

Desserts



Chocolate Lava Cake

Warm, molten-centered chocolate cake served with a scoop of artisan ice cream.

\$14

Banana Fosters Cheesecake

A refined fusion of velvety cheesecake, caramelized bananas, and a hint of dark rum, crowned with a delicate brûlée finish.

\$17

Tower Cheesecake

A towering slice of rich cheesecake layered with vibrant lemon curd and elegantly garnished with seasonal fruit.

\$14

Chocolate Mousse Cake

Layers of rich chocolate cake and silky mousse and topped with whipped cream.

\$14

Pineapple Sunset Crème Brûlée

Silky custard infused with roasted pineapple, topped with a crisp caramelized sugar crust.

\$15

Sun-Kissed Rum Pudding

House-made and served with the chef's seasonal fruit selection, artisan ice cream, and a rich bourbon glaze.

\$14

Signature Key Lime Pie

Silky house-made custard in a graham cracker and honey crust, finished with key lime zest and a lemon-infused whipped topping.

\$14

Crème de la Cookie

Classic Cookie Dessert with Ice Cream

\$12