



Dessert Menu

Apricot Bon Bon \$7.00

Apricots sautéed with butter, brown sugar and apricot brandy, flambéed tableside and served over Ghirardelli chocolate covered bon bons and pecan praline pieces

Banana's Foster \$6.00

Original New Orleans's recipe with bananas sautéed with butter, brown sugar, rum & banana liqueur, flambéed tableside and served over vanilla ice cream

Cherries Jubilee \$6.00

Dark cherries sautéed with butter, brown sugar and brandy, flambéed tableside and served over vanilla ice cream

Flambé Lynette \$7.00

Half cherries and half bananas, flambéed tableside and served over vanilla ice cream

Chocolate Mousse \$5.00

A chocolate lover's delight! Made from world famous Ghirardelli chocolate

National Hotel Cheesecake \$5.00

Our famous New York style cheesecake.
Even Bon Appetit magazine couldn't get the recipe from us!

Crème Brulee \$4.50

Sublime, melt-in-your mouth custard with just the right amount of caramelized sugar crunch

Brownie Sundae \$4.00

Homemade brownie topped with vanilla ice cream, chocolate syrup, whip cream, walnuts & maraschino cherry

Chocolate Sundae \$3.50

Rainbow Sherbet \$2.00

Vanilla Ice Cream \$2.00

Reservations
209-984-3446