
DESSERTS

WARM APPLE BROWN BETTY

Salted caramel ice cream and crunchy cinnamon streusel

CRÈME BRÛLÉE

Our smooth, classic creamy custard with a crispy caramelized topping

WARM MOLTEN CHOCOLATE LAVA CAKE

Flourless decadence cake with a liquid chocolate center, vanilla bean ice cream and raspberry coulis

FRESH DOUGHNUTS

Stacked rings of light sweet dough, espresso chocolate and vanilla bean dipping sauce

NEW YORK CHEESECAKE

Classic style cheesecake, spiced graham cracker, tart cherries and bourbon vanilla whipped cream

ALMOND TUILE WITH ICE CREAM

Sugar almond cup with your choice of Sebastian Joe's Nicollet Ave. Pothole, MSP Vanilla or Salted Caramel ice cream

MYSTIC
STEAKHOUSE[®]
STEAKS – CHOPS – SEAFOOD

AFTER DINNER COCKTAILS

COGNAC

Courvoisier VS
Hennessy VS
Rémy Martin VSOP

CORDIALS

Disaronno
Bénédictine & Brandy
Baileys Irish Cream
Chambord
Drambuie
Frangelico
Godiva Milk
Chocolate
Godiva White
Chocolate
Grand Marnier
Grand Marnier 100
Kahlúa
Sambuca
Tia Maria
Tuaca

SCOTCH

Glenfiddich
Glenmorangie
Macallan 12
Macallan 25

PORTS

Sandeman Founders
Reserve Ruby
Fonseca 20 Year
Old Tawny

RUM-CHA-CO-LATTE

Godiva white chocolate liqueur
and RumChata poured over
fresh coffee.
Offered both hot or cold.