

by the slice...

Lemon Meringue

short pastry base filled with lemon cream & topped with a golden baked meringue

Tiramisu

layers of espresso drenched spongecake divided by mascarpone cream dusted with cocoa powder

7 Layer Carrot Cake

alternating layers of carrot cake spiced with cinnamon and chopped walnuts, covered with a smooth cream cheese topping and sprinkled with crusted walnuts

Death by Chocolate

chocolate layer cake filled with a rich chocolate cream, rimmed with chocolate flakes

Crème brûlée

creamy custard topped with caramelized sugar, presented in a glass cup

Boston Cream Pie

double layer cake filled with cream custard, topped with chocolate

NY Style Cheesecake

traditional NY cheese topped with your choice of

- strawberries
- cherries

Banana Cream Pie

cream filled pastry base with fresh bananas



carrot cake

specialty coffees

Café Prima

our specialty coffee blend with equal parts coffee, kahlua, baileys, frangelico served in a cinnamon sugar rimmed glass mug

Whitman Java

baileys & white crème de cocoa topped with whip cream and crème de menthe

Decadent Hot Chocolate

godiva white & dark liqueur topped with whip cream

Café Mocha

espresso, chocolate, steamed milk and whip cream

Iced Café Latte

double shot espresso, cold milk, served over ice

Café Amaretto

kahlua, amaretto, whip cream

Cappuccino

double espresso, foamy steamed milk

Espresso

single or double shot

port, sherry, & cognac

Tawny Porto

a well aged port basting with honey, almond, nut & orange

Courvoisier VSOP

gold colored cognac with smoothness & clean fruity taste

Hennessy VSOP

cognac with subtle aromas of hazelnut & oak

Harveys Bristol Cream

sweet sherry served chilled or on the rocks

Remy Martin VSOP

rich amber colored cognac with aromas of black pear, caramel & spice