

DESSERT MENU

COFFEE AND CAPPUCCINO BAR

Espresso – a single shot of dark roast extracted by steam	1.75
Double Espresso – a double shot of dark roast extracted by steam	3
Cappuccino - a shot of espresso with equal parts of steamed and foamed milk	3
Café Latte - double shot of espresso with hot milk topped with foamed milk	3
Café Viennese - single cappuccino topped with whipped cream and cinnamon	3
Mocha Ghirardelli - espresso, chocolate syrup & steamed hot milk with whipped cream	4
Macchiato - double shot of espresso with a dollop of foamed milk on top	3
Irish Coffee – Jameson’s Irish Whiskey, coffee, whipped cream, green crème de menthe	5
Italian Coffee – Amaretto, cappuccino, whipped cream	5
French Coffee – Brandy, Gran Marnier, coffee, whipped cream	6
Sicilian Coffee – Sambuca Romana, double espresso	5
Mexican Coffee – Kahlua, coffee, whipped cream	5
Caribbean Coffee – MyersDdark rum, coffee, whipped cream	5
Americana Coffee – Baileys, amaretto, brandy, coffee, whipped cream	6
Mocholata – Godiva Dark, Kahlua, hot cocoa, whipped cream	6
English Coffee – Bacardi 151, hot tea, honey	5
Texas Tea – Milagro tequila, iced tea, lime garnish	6

DESSERT WINE & AFTER DINNER DRINKS

Moscato D’Oro, Robert Mondavi, Italy 375ml	26
Fonseca Bin 27 Fine Reserve Port, Portugal	6
Presidential 20 Yr old Tawny Port, Portugal	10
Bailey’s Irish Cream served on the rocks	7.5
Amaretto DiSaranno served on the rocks	9
Remy Martin VSOP served up	10.5

DESSERTS

Chocolate Velvet Cake – chocolate devil’s food cake, chocolate mousse, rich chocolate ganache	4
Flan – delicate custard baked in caramelized sugar	4.5
NY Cheesecake –graham cracker crust	4.5
NY Cheesecake with Seasonal Fruit – graham cracker crust	5.25
Freshly Baked Pie Slices - cherry, blueberry, apple, pumpkin	3.5
Warm Apple Strudel – granny smith apples & cinnamon in a puff pastry, served with caramel sauce	4.5
Flourless Chocolate Truffle – sinfully rich and not too sweet	4
Éclair – puff pastry filled with pastry cream	3
Berries Tartlette – sour dough crust and almond paste, topped with fresh berries	4
Banana Tart – vanilla bean custard, caramelized bananas	4
Carrot Cake – combination of spices, fruit and nuts with a buttery cream cheese frosting	3.5
Chocolate Mousse Cup – whipped and folded with fine Belgian chocolate	3
Key Lime Tart – dense lime custard in a graham cracker crust	3
Rice Pudding – classic New Jersey diner favorite at its best	3.5
Tiramisu – layers of coffee soaked lady fingers, mascarpone mousse cream & dusted with cocoa powder	4
Cannoli – filled to order	2.5
Chocolate Covered Cannoli – filled to order	2.75

Add a scoop of ice cream to any dessert (.75)

BREAKFAST PASTRIES

Almond Horn	2.75	Banana Walnut Muffin	1	Fruit Danish	1.5
Apple Turnover	2	Blueberry Muffin	1	Cheese Danish	1.5
Chocolate Horn	2.5	Bran Raisin Muffin	1	Pound Cake Slice	1.5
Nut Roll	2.5	Chocolate Chip Muffin	1	Banana Bread Slice	1.5
Croissants	1.5	Corn Muffin	1		

COOKIES & BROWNIES

Cherry Pistachio Biscotti	1	Chocolate Chip Cookie	1.25
Chocolate Chunk Biscotti	1	Oatmeal Raisin Cookie	1.25
Cinnamon Hazelnut Biscotti	1	Sugar Cookie	1.25
Black & White Cookie	1.5	Cupcake	1.25
Lintzer Tart	1.5	Fudge Brownie	2.25