

PRIME

DESSERT

DESSERT COCKTAILS 20 ea

- Pistachio Martini**
ketel one vodka, disaronno amaretto, baileys, blue curaçao, pistachio crumble
- Night Cap**
fratello hazelnut liqueur, baileys, coffee liqueur, double shot espresso, topped with fresh whipped cream
- S’mores Martini**
waypoint vanilla vodka, baileys chocolate, heavy cream, marshmallow, graham cracker rim
- Chocolate Decadence**
grey goose, mozart milk chocolate liqueur, dark crème de cacao topped with chocolate shavings
- Banana Cream Pie Martini**
whipped cream vodka, giffard banane du bresil liqueur, cream, graham cracker rim
- Espresso Martini**
absolut vanilla, coffee liqueur, espresso

COFFEE COCKTAILS

- Irish Coffee** 18
roe & coe irish whiskey, illy coffee, demerara syrup, topped with fresh whipped cream
- Nutty Irishman** 18
roe & coe irish whiskey, baileys, frangelico, illy coffee, topped with whipped cream & freshly ground nutmeg
- Spanish Coffee** 18
flor de cana 18yr rum, kahlua, cointreau, illy coffee, sugar rim topped with whipped cream & freshly ground nutmeg
- Brown Sugar Cold Brew** 19
midwinters night dram bourbon, illy cold brew, brown sugar, simple syrup, coconut milk, cinnamon
- Carajillo** 16
licor 43, illy espresso - *layered over ice*

EXECUTIVE CHEF GARY LAMOTHE

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

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FEATURING:
ZAC YOUNG’S SPRINKLETOWN

Cinnamon Sugar Donuts
Chef Zac’s signature mini donuts, coated in decadent cinnamon sugar
6 mini donuts per order
14

- TABLESIDE BANANAS FOSTER** 18/PERSON
vanilla bean ice cream, rum caramel
- New York Cheesecake** 14
bourbon pecan caramel, whipped cream
- Chocolate Fudge Cake** 14
black cherry gelato, vanilla anglaise, whipped cream
- Classic Crème Brûlée** 14
- Two Scoops of Gelato or Sorbet** 12
please ask your server about our current selection!
- Prime Cut German Chocolate Cake** 25
chocolate cake layered with caramel, pecan & coconut filling, served with vanilla gelato

ILLY COFFEE

- *we serve all **Illy® Coffee**, created by selecting only the top 1% of the finest Arabica beans with zero flaws or defects*
- Regular Coffee** 6

Decaf Coffee 6

Espresso 6
make it a double +2

Latte 6

Decaf Latte 6

Cappuccino 6

Decaf Cappuccino 6

Cold Brew 7

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DESSERT WINES

PORTS

Taylor Fladgate Tawny Porto, Portugal 10yr	18
Taylor Fladgate Tawny Porto, Portugal 20yr	24
Taylor Fladgate Tawny Porto, Portugal 30yr	35
Taylor Fladgate Tawny Porto, Portugal 2019	30
Kopke Colheita Porto, Portugal 1961	67
Kopke Colheita Porto, Portugal 1967	52
Kopke Colheita Porto, Portugal 1976	48
Kopke Colheita Porto, Portugal 1978	45
Kopke Colheita Porto, Portugal 1987	28
Kopke Colheita Porto, Portugal 2001	20
Maynard's Tawny Porto, Portugal 40yr	50

MADEIRA

Broadbent Malmsey Madeira, Portugal 10yr	20
D'Oliveiras Boal Madeira, Portugal 1908	250

ICE WINE

Inniskillin Niagara Estate Icewine Cabernet Franc, Canada 2017	60
Inniskillin Niagara Estate, Icewine Riesling Canada 2019	50
Inniskillin Niagara Estate, Icewine Vidal Canada 2017	40

OTHER DESSERT WINES

Far Niente Dolce, Napa Valley - CA 2014	40
Marcarini Chinato, Piedmont, Italy NV	25
R.L. Buller & Son Fine Muscat, Victoria - Australia NV	16
Royal Tokaji 5 Puttonyos Aszú, Hungary 2018	25

BY THE HALF-BOTTLE

Far Niente Dolce, Napa Valley - CA 2013	150
Château d'Yquem Sauternes Bordeaux - France 2017	468
Inniskillin Niagara Estate Icewine Cabernet Franc, Canada 2017	168
Inniskillin Niagara Estate, Icewine Vidal Canada 2017	117

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LATE NIGHT SPIRITS

CORDIALS

Baileys	18
Frangelico	18
Romano Sambuca	16
Romano Black Sambuca	16
Maria Bizzard Anisette	14
B&B	19
Grand Marnier	19
Grand Marnier 100	50
Grand Marnier 1880	70

AMARI

Amaro Montenegro	22
Aperol	16
Averna	18
Campari	19
Chartreuse Green	30
Fernet Branca	22

ARMAGNAC

Darroze Grande Assemblages 20yr	34
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COGNAC & BRANDY

A. Hardy Noces d'Or	70
Courvoisier VS	26
Courvoisier VSOP	48
Courvoisier XO	48
Hennessy VS	19
Hennessy VSOP Privilege	24
Hennessy XO	55
Germain Robin XO	18
Remy Martin 1738	34
Remy Martin Louis XIII	200 per 1/2 oz
Remy Martin VSOP	20
Remy Martin XO	60
Tesseron Exceptional Lot 29 XO	80
Tesseron Royal Blend	145

GRAPPA

Nonino, Moscato Grappa, Friuli-Venezia Giulia, Italy	21
Castello Banfi, Brunello Grappa, Tuscany, Italy	24