

# DESSERT MENU

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### CHEESECAKES

#### PEANUT BUTTER CHEESECAKE \$9.95

Original New York Cheesecake combined with fresh Peanut Butter. Baked on a bed of moist Chocolate Cake and Reese's Peanut Butter Cups.

#### PLAIN NEW YORK CHEESECAKE \$7.95

This traditional Cheesecake recipe comes straight out of Brooklyn. It's a delicious and versatile New York Cheesecake with a graham cracker crust.

#### ALMOND JOY CHEESECAKE \$9.95

Creamy Cheesecake with Sweet Coconut, Sliced Almonds and Chocolate Topping.

### CAKES

#### TOASTED ALMOND CREAM CAKE \$8.95

Amaretto Soaked Cookies Covered in a Special Mascarpone Cheese Mixture and Roasted Almond Brittle Crunch Topping.

#### CARROT CAKE \$8.95

Pecans, Cinnamon, Coconut & Pineapple blended with fresh Carrots. Four cake layers alternate with a tangy cream cheese filling.

#### MOLTEN LAVA CAKE \$7.95

Rich Chocolate Cake with a heart of Molten Chocolate. Served with a scoop of Vanilla Ice Cream, Whipped Cream, and Hershey's Chocolate Syrup.

#### DEEP DARK CHOCOLATE CAKE \$9.95

Six layers of dark chocolate cake soaked in simple syrup, layered with a bittersweet coffee liqueur infused mousse, topped with dark chocolate ganache icing. Finished with dark chocolate cake crumbs.

### CLASSIC DESSERTS

#### APPLE BLOSSOM \$9.95

Flakey Pastry, Fresh-Peeled Apples and Cinnamon. Served warm with Vanilla Ice Cream. Finished with a drizzle of Caramel Sauce.

#### CLASSIC TIRAMISU \$8.50

A coffee-flavored Italian dessert. Sprinkled with Cocoa Powder and served with Whipped Cream.