
CLASSIC DESSERTS

Chocolate Chip Pecan Pie - 15

Bourbon Pecan Pie with Chocolate Chips in a Mini Tart Shell. *Add Vanilla Ice Cream - 6.*

Flourless Chocolate Cake - 12

Served with Chef's Choice Compote.

Vanilla Bean Crème Brûlée - 12

Rich Custard crowned with a Candied Sugar Crust.

1875 New York Cheesecake - 12

Rich and Creamy House-Made Classic Cheesecake with Chef's Choice Compote.

Chocolate-Covered Strawberries - 12

A sweet finish for a birthday, anniversary or any special occasion.

Seasonal Sorbet - 8

A dairy-free, gluten-free and vegan alternative. Ask about our current selection.

DESSERTS FOR TWO *Signature desserts prepared tableside by availability*

Banana Foster - 34

Fresh Bananas, Lemon and Orange Juice, Brown Sugar, Butter, Crème de Banana and 151 Rum, sautéed, flambéed and served over Vanilla Ice Cream.

Bada Bing Cherries Jubilee - 34

Tillen Farms Bing Cherries, Brown Sugar, Butter and Brandy combine in a classic flambéed topping for Vanilla Ice Cream.

Strawberries Au Poivre - 34

Sautéed Strawberries in Brandy and Citrus Sauce finished with a Touch of Fresh Pepper over Vanilla Bean Ice Cream.

AFTER-DINNER DRINKS

Port

Noval 10 Year Tawny Port - 25.50
Noval Black Reserve - 10
Fonseca 20 Year Tawny Port - 21
Warre's Otima 10 Year - 8
Penfolds 20 Year Grandfather Port - 35

Coffee and Tea

French Press Coffee - Two Cups 6 | Four Cups 12
Tazo Hot Teas - 4

Cognac

Courvoisier VS - 10
Hennessy VS - 10
Remy Martin XO - 30
Louis XIII - .5 oz. - 100 | 1 oz. - 200 | 1.5 oz. - 300

Cocktails

Van Gogh Espresso Martini - 12
1875 Chocolate Martini - 12
The 1875 Holy Cow - 20