



**Lemon Scented Cheesecake** **\$9**  
*Confit Lemon, White Balsamic Glaze, Candied Pecans  
 Goat Cheese Ice Cream*

**Dark Chocolate Mousse** **\$9**  
*Hazelnut Crunch, Milk Chocolate Paint, Crème Chantilly  
 Vanilla Bean Ice Cream*

**Malibu Rum and Coconut Panna Cotta** **\$9**  
*Marinated Fresh Berries  
 Crème Chantilly*

**“Cast Iron” Baked Apple Pie** **\$9**  
*Honey Crisp Apples, Caramel Sauce, Maple Paint  
 Vanilla Bean Ice Cream*

**Cheese Plate** **\$15**  
*Chef’s Daily Cheese Selection’s  
 Red Wine and Fig Puree, Fresh Honey Comb, Walnut and Cranberry Brioche  
 Spiced Candied Walnuts*

**Specialty Coffee** **\$9**

**Zees’ Special** **B52**  
*Frangelico and Banana Liqueur* *Kahlua, Bailey’s and Grand Marnier*

**Monte Cristo** **Blueberry Tea**  
*Kahlua and Grand Marnier* *Amaretto, Grand Marnier and Tea*

**Irish** **Spanish**  
*Irish Whiskey and Irish Mist* *Kahlua and Brandy*

<b>Cognacs &amp; (1oz)</b>		<b>Ports and Sherries (2oz)</b>	
<i>Remy Martin VSOP</i>	<b>\$15</b>	<i>Taylor Fladgate 10yr</i>	<b>\$10</b>
<i>Remy Martin XO</i>	<b>\$30</b>	<i>Taylor Fladgate 20yr</i>	<b>\$23</b>
<i>Courvoisier VSOP</i>	<b>\$15</b>	<i>Harvey’s Bristol Cream</i>	<b>\$ 8</b>
		<i>Sandemans</i>	<b>\$ 8</b>

<b>Niagara VQA Icewines</b>	<b>1oz glass</b>	<b>Bottle</b>
<i>Chateau des Charmes Vidal</i>	<b>\$12</b>	<b>\$120 (375ml)</b>
<i>Peller Estates Cabernet Franc</i>	<b>\$17</b>	<b>\$102 (200ml)</b>
<i>Hernder Syrah</i>	<b>\$12</b>	<b>\$108 (275ml)</b>
<i>Coyote’s Run Riesling</i>	<b>\$15</b>	<b>\$ 98 (375ml)</b>
<i>Daniel Lenko SLH Vidal</i>	<b>\$10</b>	<b>\$ 55 (275ml)</b>
<b>“Choose to sample 3 Icewines”</b>	<b>\$30</b>	