonful of Brown
Sugar topped with Whipped Cream & Crème de
Menthe. \$9.75

Nutty Irish Coffee

Baileys Irish Cream & Frangelico topped with Whipped
Cream & Chocolate Syrup. \$8.95

Jamaican Coffee

Jamaican Rum & Tia Maria topped with Whipped
Cream. \$8.95

Parisian Coffee

Kahlua, Grand Marnier & Brandy topped with Whipped
Cream & served in a Brown Sugar-rimmed glass. \$11.50

Schlesinger's Millionaire

Baileys Irish Cream, Kahlua & Frangelico topped with
Whipped Cream & Chocolate Syrup. \$11.95

PORT

Dow's Porto 10 Year Tawny \$8.75

Dow's Porto 20 Year Tawny \$13.50

Dow's Porto 30 Year Tawny \$21.50

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