

DESSERTS

Crème Brulee *by Ben Williams*

The best recipe we've tasted...from our good friend. Smooth & creamy with real vanilla & caramelized sugar topping \$11.50

New York Style Cheesecake

Classic chop house dessert. House made; rich & light, smooth & creamy \$10.50

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 \$14.50

Key Lime Pie

Made with fresh key lime juice, tart & sweet with a graham cracker crust & fresh whipped cream \$9.50

Chocolate Torte

A dense rich chocolate flourless cake topped with chocolate-hazelnut mousse & sprinkled with toasted hazelnuts \$11.50

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. \$14.50

Raspberry Frangelico Tiramisu

Two layers of lady fingers soaked in espresso & Frangelico, layered with sweet mascarpone cream with a raspberry coulis \$12.95

Fresh Berries in Season

Ask your server for available seasonal berries served with sweet whipped cream & crème anglaise \$10.95

Bourbon Pecan Brie

Warm bourbon caramel with toasted pecans, puff pastry croustade, crispy baguette & tart apples \$15.50

We are Proud to Offer

BEN & JERRY'S ICE CREAM & SORBET

Ben & Jerry's Ice Cream

Vanilla, Chocolate, Butter Pecan, Feature Flavor \$7.95

Ben & Jerry's Sorbet

Berry Berry Extraordinary \$7.95



Chef's Daily Artisan Cheese Board

A variety of fresh cheeses, toast points, fresh & dried fruits, toasted nuts, shareable \$19.95

AFTER DINNER DRINKS

Single Espresso \$6.50

Double Espresso \$9.50

Cappuccino

Frothed Milk & Rich Espresso \$8.50

Lemon Lyfe

Limoncello, Lemon & Champagne \$12.95

Raspberry Cupcake

Vanilla Vodka, Chambord, Cream & Angostura \$12.95

Port Warwick Flip

Port (Choice of White or Red), Laird's Old Apple Brandy, Lemon, Egg White \$12.50

Irish Coffee

Jameson Irish Whiskey, Coffee, Topped with Whipped Cream & Crème de Menthe \$10.95

Kentucky Float

Benchmark Bourbon & Root Beer, Served over Vanilla Ice Cream & Topped with a Bourbon Cherry \$14.50

Classic Affogato

Frangelico & Espresso over Vanilla Ice Cream \$14.95

Sinclair Mudslide

Vanilla Vodka, Baileys, Kahlua & Cream \$17.95

Italian Espresso Martini

Averna, Kahlua & Espresso \$20.00

Dante's Divide

Rittenhouse Rye & Ramazotti

Garnished with a Lemon Zest \$20.00

PORT

Kopke Dry White Port \$6.95

Dow's Porto 10 Year Tawny \$8.75

Dow's Porto 20 Year Tawny \$13.50

Dow's Porto 30 Year Tawny \$21.50

Taylor Fladgate 10 Year Tawny \$8.75

Taylor Fladgate 20 Year Tawny \$12.50

Taylor Fladgate 30 Year Tawny \$16.50

Taylor Fladgate 40 Year Tawny \$24.50

AMARO

Ramazotti \$11.95

Fernet Branca \$11.95

Montenegro \$12.95

Averna \$13.95

Nonino Quintessentia \$18.95

COGNAC

Courvoisier VSOP \$15.95

Remy Martin VSOP \$18.95

Hennessey XO \$44.95

GRAND MARNIER

Cordon Rouge \$13.95

Cuvée Louis-Alexandre \$23.95

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Cappuccino	
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Lemon Lyfe	
<i>Limoncello, Lemon & Champagne</i>	\$12.95
Raspberry Cupcake	
<i>Vanilla Vodka, Chambord, Cream & Angostura</i>	\$12.95
Port Warwick Flip	
<i>Port (Choice of White or Red), Laird's Old Apple Brandy, Lemon, Egg White</i>	\$12.50
Irish Coffee	
<i>Jameson Irish Whiskey, Coffee, Topped with Whipped Cream & Crème de Menthe</i>	\$10.95
Kentucky Float	
<i>Benchmark Bourbon & Root Beer, Served over Vanilla Ice Cream & Topped with a Bourbon Cherry</i>	\$14.50
Classic Affogato	
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Sinclair Mudslide	
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<i>Averna, Kahlua & Espresso</i>	\$20.00
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<i>Rittenhouse Rye & Ramazotti</i>	
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