

Grand Desserts



Traditional Blueberry Apple Crisp \$8

Warm Nova Scotia apples and blueberries, nestled under a crunchy oatmeal topping, served with old fashion 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 you server about Chef's flavour of the day!

White Chocolate and Wild Blueberry Cheesecake \$8

Creamy cheesecake with white chocolate and blueberries, blueberry compote, and fresh whipped cream

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

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