

## DESSERTS

### **Crème Brulee by Ben Williams**

The best recipe we've tasted...from our good friend. Smooth & creamy with real vanilla & caramelized sugar topping \$9.95

### **New York Style Cheesecake**

Classic Chop House dessert. House made; rich & light, smooth & creamy \$8.95

### **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 \$12.95

### **Key Lime Pie**

Made with fresh key lime juice, tart & sweet with a graham cracker crust & fresh whipped cream \$8.25

### **Chocolate Torte**

A dense rich chocolate flourless cake topped with chocolate-hazelnut mousse & sprinkled with toasted hazelnuts \$10.50

### **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. \$12.95

### **Tiramisu**

Two layers of lady fingers soaked in espresso & coffee liqueur, layered with sweet Mascarpone cream & dusted with cocoa powder \$11.50

### **Fresh Berries in Season**

Ask your server for available seasonal Berries served with Sweet Whipped Cream & Crème Anglaise \$9.50

### **Premium Ice Cream**

Ask your server for current flavors \$6.95

### **Häagen Dazs Sorbet**

Changing flavors of refreshing sorbet. Ask your server for available flavors \$6.95

### **Bourbon Pecan Brie**

Warm Bourbon Caramel with toasted pecans, puff pastry croustade, crispy baguette & tart apples \$13.95

### **Chef's Daily Artisan Cheese Board**

A Variety of Fresh Cheeses, Toast Points, Fresh & Dried Fruits, Toasted Nuts, Shareable \$18.95

## COFFEE DRINKS

### **Espresso**

Roasted in Milan, Italy \$4.95

**Double Espresso** \$7.75

### **Cappuccino**

Frothed Milk & Rich Espresso \$7.50

### **Aspen Coffee**

Baileys Irish Cream & Frangelico topped with Whipped Cream & drizzled with Grand Marnier. \$11.75

### **Belgian Coffee**

Cointreau, Baileys Irish Cream topped with Whipped Cream & served in a Cocoa-rimmed glass. \$11.25

### **Irish Coffee**

Jameson's Irish Whiskey & a heaping spoonful of Brown Sugar topped with Whipped Cream & Crème de Menthe. \$10.75

### **Nutty Irish Coffee**

Baileys Irish Cream & Frangelico topped with Whipped Cream & Chocolate Syrup. \$10.95

### **Jamaican Coffee**

Jamaican Rum & Tia Maria topped with Whipped Cream. \$9.50

### **Parisian Coffee**

Kahlua, Grand Marnier & Brandy topped with Whipped Cream & served in a Brown Sugar-rimmed glass. \$11.75

### **Schlesinger's Millionaire**

Baileys Irish Cream, Kahlua & Frangelico topped with Whipped Cream & Chocolate Syrup. \$14.25

## 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

## COGNAC

Remy Martin XO \$47.75  
Remy Martin VSOP \$17.50  
Hennessy XO \$43.50  
Courvoisier VSOP \$14.50

## GRAND MARNIER

Cuvee du Centenaire \$49.50  
100th Anniversary blend made from 25 yr old Cognac  
Cordon Rouge \$10.50

# Schlesinger's