

## SEASONAL DESSERTS

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HOMEMADE LEMON MERINGUE PIE <sup>11</sup>

VANILLA CHEESECAKE

local strawberries & whipped cream <sup>12</sup>

FLOURLESS MOLTEN-CHOCOLATE CAKE <sup>Gf</sup>

dark chocolate ice cream & chocolate ganache <sup>12</sup>

BANANA ICE-CREAM SUNDAE <sup>Gf</sup>

whipped cream, maraschino cherries,

candied pecans, sprinkles <sup>13</sup>

HIGH ROAD CRAFT ICE CREAM SCOOPS <sup>Gf</sup>

Vanilla

Chocolate

Seasonal Ice Cream

Seasonal Sorbet (Dairy Free)

4

## AFTER DINNER DRINKS

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FONSECA PORTO AGED TAWNY PORT <sup>10</sup> YEAR OLD <sup>10</sup>

ESPRESSO MARTINI

Van Gogh Espresso Vodka, French press coffee <sup>12</sup>

SAMBUCA <sup>10.75</sup>

GRAN MARNIER <sup>10.75</sup>

GLENFIDDICH <sup>15</sup> YEAR OLD <sup>11.25</sup>

<sup>Gf</sup> <sup>V</sup> Gluten Free/Vegetarian \*Raw \*\*Undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.