

# Grand Desserts



## *Blueberry Cobbler* \$8

Warm Oxford blueberries nestled under soft yet slightly crunchy cobbler, topped with old fashioned French vanilla ice-cream.

## *Homestyle Bread Pudding with a Rum Sauce* \$8

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 your server about Chef's flavour of the day!

## *Sweet Ending Feature*

Ask your server about today's feature dessert

### **Dessert Wines**

Grand Pré, Vidal Icewine, *Nova Scotia*

Grand Pré, Pomme d'or (apple dessert wine), *Nova Scotia*

### **2 oz Glass**

\$ 11

\$ 9

### **Bottle**

\$ 49

\$ 46

## *Specialty Coffee*

1oz \$8

*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

### *Pomme d'or Café*

Grand Pre Pomme d'or apple cream Liqueur, Nova Scotia

### *Picton Castle*

Goslings Black Seal Rum

### *Lunenburg Nose Warmer*

Frangelico & Bailey's