

DESSERTS

APPLE CRISP MELT-AWAY \$10

Chock full of apple wedges within a coconut cinnamon streusel. Topped with a decadent homemade caramel sauce.

Apple Pie a la Mode, Add \$2

CHOCOLATE PEANUT BUTTER CHEESECAKE \$10

Miniature peanut butter cups and rich chocolate chunks enveloped in a peanut butter cheesecake batter and covered in a smooth milk chocolate glaze. Then finished off with a mountain of chocolate peanut butter cups and drizzled with even more peanut butter.

BROWNIE THING \$10

Rich chunks of brownie elegantly paired with chocolate ice cream, whipped cream and drizzled with chocolate glaze.

A beautiful thing!!!

PREMIUM ICE CREAM \$6.50

2 generous scoops of premium vanilla or chocolate ice cream. Your choice!

SPECIALTY DESSERT \$10

Ask your server for more details.

SUNDAE \$7.50

Rich and creamy, chocolate or vanilla ice cream, double scooped and served with whipped cream and your choice of caramel or chocolate glaze.

CARROT CAKE \$10



We've taken our classic, Tried and True, Colossal Carrot Cake recipe and changed our homemade cream cheese icing to a plant-based version that is oh-so creamy! A mixture of sweet coconut and walnuts covers the top of the cake a white chocolate drizzle finishes it. Toasted almonds skirt the sides.

WARM GINGER CARMEL SPICE CAKE \$10

This single-serve item is chock full of diced apples within a moist ginger spice cake. We then top it off with a decadent homemade caramel sauce.

SO GOOD CHOCOLATE CAKE \$10

Four layers of decadent chocolate cake separated by rich chocolate fudge icing. Finished with a dark chocolate glaze and skirted with fine pajets.