



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

16

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
Grand Marnier Cuvée du Centenaire (1oz)	50

COGNAC & BRANDY

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

AMARI

Fernet-Branca	12
Averna	14
Quintessentia Nonino	18



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CHOCOLATE BRÛLÉE *gf*

chocolate crème brûlée / fresh fruit / chocolate streusel

13

MOCHA CARAMEL MOUSSE DOME

chocolate mocha mousse / salted caramel center / chocolate sponge cake
mocha anglaise / cocoa crust / couverture crumble
white chocolate whipped cream

13

STRAWBERRY HIBISCUS CHEESECAKE *gf*

strawberry cheesecake / strawberry hibiscus jam / candied hibiscus
vanilla & white chocolate chantilly / sweet dough crust

13

BOURBON PECAN TRIFLE *n*

bourbon maple custard / candied pecan / cocoa crumble
white chocolate chantilly / brown butter financier

13

COCONUT TROPICAL CLOUD *gf*

vanilla mousse / lime & white chocolate crunch / mango compote
coconut cake / tropical chutney

13

WHITE CHOCOLATE BISCOFF BAR *vg*

white chocolate & lemon cheese mousse / biscoff crust
passion fruit curd / vegan crumble / lemon sauce

13

Gluten-friendly bread available upon request

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts

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