

# Steakhouse Desserts & Fine Wines

## Desserts

- **New York Cheesecake** - \$10

Served with a drizzle of berry compote.

- **Chocolate Lava Cake** - \$12

Warm chocolate cake with a gooey center served with vanilla ice cream.

- **Tiramisu** - \$10

Layers of espresso-soaked ladyfingers, mascarpone, and cocoa.

- **Bread Pudding with Bourbon Sauce** - \$12

A Southern classic topped with a rich bourbon glaze.

- **Crème Brûlée** - \$10

Silky custard with a caramelized sugar crust.

- **Seasonal Fruit Tart** - \$8

A buttery crust filled with custard and topped with fresh fruit.

## Wine Pairings

- **Cabernet Sauvignon** - \$60

Pairs perfectly with Ribeye or T-Bone steaks.

- **Pinot Noir** - \$55

A versatile choice, it complements Filet Mignon and chicken.

- **Chardonnay** - \$50

Ideal for seafood dishes like lobster or grilled salmon.

- **Malbec** - \$45

A bold red for rich steaks and BBQ dishes.

- **Prosecco** - \$40

Perfect for lighter desserts like Tiramisu or Crème Brûlée.

## **Dessert Wines**

- **Port Wine** - \$12/glass

A sweet finish to any meal.

- **Late Harvest Riesling** - \$15/glass

Pairs beautifully with fruity desserts.