



SUNSET TERRACE

STEAKS • CHOPS • SEAFOOD

BRANDY ALEXANDER

christian brothers brandy / dark crème de cacao / cream
15

COFFEE OLD FASHIONED

bulleit rye whiskey / kahlúa / orange bitters / simple syrup
15

RASPBERRY CHOCOLATE MARTINI

salamander vodka / chambord / dark crème de cacao / cream
16

AFTER-DINNER POURS

PORT, ICEWINE & SAUTERNES

Sandeman Founder's Reserve Porto	13
Taylor Fladgate 10 yr Tawny Port	14
Dow's 20 yr Tawny Port	20
Inniskillin Vidal Icewine	22
Far Niente Dolce Late Harvest	30
Jackson-Triggs Vidal Icewine	13
Château Gravas Sauternes	18

SCOTCH

Johnnie Walker Black Label	14
Johnnie Walker Blue Label	65
Monkey Shoulder	14
Glenfiddich 12 yr	16
The Glenlivet 12 yr	16
The Macallan 12 yr	20
The Macallan 15 yr	30
The Macallan 18 yr	80

COGNAC & BRANDY

Courvoisier VS	14
Hennessy VS	18
Rémy Martin VSOP	16
Rémy Martin XO	45
Christian Brothers Brandy	11
D.O.M. B&B Bénédicte	12

AMARO

Fernet Branca	12
Averna	14
Quintessentia Nonino	18



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PASSION FRUIT & GUAVA PANNA COTTA

passion fruit / guava & strawberry / vegan cream / vegan chocolate shavings
13

PEACH TRIFLE

white chocolate mousse / roasted chilled peaches / candied pecans
bourbon caramel / lemon pound cake
13

CHOCOLATE CARAMEL JAR

chocolate mousse / chocolate sponge cake / coffee caramel
milk chocolate chantilly / cocoa nib crunch
13

STRAWBERRY BRÛLÉE

strawberry brûlée / turbinado sugar cookie / fresh strawberries
13

BLUEBERRY CHEESECAKE

graham cracker crust / lemon sauce / white chocolate chantilly
elderflower liqueur gelée
13

NUTELLA PEANUT BUTTER BAR

nutella mousse / brownie / nutella ganache / frangelico caramel
candied hazelnut & peanut butter anglaise milk chocolate chantilly
13

Gluten-friendly bread available upon request



Gluten-Friendly



Vegetarian



Vegan

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.