Desserts

Cheesecake of the Moment $8

Petite-sized Chef's Choice seasonal cheesecake. Ask your server for today's flavor.

Funnel Cake Fries Fun Size $8 / Shareable $13

Funnel cake fries dusted with powdered sugar and drizzled with chocolate and caramel sauces.

Bourbon Dried Cherry Pecan Pie $9

Our twist on a Southern favorite: bourbon-marinated sweet cherries and roasted pecans in a flaky pie crust, finished with whipped cream.

Indulgence Pie $11

Oreo crust filled with rich peanut butter, topped with chocolate ganache and whipped cream, then drizzled with chocolate and caramel sauces.

Chocolate Flourless Torte $11

A rich chocolate delicacy served with freshly made whipped cream and fresh seasonal berries. *GF*

The Pearl Brownie $12

Freshly baked triple-chocolate brownie topped with vanilla ice cream, fresh berries, and whipped cream.

Sweet Success Shortcake $13

Layers of shortcake, sweetened whipped cream, vanilla ice cream, and fresh macerated strawberries.

Crumbelievable Bread Pudding $13

Warm brioche bread baked in a rich cinnamon-nutmeg custard with dried cherries, crowned with vanilla ice cream and finished with a luscious caramel drizzle.

After-Dinner Cocktails

Irish Coffee $12

Experience our classic Irish coffee, made with smooth Irish whiskey and freshly brewed coffee, topped with whipped cream.

Dark Espresso Martini $12

Indulgent cocktail featuring 360 Vanilla Vodka and coffee espresso liqueur, balanced with a touch of simple syrup, topped with coffee beans for good luck.

Light Espresso Martini $14

A velvety mix of Vanilla Vodka, Kahlua, Baileys Irish Cream, and a touch of simple syrup. Garnished with coffee beans for the perfect aromatic finish.

Velvet Peach Martini $14

A sophisticated fusion of vodka and delicate peach liqueur, enveloped in silky coconut cream and complemented by the vibrant essence of orange.

