



DESSERTS

***CHOPHOUSE CLASSIC \$13**

*Nine-layer chocolate cake, caramel ice cream,
vanilla crème anglaise, caramel sauce*

CHOPHOUSE CARROT CAKE

SERVES TWO \$14 HALF PORTION \$8

*Toasted coconut, caramel sauce, candied pecans,
pineapple, vanilla ice cream*

PEANUT BUTTER BRÛLÉE \$13

fruit, thumbprint cookie

****PAVLOVA \$12**

Lemon sorbet, mixed berries, berry coulis

***VANILLA BUTTERSCOTCH CHEESECAKE \$12**

*Vanilla bean anglaise, caramel, streusel topping,
vanilla ice cream*

GOOEY BUTTER CAKE \$12

Blueberry compote, lemon curd, vanilla ice cream

KITCHEN SINK SKILLET \$12

*Kitchen sink cookie, caramel sauce, vanilla ice
cream, whipped cream*

DESSERT COLLECTION \$26

*A sampling of favorites from above with ice cream,
sorbet, and berries
Serves two-three*

JAKE'S OLD FASHIONED ICE CREAM OR SORBET \$12

Fresh house-made cookie and berries

Pastry Chef – Madi Lightfoot

***Gluten Free**

****Dairy Free/Gluten Free**



THE AFTER CUT

WINE

Inniskillin Vidal Pearl Ice wine	\$25
Royal Tokaji Late Harvest	\$19
Far Niente "Dolce" Late Harvest	\$42
Graham's 10 yr Tawny	\$17
Graham's 20 yr Tawny	\$23
Graham's 30 yr Tawny	\$35
Warre's Ruby	\$15
Noval Black	\$17
Taylor Fladgate 10 yr Tawny	\$16
Taylor Fladgate 20 yr Tawny	\$23

COGNAC AND CORDIALS

B & B	\$14
Courvoisier VS	\$14
Courvoisier VSOP	\$17
Courvoisier XO	\$40
Grand Marnier cuvee du Centenaire	\$40
Hennessey VSOP	\$20
Sambuca	\$15
Remy Martin 1738	\$30
Remy Martin VSOP	\$20
Remy Martin XO	\$42
Remy Martin Louis XIII	
1 oz.	\$175
2.5 oz.	\$450

DESSERT COCKTAILS \$16

SICILIAN PISTACHIO COUPE

Vanilla vodka, sogno di sorrento crema pistachio, dark creme de cacao, chocolate bitter

WHITE PEACH BELLINI

Chilled prosecco, peach purée, fresh lemon

MAPLE OLD FASHIONED

Old forester bourbon, local maple syrup, fee brothers walnut bitters

CHOCOLATE RUSSIAN

Vanilla vodka, kahlua, dark crème de cacao, cream