



Dessert Menu

Traditional Crème Brûlée – 6.95

A delicate custard infused with real vanilla beans finished with a caramelized sugar crust served with fresh fruit.

Key Lime Pie – 6.95

Individually made in a mason jar, these pies are layered with key lime pie filling, graham crust and finished with whipping cream.

New York Cheesecake – 6.95

Perfectly rich in taste, but light and fluffy in texture. It can be served plain or finished with raspberry and chocolate coulis.

The Innsville Hot Fudge Sundae – 6.95

French Vanilla ice cream, smothered in hot fudge finished off with whipped cream topped with a cherry.

Winona Peach Pie – 6.95

Sweet Winona Peaches wrapped in a flakey pie crust. Served warm or chilled and finished with whipped cream. Add ice cream 1.50

Moroccan Double Fudge Cake – 6.95

Chocolate layered cake with chocolate fudge, chocolate shavings and Belgium chocolate Ganache. Need we say more?
Served with whipped cream.

New Orleans Warmed Sticky Toffee Pudding – 8.95

Layers of dark lightly spiced sponge cake topped with a rich buttery golden toffee served with French Vanilla Ice Cream.



Speciality Coffees and After Dinner Drinks

Liquid Dessert – 8.95

Wayne Gretzky Cream liquor, vanilla vodka, Kahlua and whipped cream

Espresso Martini – 10.95

Wayne Gretzky Cream liquor, Sambuca, Espresso served over Ice

#99 – 7.95

Wayne Gretzky Cream liquor, Maple Syrup and Coffee topped with whipped cream and maple syrup

Canadian Irish Coffee – 7.95

Wayne Gretzky Cream liquor, and rye topped with coffee and whip cream

Nutty Innsville – 7.95

Frangelico and Amaretto Topped with Coffee and Whip Cream

Blueberry Tea – 7.95

Grand Marnier, Amaretto, and Orange Pekoe Tea

After Dinner Liqueurs

Strarecchia Grappa – 6.95

Lemoncello – 6.50

Taylors Flat Gate Port – 6.95

B&B – 6.95

Harvey's Bristol Cream – 6.50

Dry Sac Sherry – 6.50

Cognacs

Hennessey and Courvoisier 7.95

Remy VOSP 9.50

Coffees

Espresso 3.50, Double Espresso 5.95, Cappuccino 3.95, Latte 3.95,