

# Grand Desserts



## *Salted Caramel Pecan Tart* \$7

Home-made pecan tarts, drizzled with a caramel sauce, and sprinkled with sea salt.

## *Homestyle Bread Pudding with a Rum Sauce* \$7

This deliciously tasty dessert is baked in a rich vanilla custard with rum soaked raisins and finished with a Cruzan Black Strap Rum Sauce.

## *Chocolate Fudge Brownie Overload* \$8

A decadent fudge brownie lightly warmed & served with real whipped cream, old fashion French vanilla ice cream & chocolate sauce.

## *Crème Brulée* \$8

Ask you server about Chef's flavour of the day!

## *Chocolate Peanut Butter Cake* \$8

Moist chocolate cake, a creamy peanut butter filling, rich dark truffle cream, topped with roasted peanuts, drizzled in caramel, dark chocolate and a peanut butter sauce

### **Dessert Wines**

Jost, Vidal Icewine, *Nova Scotia*  
Grand Pre, Pomme d'or  
(apple dessert wine), *Nova Scotia*

### **2 oz Glass**

\$ 11  
\$ 9

### **Bottle**

\$ 49  
\$ 46

## *Specialty Coffee*

1oz \$5.75

*All coffees are made with Laughing Whale,  
ground to order French press coffee, a sugared rim,  
and topped with real whip cream*

### *The Grand Banker*

Grand Banker's signature dark  
roast coffee, Bailey's & Kamora

### *Spanish*

Kamora, and Brandy

### *Irish Lassie*

Bailey's Irish Cream,  
Tullamore Dew Irish Whisky

### *Irish*

Tullamore Dew Irish Whisky

### *Sailor Jerry Special Brew*

Sailor Jerry Spiced Rum

### *Picton Castle*

Goslings Black Seal Rum

## *Lunenburg Nose Warmer*

Frangelico & Bailey's