

# Desserts

## **Chef Special Dessert of the Week 7**

*Please consult your server  
to enjoy a sinful delight.*

## **Big Fat Chocolate Cake 7**

*Six layers of dark moist chocolate cake  
with our silkiest chocolate filling piled  
high with chocolate morsels.*

## **California Carrot Cake 7**

*Six layers of incredibly moist cake with  
smooth cream cheese icing stuffed with  
pecans and fresh toasted coconut.*

## **Brownie ala Mode 7**

*Chocolate brownie with chunks of  
dark chocolate served with vanilla bean  
ice cream, drizzled with chocolate  
sauce topped with whipped cream.*

## **Crème Brulee 7**

*Delicate mixture of cream and  
vanilla bean blended until silky smooth  
topped with caramelized sugar.*

## **Peach Melba 7**

*Creamy vanilla ice cream  
topped with raspberry sauce,  
sweet peaches, whipped cream.*

## **Cheesecake 7**

*Home-style cheesecake in a graham  
cracker crust, with your choice of  
strawberry, chocolate or raspberry sauce.*

## **Bread Pudding 7**

*Traditional bread pudding,  
drizzled with rum sauce,  
topped with whipped cream.*

## **Apple Dumpling 7**

*Cinnamon infused apples,  
surrounded by flaky puff pastry,  
topped with rum sauce, served  
with vanilla ice cream.*

## **Ice Cream or Sherbert 4**

*Try our famous Lappert's ice cream.  
A true Hawaiian favorite.*

# After Dinner Drinks

## **Espresso 3.00**

*Traditional Italian-style coffee.*

## **Cappuccino 4.00**

*Our own special mocha blend.*

## **Grand Marnier 4.25**

*An orange flavored liqueur.*

## **Bailey's 4.50**

*The original Irish cream.*

## **Sambuca Romano 4.25**

*A licorice liqueur.*

## **Drambuie 4.25**

*Scotch flavored liqueur.*

## **Remy Martin VSOP 5.50**

*Fine champagne Cognac.*

## **Courvoiser VS 4.50**

*Fine Cognac with a warm and clean and finish.*

# Port Wines by the Glass

## **Distinction 10**

*Croft-Vintage character, rich and full bodied.*

## **Delaforce Tawny 8**

*Warm and mature in color with  
a rich spicy taste.*