

PERFECT ENDINGS

PEAR AND MAPLE TARTE TATIN 7.95

Vanilla braised pear baked in flaky puff pastry and topped with vanilla sabayon, shaved chocolate and a dried pear chip

KEY LIME TARTLET 6.95

Topped with Italian meringue and candied lime zest

GLUTEN-FREE

VANILLA BEAN BRULÉE CHEESECAKE 7.95

Vanilla bean crème brulée custard folded in to cheesecake batter with a crispy, baby oat crust

YELLOWSTONE CALDERA 7.75

A warm chocolate truffle torte with a molten middle

TRIO OF MOUSSE IN CHOCOLATE CUPS 7.95

Chocolate, Vanilla and Lemon Mousse

ICE CREAM 4.65

Vanilla, Chocolate, Huckleberry,
Butter Pecan - no sugar added, reduced fat

MANGO SORBET 4.65

YELLOWSTONE SUNDAE 6.50

Rich and creamy huckleberry ice cream atop a tempting crumb cake and smothered with our refreshing mixed berry topping

ANY DESSERT À LA MODE ADD 2.35

★ ★ ★ JUST FOR KIDS ★ ★ ★

JUNIOR HOT FUDGE SUNDAE 4.00 • JUNIOR BROWNIE SUNDAE 4.35

JUNIOR ICE CREAM 3.35 • JUNIOR MANGO SORBET 3.35

VANILLA FAT-FREE GREEK YOGURT WITH FRESH FRUIT 4.00

If you have food allergies, please inquire with your server regarding ingredients of menu items

AFTER DINNER LIBATIONS

OUR SELECTION OF SINGLE MALT SCOTCHES

The Dalmore 7.00 · Glenmorangie 7.75
Laphroaig 7.00 · The Balvenie Doublewood 7.75
Glenfiddich 7.00 · Glenlivet 7.00

100% BLUE AGAVE TEQUILAS


Sauza Tres Generaciones 80 7.50
Herradura Silver 7.00 · Sauza Hornitos 6.50

COGNACS


Remy Martin VSOP 7.75 · Courvoisier VS 6.50

SMALL BATCH BOURBONS

Booker's 8.00 · Knob Creek 6.50
Woodford Reserve 7.00 · Wyoming Whiskey 8.00

IRISH COFFEE  6.15
A toast to the luck of the Irish with this combination of Old Bushmills Irish Whiskey and Rainforest Alliance dark roast coffee topped with whipped cream

SAINT BRENDAN'S AND COFFEE  5.65
The "real" Irish Cream combined with Rainforest Alliance dark roast coffee and finished with whipped cream

KEOKI COFFEE  6.50
A delicious blend of brandy, Kahlúa and Rainforest Alliance dark roast coffee crowned with whipped cream

FONSECA BIN 27 PORT NV 7.00
Simply one of the best non-vintage ports around

BRANDY ALEXANDER 6.50
Just the right combination of brandy, Crème de Cacao and cream for after dinner enjoyment

TOASTED ALMOND 6.50
A rich, smooth temptation of Kahlúa, amaretto and cream



Menu items made with sustainable and/or organic ingredients