



TO FINISH

BAKED ALASKA

flamed tableside

14

HUMMINGBIRD CAKE

spiced banana & pineapple cake, cream cheese frosting,
candied toasted pecans

14

KEY LIME PIE

key lime custard, graham crust, whipped cream

13

MOLTEN VALRHONA CHOCOLATE CAKE

raspberry sauce, whipped cream

13

ST. LOUIS GOOEY BUTTER CAKE

chocolate cremeux, whipped cream

13

HOUSEMADE SOFT SERVE

vanilla, seasonal or twist

12

*choose your toppings (+\$1 each): chocolate sauce, caramel sauce,
magic shell, chocolate pearls, sprinkles*

CHEF ANGELYNE'S ROTATING DESSERT SPECIAL

mp



—enhancement—

TABLESIDE BANANAS FOSTER

butter, brown sugar, rum, vanilla

9



COFFEE

Vistro's Organic Blend, Sparrow Coffee Roastery 5

Latte 7 Cappuccino 6 Espresso 5

TEA

Ask your server about our seasonal selections from Rare Tea Cellar.

— AFTER-DINNER COCKTAILS —

ESPRESSO MARTINI

sparrow espresso, tito's vodka,
st. george nola coffee liqueur, licor 43 16

WHITE RUSSIAN

tito's vodka, kahlua, cream 13

IRISH COFFEE

sparrow coffee, jameson, baileys irish cream 14

TO START OR FINISH *2oz pour*

2016 Château Andoyse,
Sauternes 20
Amaro Montenegro 11
Amaro Nonino 19
Amaro Ramazzotti 11
Disaronno Amaretto 11
Fernet Branca 13
Frangelico 12
Giffard Creme de Cassis 15
Grand Marnier 13
Green Chartreuse 18
Licor 43 10

Marenco "Strev"
Moscato d'Asti, 6oz pour 15
NV Bodegas Tradicion
Cream Sherry 21
Pallini Limoncello 10
Ramos Pinto 10 Year
Tawny Port 14
Romana Sambuca 14
St. George NOLA
Coffee Liqueur 12
Yellow Chartreuse 18