

Specialty Coffee & Tea

HOUSE SPECIAL COFFEE 11.95

Amaretto blended with coffee, Crème De Menthe & topped with whipped cream.

SPANISH COFFEE 11.95

Brandy blended with coffee, & Tia Maria topped with whipped cream.

RUDESHEIMER COFFEE 11.95

German brandy blended with coffee, topped with whipped cream & chocolate

IRISH COFFEE 11.95

Irish whiskey blended with coffee & Irish Mist topped with whipped cream.

MONTE CRISTO COFFEE 11.95

Brandy, Cointreau, Grand Marnier

BLUEBERRY TEA 10.95

Amaretto, Grand Marnier, Hot Tea

SASKATOON TEA 11.95

Cointreau, Grand Marnier, Hot Tea, Triple Sec, Drambuie, topped with whipped cream

Desserts

NEW YORK STYLE CHEESECAKE 9.95

Rich & smooth Cheesecake topped with our chef's special Saskatoon Berry sauce.

CHOCOLATE LOVERS TORTE 9.95

A rich chocolate treat accompanied with dollops of whip cream and chocolate sauce.

SASKATOON BERRY PIE 9.95

Warm homemade Saskatoon pie served with a scoop of vanilla ice cream.

HOMEMADE BAKLAVA 9.95

A Greek Honey-Pastry Delight.

RICE PUDDING 6.95

Homemade & Extra Creamy.

HOT CHOCOLATE LAVA CAKE 12.95

Warm Chocolate Cake flowing with hot Chocolate Sauce. Served with Ice Cream.

STICKY TOFFEE PUDDING 11.95

Hot Toffee Cake with Vanilla Ice Cream.

Tablesides Flambé

FOR 2 OR MORE

Price is shown per person.

CHERRIES JUBILEE 14.95

Cherries flamed with Brandy and Burgundy red wine, served with Ice Cream.

Try a glass of Ellysium Black Muscat 13

CREPES SUZETTE 14.95

Crepes flamed with brandy and Grand Marnier, simmered in fresh Orange Juice.

Try a glass of Essencia Orange Muscat 13

HOUSE SPECIAL 14.95

Fresh strawberries flamed with Grand Marnier and Pear brandy, served over Ice Cream filled Crepes.

Try a glass of Essencia Muscat 13

PEACHES FLAMBÉ 14.95

Peaches flamed with Brandy and Apricot liqueur, served over Ice Cream.

Try a glass of Torreon de Paredes Late Harvest 13

STRAWBERRIES PEPPERCORN 14.95

Fresh strawberries sautéed with crushed green peppercorns, flamed with Amaretto and served over Ice Cream.

Try a glass of Samos Muscat 13



Port

<u>Bin #</u>	<u>By The Bottle</u>	
394.	Cockburns Late Bottled Vintage	75
395.	Graham's Late Bottled	85
396.	Fonseca Bin 27	85
397.	Dow' Vintage 2011	185
398.	Graham's Vintage 2007	245
399.	Quarles Harris 1994	245
400.	Warre's Vintage 1994	245
401.	Warre's Quinta Da Cavadinha 1996	255
402.	Warre's Vintage 2007	255
403.	Penfolds Grandfather	155
	Messias 5 X 50ml Port Tasting Set	60
	Churchill 3 X 200ml Port Tasting Set	85

By The Glass

Taylor 10 Year Tawny	11
Warre's Warrior	11
Cockburn's Special Reserve	11
Taylor Fladgate LB Vintage	11
Graham's 6 Grapes	11
Fonseca Bin 27 Reserve	11
Penfolds Grandfather	27
Smith Woodhouse 2000	27
Taylor Fladgate Vintage 2011	32
Warre's Vintage 2007	42



Cognac, Brandy, Armagnac

Remy Martin V.S.O.P.	\$ 16
Remy Coeur de Cognac	16
De Luze V.S.O.P.	16
Remy Martin X.O.	24

Courvoisier V.S.O.P.	\$11
Remy Louis XIII	175

1892 Courvoisier Erte #2 185

Hennessy V.S.O.P.	\$ 14
Hennessy X.O	24
Hennessy Paradis	75



Armagnac Sempe V.S.O.P.	9
Metaxa 7 Star Brandy	9
Calvados Boulard	9

Courvoisier Erte Collection

\$27,000

(Set of 8 bottles) Edition #1 - #8

DuJardin	9
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G. Marnier

Cordon Rouge	\$9
Cuvee Louis Alexandre	14
Cuvee du Centenaire	17
Cuvee 1880	32

Dessert Wine Ice Wine

<u>Bin #</u>	<u>Size</u>	<u>Bottle</u>	<u>Glass</u>
388.	Essensia Orange Muscat (USA)	.375ml	\$50 13
393.	Quady Ellisium Black Muscat (USA)	.375	50 13
389.	Torreon de Paredes Late Harvest (Chile)	.375	55 13
392.	Mavrodafne Red (Greece)	.750	55
387.	Calera Viognier Deux (USA)	.375	80
<i>(Ontario, Niagara)</i>			
380.	Lakeview Cellars Vidal	.200	\$55
381.	Magnotta Vidal	.375	70
382.	Inniskillin Vidal Pearl	.375	95 18
485.	Pillitteri Cabernet	.375	70
484.	Pillitteri Cabernet Franc	.375	100
483.	Peller Estates Ice Cuvee	.750	100