

# Dessert Menu

## *Apricot Bon Bon 10*

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

## *Banana's Foster 10*

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 10*

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

## *Flambé Lynette 10*

Half cherries, half banana, flambéed tableside served over vanilla ice cream

## *Chocolate Mousse 8*

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

## *National Hotel Cheesecake 9*

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

## *Vanilla Bean Crème Brulee 8*

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

## *Brownie Sundae 8*

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

## *Chocolate Sundae 7*

## *Rainbow Sherbet 3*

## *Vanilla Ice Cream 3*

Gourmet REAL Ice Cream!

*Low Sugar Ice Cream Available*

