
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.

Peanut Butter 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*

Cheesecake \$11

Creamy cheesecake atop a buttery graham cracker crust. Topped with seasonal fruit compote.

The Pearl Brownie \$12

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

Strawberry Shortcake \$13

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

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 three coffee beans for good luck.

Light Espresso Martini \$14

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

Tiramisù Martini \$14

A blend of brandy, Crème de Cacao Dark, and Kahlúa, capturing the rich flavors of the classic dessert in a cocktail.

