



After Dinner **LIQUERS & DIGESTIVOS**

QUINTA DE LA ROSA 10 YEAR TAWNY AND RUBY RESERVE

REMY MARTIN LOUIS XIII
Individual casks aged 50-100 years

HENNESSY VS

AMARO NONINO
Italian digestivo made from flowers, herbs,
spices and citrus peel

GRAN MARNIER
Orange-flavored Cognac

SAMBUCA ROMANO
Made from anise, licorice and elder flower

FRANGELICO
Hazelnuts, Coffee, Cocoa, and Vanilla

STREGA
Italian for "Witch" made with saffron, mint and juniper

AMARETTO DISARONNO
Since 1525 almond tasting liquor infused with 17 herbs

IRISH COFFEE
Jameson Irish Whiskey, Creme de Menthe Float

MEXICAN COFFEE
Tequila and Kahlua

JAMAICAN COFFEE
Dark Rum and Kraken Coffee Liquer

SOUTHERN CHARM COFFEE
Old Pecan Whiskey, Kahlua Float



Shareable **DESSERTS**

FLORIDA KEY LIME PIE

Graham cracker crust, raspberry coulis, whipped topping, lime wheel

WHITE CHOCOLATE BREAD PUDDING

Vanilla bean gelato, caramel

FLAMBÉ CRÈME BRÛLÉE

Vanilla custard, fresh seasonal fruits,
151 rum, amaretto

CHOCOLATE PECAN CARAMEL

Vanilla bean gelato, melted chocolate,
caramel, maple candied pecans

CHOCOLATE DELIGHT

Flour-less chocolate cake, fresh berries &
whipped cream topping

RASPBERRY VANILLA BEAN GELATO

RASPBERRY SORBET

Dairy-free and gluten-free

Book Your Next Event

Our Private Dining Room offers an unmatched memorable experience that will leave your guests in awe. Book your next birthday, wedding, graduation party or other special event here at **Chaz 51 Steakhouse**.

Our Private Dining Area serves 40 guests or for larger events book the entire restaurant which serves up to 200.

Scan the QR code to learn more!

