

THE COMMON GRILL



ALL OF OUR DESSERTS ARE HOME-MADE FRESH DAILY \$8



Warm Michigan Peach Buckle

Streusel Topping, Vanilla Crème Anglaise, Vanilla Bean Ice Cream

Key Lime Pie

*Gingersnap Macadamia Nut Crust,
Fresh Whipped Cream, Toasted Coconut*

Warm Chocolate Croissant Bread Pudding

Mocha and Vanilla Bean Crème Anglaise, Caramel Sauce

Coconut Cream Pie

Fresh Whipped Cream, Toasted Coconut

gf **Caramelized Vanilla Bean Crème Brulee**

Fresh Berries

Peanut Butter Pie

Honey Roasted Peanuts, Chocolate Cookie Crust, Hot Fudge Sauce

Butterscotch Pudding

Warm Caramel Sauce, Whipped Cream, Pecan Shortbread Cookies

gf **Salted Caramel Ice Cream Sundae**

Housemade Caramel Corn, Toffee Pecans, Dark Chocolate Sauce

Homemade Ice Cream and Sorbet

*Dutch Chocolate, Vanilla Bean, Salted Caramel,
Coconut Almond Fudge, Lemon Sorbet*



THE COMMON GRILL

• • • • COFFEE • • • •

Freshly Brewed Illy Coffee	\$3
Espresso	\$4
Cappuccino	\$5
The Grill's Cappuccino	\$5
<i>Our Special Blend of Flavors</i>	
Buena Vista Irish Coffee	\$8
<i>Made Famous on Fisherman's Wharf in San Francisco</i>	

• • • • PORT • • • •

Graham's Fine Ruby	\$10
Fonseca L.B.V. '11	\$11
Sandeman's 10 Year Tawny	\$13
Taylor Fladgate 20 Year Tawny	\$15

• • • • COGNAC • • • •

Remy Martin V.S.O.P.	\$15
----------------------	------

• • Single Malt SCOTCH • •

Glenfiddich - Special Reserve	\$15
Glenlivet - 12 year	\$15
Laphroaig - 10 year	\$16
McCallan - 12 year	\$18
Balvenie - 12 year Doublewood	\$18

• • • • • • • •

