



## Park Avenue Grill

### BREAKFAST MENU

#### BUFFETS

##### BREAKFAST BUFFET 17

6:30am to 10:30am Monday thru Friday.

##### WEEKEND BRUNCH BUFFET 19

6:30am to 2:00pm Saturday and Sunday.

#### SMART START

##### THE SKIRVIN BREAKFAST 16

Fresh Orange Juice, Two Eggs any Style, Potatoes, Toast, and Skirvin Blend Coffee Choice of Bacon, Ham or Sausage

##### THE CONTINENTAL 11

Freshly Squeezed Orange or Grapefruit Juice with a Basket of Breakfast Pastries and Skirvin Blend Coffee or Hot Tea

##### FRESH FRUIT PLATE 12

Seasonal Fruit with Choice of Low-Fat Yogurt or Cottage Cheese served with a Muffin

##### OLD FASHIONED OATMEAL OR CREAM OF WHEAT 6

with Berry Compote and Raisins

#### FROM THE BAKERY

##### ASSORTED FRESHLY BAKED MUFFINS 5

##### BAGEL WITH CREAM CHEESE 4

Choice of: Plain, Everything, Blueberry or Cinnamon Raisin

##### TRADITIONAL CROISSANT 4

##### ASSORTED DANISH PASTRIES 5

#### FROM THE GRIDDLE

##### TRADITIONAL FRENCH TOAST 8

Served with Warm Maple Syrup and Berries

##### WHOLE GRAIN PANCAKES 8

Served with a Warm Maple Syrup and topped with Low-Fat Vanilla Yogurt

##### PANCAKES 7

Served with Maple Syrup and Berries

#### BREAKFAST FLATBREADS

##### CARAMELIZED BACON, SCRAMBLED EGGS AND FONTINA CHEESE 7

##### HOUSE SMOKED SALMON WITH CREAM CHEESE 9

#### EGGS

##### CREATE YOUR OWN OMELET 13

Choose 3 from the following: Turkey, Ham, Bacon, Sausage, Spinach, Peppers, Tomatoes, Mushrooms, Peppers, Onion, Jalapeños, Swiss or Cheddar Cheese. Served with Potatoes and Toast

##### SMOKED SALMON OMELET 13

Scrambled Egg Omelet with Smoked Salmon Strips and Fresh Dill. Served with Potatoes and Toast

##### EGGBEATERS 11

With Grilled Tomatoes and Portabella Mushrooms. Served with Potatoes and Toast

##### FIRE ROASTED EGG STUFFED TOMATO 12

Two Vine Ripened Tomatoes Stuffed with Toast Shirred Eggs

##### QUICHE LORRAINE 8

Filled with Spinach, Mushrooms, and Bacon. Served with Crème Anglaise and Fresh Fruit

##### BREAKFAST WRAP 8

Egg Beaters, Mushrooms, Spinach and Tomatoes. Served with Fresh Fruit

##### OSCAR BENEDICT 15

Poached Eggs with Alaskan King Crab Meat, Citrus and Steamed Asparagus Drizzled with Hollandaise and served with Potatoes

##### CLASSIC BENEDICT 12

Poached Eggs with Canadian Bacon and Drizzled with Hollandaise Served with Potatoes

#### SIDES

short stack of pancakes 5

nueske's smoked bacon or turkey bacon 5

ham or canadian bacon 5

corned beef hash 4

sausage links/ patties 5

breakfast potatoes 3

one egg 2

2 slices of toast 3

Choice of: Wheat, White, Cinnamon-Raisin

### LUNCH MENU

#### APPETIZERS & SOUP

##### ASIAN LETTUCE WRAPS 8

Tempura Shrimp and Soba Noodle Salad

##### FARM FRESH VEGETABLE SOUP 6

##### BUFFALO CHILI WITH HONEY GLAZED CORN BREAD 7

##### SOUP OF THE DAY 6

##### JUMBO LUMP CRAB CAKES 12

Poblano Tartar Sauce

#### OVEN-FIRED THIN & CRISPY LUNCHEON

#### PIZZAS - OUR SPECIALTY

mozzarella, canadian bacon and grilled pineapple with extra virgin olive oil 9

crushed tomato, mozzarella, parmigiano-reggiano, basil and extra virgin olive oil 12

chicken, chevre, caramelized onion and ancho chile 9  
buffalo mozzarella and artisan pepperoni 12  
kobe steak and cheese 10

## SANDWICHES

All Sandwiches Include Choice of French Fries, Chips or Cole Slaw

### CLASSIC LOBSTER ROLL 17

An East Coast Classic

### GRILLED CHICKEN SANDWICH 13

Chicken Breast, Bacon, White Cheddar Cheese, Lettuce, Tomato, on an Onion Bun

### PULLED PORK SANDWICH 12

Grilled Peppers and a House made BBQ Sauce

### CHICKEN CAESAR WRAP 10

Sundried Tomato Tortilla and Sweet Potato Chips

### TRIO OF SLIDERS 12

Crab Cake, Pulled Pork and BBQ Beef

### GRILLED ITALIAN SAUSAGE 9

Caramelized Onions and Peppers covered in Marinara Sauce served on French Bread

### PARK AVENUE BURGER 10

Half pound Black Angus Beef, Grilled to your Specification  
Choice of: Cheddar, Swiss, American, Havarti or Bacon

### THE MONTE CRISTO 14

Skirvin Style (Deep Fried with Ham, Turkey, Swiss and Cheddar) With Apricot Honey Sauce

### GRILLED PANINI 14

Choice of: Chicken, Steak or Cheese With Breaded Vidalia Onions and Tomato Aioli

### VEGGIE BURGER 10

Grilled Portabella Mushroom, Avocado, Lettuce, Tomato, and Pickled Asparagus with Basil Vinaigrette

## SALADS

Add a Chicken Breast, Seared Sirloin Steak or Poached Salmon 5

### FARMERS MARKET SALAD 10

Red Mustard Greens and Celery Root with Candied Walnuts, Bleu Cheese, Summer Tomato, in a Lavender Thyme dressing

### SHRIMP AND MELON SALAD 9

Served with Bibb Lettuce, with Creamy Herb Dressing

### CAPRESE 12

Sliced Vine Ripe Tomatoes, Farmers Market Basil, Fresh Buffalo Mozzarella Drizzled with Extra Virgin olive Oil and Cracked Black Pepper

### CAESAR 10

Romaine Hearts with Croutons, Stravecchio Cheese and our Signature Caesar Dressing

### PARK AVENUE CHOP 10

Eggs, Bacon, Carrots, Vine-Ripe Tomatoes, Blue Cheese and Honey Mustard Vinaigrette

### NICOISE SALAD 13

Seared Ahi Tuna, Romaine, Haricot Verts, Olives, Potatoes And Eggs with Balsamic Vinaigrette

### TRIO OF SALADS 10

Tuna, Chicken and Fruit

## ENTREES

### GRILLED TAMARIND GLAZED CHICKEN BREAST 16

Served with Red Rice

### 6OZ. BASEBALL CUT SIRLOIN 12

Grilled to order, with Sauteed Chefs Vegetables or Steak Fries

### 6OZ. SWORDFISH FILET 16

With Lemon-Caper Butter and Sauteed Chefs Vegetables

### FISH AND CHIPS 12

Beer Battered Atlantic Cod with French Fries  
chefs daily pasta feature Market

### CHICKEN FRIED STEAK 13

With Mashed Potatoes and Asparagus

## DESSERTS

### FRESH FRUIT FLAN 7

Pastry filled with Season Fruits

### SPICED PEAR & PEACH COBBLER 7

Served with Vanilla Ice Cream

### KEY LIME 7

Graham Cracker Crust, with Candied Lemons and a Raspberry Sauce

### FIGARO CAKE 7

Layered Chocolate Cake with Chocolate and Raspberry Sauces

### CRÈME BRULEE 7

A Classic Dessert, with Mixed Berries

### CARROT CAKE 7

Chef Andrew Black's Secret Recipe

### RED PIANO 12

Filled with White Chocolate Mousse and Assorted Berries

## DINNER MENU

### STARTERS

#### JUMBO LUMP CRAB CAKES 12

Poblano Tartar Sauce

#### BEEF CARPACCIO 8

Crostini, Wasabi Cream and Sriracha Mayonnaise

#### CALAMARI FRITES 8

With Herb Remoulade

#### TUNA TARTAR 12

Avocado, Ginger Mayonnaise and Dasheen Crisps

#### DUCK CONFIT CIGAR ROLLS 8

Crispy with a Sweet Thai Chile Sauce

#### GRILLED ARTISAN BRUSCHETTA 8

Goat Cheese, Tomato, Avocado and Asiago

#### SHRIMP COCKTAIL 12

Grilled Jumbos, served with Apple Cocktail Sauce

#### SUGARCANE LEMON GRASS CHICKEN 8

Sautéed Chicken with Coconut Peanut Sauce

#### LOBSTER SHOOTERS 10

Deep Fried Rock Lobster with Fusion Spices, in a Martini Glass with Cocktail Sauce

## OVEN-FRIED FLATBREADS

crushed tomato, mozzarella, parmigiano-reggiano, basil and extra virgin olive oil 8

chicken, chevre, caramelized onion and ancho chile 9

firewood roasted tomatoes, fennel sausage, roasted mushrooms and cracked black pepper 9

buffalo mozzarella, artisan pepperoni and italian sausage 9

marinated seared tuna, cucumber, avocado and soy with wasabi cream cheese 9

kobe steak and cheddar cheese 10

## SALADS & SOUPS

**PARK AVENUE CHOWDER 7**

**SOUP OF THE DAY 6**

**SPINACH AND PEAR SALAD 9**

**PARK AVENUE CHOP 6**

**NICOISE SALAD 13**

**TRADITIONAL CAESAR 6**

## CLASSICS & SANDWICHES

**CHICKEN FRIED STEAK 18**

Served with Mashed Potatoes and Asparagus

**BONE-IN HALF CHICKEN 17**

Fire Roasted with Moroccan Herbs and Sherry Brown Butter

**TRIO OF SLIDERS 11**

Mini Crab Cake, Beef BBQ and Pulled Pork, served with Garlic Aioli and Herb Remoulade

**STEAK PANINI 14**

With Breaded Vidalia Onions and a Sun-Dried Tomato Aioli. Served with choice of Chips, Fries or Cole Slaw.

**MONTE CRISTO 14**

Served with Apricot Honey Glaze. Served with choice of Chips, Fries or Cole Slaw.

## CHEFS FIVE COURSE TASTING MENU

**SMOKED BUTTERNUT SQUASH SOUP**

with Cappuccino Cream and a Warm Hush Puppy stuffed with Braised Butternut Squash and Herb Scented Gnocchi

**DUCK CONFIT SALAD**

with Warm Bacon Vinaigrette

**MAINE SEA SCALLOP SEARED IN UNI BUTTER SAUCE**

with Carrot Puree, Onions and Edamame

**PAN SEARED STOCKYARD FILET**

With Pistachio Foie Gras Sauce

**CHEFS SELECTIONS OF FINE DESSERTS**

## STEAKS & CHOPS

We are proud to feature the finest cuts of beef from the Oklahoma City National Stockyards, where all our steaks are hand-selected and aged a minimum of 28 days. Dinners include a Dinner Salad, and your choice of Side Dish.

**18 OZ. BONE IN RIBEYE 36**

**10 OZ. FILET MIGNON 35**

**7 OZ. PETITE FILET 32**

**24 OZ. T-BONE 36**

**18 OZ. BONE IN NEW YORK STRIP 36**

**10 OZ. KOBE SKIRT STEAK 28**

Sauteed Wild Mushrooms, Tahini Sesame Sauce and Fried Vidalia Onions

**10 OZ. FLAT IRON STEAK 20**

South African Spice Rub

**12 OZ. DOUBLE CUT STRAUSS LAMB CHOPS 34**

White Beans and a Cranberry Jus

**STUFFED MIDWEST PORK CHOP 28**

Chanterelle Cornbread, Served with Sage Jus

**VEAL OSCAR 35**

Veal Medallions, Crab, Asparagus and Bearnaise

## FISH & SEAFOOD

Our seafood is ordered daily and flown in fresh from around the world. Dinners include a Dinner Salad, and your choice of Side Dish.

**BRONZED SALMON 28**

Stuffed with Asparagus, over Mandarin Butter Sauce

**CHILEAN SEA BASS 29**

Tangerine and Truffle Crusted

**BRAISED RED SNAPPER 29**

With Lobster, Shrimp, Clams and Saffron in a Vegetable Broth

**MAINE SEA SCALLOPS 27**

Stuffed with Crab and Israeli Couscous over Blood Orange Beurre Blanc

- grilled lobster tail Market Price

**SEAFOOD RAVIOLI 27**

Herbs and Tomatoes in a White Wine Devonshire Cream Sauce

## ENHANCE YOUR DINNER

**SAUCES 3**

Bearnaise, Green Peppercorns, Roasted Shallot Bordelaise, Au Poivre Rub or Blue Cheese Crumbles

**OSCAR STYLE 15**

(King Crab Meat, Asparagus and Bearnaise Sauce)

**SIDES 5**

Skirvin Tower

Asparagus Spears

Mashed Potatoes

Sautéed Spinach

Sautéed Mushrooms

Sautéed Gnocchi

Steak Fries

Braised Root Vegetables

## COCKTAIL LIST MENU

### SKIRVIN MARTINIS

**SKIRVIN'S PERLE 200**

Perle Mesta, the daughter of Big Bill Skirvin, was noted for her extravagant parties which were attended by senators, congressman and cabinet secretaries. An invitation to a Perle Party was the sure sign that one had reached the inner circle of Washington D.C. Grand Marnier 150 year topped with Dom Perignon and garnished with a Pearl

**1911 9**

The Skirvin was originally erected in 1911 Plymouth Gin shaken and served with 1 olive

**RUBY RED SLIPPER 10**

Absolut Level with Ruby Red grapefruit juice and a splash of cranberry

**STOLI ELIT MARTINI 22**

A Stoli Elit martini so smooth you'll swear its water

**THE FRUITY GOOSE 9**

Pomegranate Liqueur, Grey Goose Vodka and Cointreau

**SIDECAR 10**

Cognac and Cointreau brightened with fresh squeezed lemon juice served up in sugared glass and garnished with a cherry

**THE RED PIANO COSMO 10**

Belvedere Orange, Gran Marnier, Crème de Cassis and cranberry

**THE DIRTY PERLE 8**

A classic Beekeeper Gin martini with olives and olive juice

**EUPHORIA 45**

Stoli Elit Vodka topped with Sparkling Wine

**LEMON ZEST 10**

Citrus Vodka and Cointreau with fresh squeezed lemon juice and sweet and sour served up in a sugared glass.

**POMEGRANATE 10**

Pomegranate Liqueur, Citrus Vodka, cranberry juice and splash of sour

**NEGRONI 9**

Gin, Campari and Sweet Vermouth

**THE BRITTAN 10**

Chopin Vodka, Dry Vermouth, Stilton Bleu Cheese Olives

**GREEN APPLE 10**

Vodka, Apple Schnapps, Midori and sweet and sour

**CHOCOLATE CLASSIC 10**

Vanilla Vodka, Godiva Chocolate and cream

**WHITE CHOCOLATE RASPBERRY 10**

Vanilla Vodka, Godiva Chocolate, Chambord and cream

**RED APPLE 10**

Crown Royal, Apple Schnapps and cranberry

**CHOCOLATE MINT 10**

Vanilla Vodka, Godiva Chocolate, Crème de Mint and cream

**KEY LIME PIE 10**

Vanilla Vodka, Coconut Rum, oranges, sweet lime juice, pineapple and cream

**THE GREAT SCOTT 11**

Hendrick's Gin, shaken with cucumber

**CARAMEL CANDY APPLE 10**

Godiva Caramel, Apple Schnapps and cranberry

**FLIRTINI 10**

Vodka, Chambord, pineapple, and champagne.

**PINEAPPLE UPSIDE DOWN CAKE 10**

Vanilla Vodka, pineapple juice, grenadine and cream

**SKIRVIN MARGARITAS****TYCOONS MARGARITA 30**

Jose Cuervo Reserve de la Familia, Grand Marnier 100 year, fresh squeezed lime juice, shaken poured over rocks garnished with lime wedge

**THE SKIRVIN MARGARITA 9**

The Original Margarita served on the rocks with a salt rim and a lime

**LUSCIOUS 35**

The Ultimate Margarita Don Julio 1942 blended with Grand Marnier 100 year and fresh squeezed juices

**PRETENTIOUS SENORITA 75**

Don Julio Real, Grand Marnier 150 year, and fresh squeezed lime juices

**BLACK TIE MARGARITA 9**

Black Medallion with fresh squeezed orange and lime juices

**LIQUID GOLD 10**

Jose Cuervo Oranjo, Grand Marnier and fresh squeezed orange juice

**CHAMPAGNE MARGARITA 10**

Traditional Margarita topped with Champagne and served up in a sugared martini glass.

**TROPINA MARGARITA 9**

Jose Cuervo Tropina, OJ, Pineapple, Cranberry, splash sweet and sour, topped with Grand Marnier

**BLUE SKIES 11**

Tres Generaciones Plata, Gran Marnier, topped with a float of Blue Curacao

**POMEGRANATE MARGARITA 12**

Pomegranate Liqueur, Reposado Tequila, Triple Sec, fresh lime juice and sweet & sour

**TEQUILA**

(add \$2 for rocks/neat or \$3 for margaritas)

**1921 BLANCO 6****1921 REPOSADO 7****1921 "RESERVA ESPECIAL" REPOSADO 8****CABO WABO REPOSADO 8****CAZADORES ANEJO 8****CAZADORES REPOSADO 7****CORAZON BLANCO 7****DON JULIO 1942 ANEJO 20****DON JULIO ANEJO 9****DON JULIO BLANCO 8****DON JULIO "REAL" ANEJO 60****DON JULIO REPOSADO 9****JOSE CUERVO GOLD 5****JOSE CUERVO BLACK ANEJO 6****JOSE CUERVO ORANJO 5****JOSE CUERVO "RESERVA DE LA FAMILIA" ANEJO 15****JOSE CUERVO "TRADICIONAL" REPOSADO 6****JOSE CUERVO TROPINA 5****MILAGRO SILVER 5****MILAGRO REPOSADO 6****MILAGRO "SELECT BARREL" REPOSADO 15****MILAGRO "SELECT BARREL" ANEJO 18****PATRON ANEJO 8.50****PATRON GRAN PLATINUM 25****PATRON REPOSADO 8****PATRON SILVER 7.50****RESERVA 1800 REPOSADO 5****SAUZA "CONMEMORATIVE" ANEJO 5**

SAUZA "HORNITOS" REPOSADO 5  
SAUZA "TRES GENERACIONES" PLATA 7

## RUM

(add \$2 for rocks/neat)

10 CANE 7  
APPLETON ESTATE 6  
BARCARDI 5  
BARCARDI LIMON 5.50  
CAPTAIN MORGAN 5  
CAPTAIN MORGAN PRIVATE STOCK 6  
LEBLON 6  
MALIBU 5  
MYERS DARK 5  
TOMMY BAHAMA "GOLDEN SUN" 7  
TOMMY BAHAMA "WHITE SAND" 7

## WHISK(E)Y

(add \$2 for rocks/neat or \$3 for manhattans/up)

AMERICAN -GENTLEMAN JACK 8  
AMERICAN-JACK DANIELS 6  
AMERICAN -JACK DANIELS SINGLE BARREL 9  
AMERICAN -SEAGRAMS SEVEN 5  
CANADIAN- CROWN ROYAL 6.50  
CANADIAN- CROWN ROYAL SPECIAL RESERVE 7.50  
CANADIAN - CROWN ROYAL CASK 16 25  
CANADIAN- CROWN ROYAL X.R. 40  
CANADIAN- SEAGRAMS V.O. 5.50  
IRISH- BUSHMILLS 5.50  
IRISH- JAMESON 6  
IRISH- MICHAEL COLLINS 6

## BOURBON

(add \$2 for rocks/neat or \$3 for manhattans/up)

BAKER'S 7 YR 7  
BASIL HAYDEN'S 8 YR 7  
BROOKER'S 8 YR 10  
BULLEIT 7  
JIM BEAM 5  
KNOB CREEK 9 YR 7  
MAKER'S MARK 6  
W.L. WELLER 5  
WOODFORD RESERVE 7

## SCOTCH

(2 oz served neat)

HIGHLANDS- DALWHINNIE 15 YR 11  
HIGHLANDS- GLENMORANGIE 10 YR 9  
HIGHLANDS- MACALLAN 12 YR 9  
HIGHLANDS- MACALLAN 18 YR 25

HIGHLANDS- MACALLAN 25 YR 55  
HIGHLANDS- OBAN 14 YR 12  
LOWLANDS- GLENKINCHIE 10 YR 9  
SPEYSIDE- BALVENIE 12 YR DOUBLEWOOD 12  
SPEYSIDE- CRAGGANMORE 12 YR 7.50  
SPEYSIDE- GLENFIDDICH 12 YR 8.50  
SPEYSIDE- GLENLIVET 12 YR 8.50  
THE ISLES- CAOL ILA 12 YR (ISLAY) 12  
THE ISLES- HIGHLAND PARK 27 YR (ORKNEY) 35  
THE ISLES- LAPHROAIG 10 YR (ISLAY) 9  
THE ISLES- TALISKER 10 YR (SKYE) 10  
BLENDED-CHIVAS REGAL 12 YR 7  
BLENDED- DEWARS WHITE LABEL 6.50  
BLENDED- J&B 6.50  
BLENDED- JOHNNIE WALKER RED 6.50  
BLENDED- JOHNNIE WALKER BLACK 8  
BLENDED- JOHNNIE WALKER BLUE 45

## VODKA

(add \$2 for rocks/neat or \$3 for martinis/up)

OLIVES 6.50  
BELOW 7.50  
ABSOLUT 6  
ABSOLUT LEVEL 6.50  
BELVEDERE 6.50  
BELVEDERE CYTRUS 6.50  
BELEVEDERE POMARANCZA 6.50  
CHOPIN 7  
CIROC 6.50  
EFFEN 7  
GREY GOOSE 7  
HANGAR ONE 7  
KETEL ONE 6.50  
SKYY 6  
STOLICHNAYA 5.50  
STOLICHNAYA ELIT 15  
SVEDKA 5.50  
SVEDKA CITRON 5.50  
SVEDKA CLEMENTINE 5.50  
SVEDKA RASPBERRY 5.50  
SVEDKA VANILLA 5.50  
TITOS 5.50  
VOX 5.50

## GIN

(add \$2 for rocks/neat or \$3 for martinis/up)

BEEFEATER 5  
BOMBAY 5.50  
BOMBAY SAPPHIRE 7

HENDRICK'S 7.50  
PLYMOUTH 6  
QUINTESSENTIAL 6.50  
TANQUERAY 6.50  
TANQUERAY TEN 7.50

### COGNAC & BRANDY

(2 oz served neat)

COURVOISIER V.S. 7  
COURVOISIER V.S.O.P. 10  
CHRISTIAN BROTHERS 5  
GRAND MARNIER NAVAN 9  
HENNESSY V.S.O.P. 10  
HENNESSY X.O. 20  
HENNESSY PARADIS 45  
HENNESSY ELLIPSE 150  
1 OUNCE POUR  
JACQUES CARDIN V.S.O.P. 8

### PORT

SNADEMAN TAWNY 6  
TAYLOR FLADGATE 10 YEAR TAWNY 10  
TAYLOR FLADGATE 20 YEAR TAWNY 15  
WARRE'S "WARRIOR" RUBY 7  
WARRE'S 1994 VINTAGE 25  
WARRE'S 1977 VINTAGE 35

### CORDIALS

AMARETTO DISARONNO 6  
B & B 7  
BAILEYS 6  
CAMPARI 4  
CHAMBORD 6  
COINTREAU 6  
DRAMBUIE 6  
FRANGELICO 6  
GALLIANO 5  
GODIVA CARAMEL 5  
GODIVA DARK CHOCOLATE 5  
GODIVA WHITE CHOCOLATE 5  
GOLDSCHLAGER 5  
GRAND MARNIER 6.75  
GRAND MARNIER 100 YEAR OLD 15  
GRAND MARNIER 150 YEAR OLD 20  
KAHLUA 5  
MIDORI MELON 5  
PAMA (POMEGRANATE) 5  
SAMBUCA ROMANA 5  
SOUTHERN COMFORT 5

STARBUCKS COFFEE 5  
TIA MARIA 5  
TUACA 6

### BEER

Please ask your server regarding our seasonal tap beers

DOMESTIC - BOULEVARD WHEAT  
DOMESTIC - BUDWEISER  
DOMESTIC - BUD LIGHT  
DOMESTIC - COORS LIGHT  
DOMESTIC - MICHELOB ULTRA  
DOMESTIC - MILLER LITE  
DOMESTIC - ODOULS (N/A)  
DOMESTIC - SHINER BOCK  
DOMESTIC - SIERRA NEVADA PALE ALE  
DOMESTIC - SMIRNOFF ICE  
IMPORTED - AMSTEL LIGHT (HOLLAND)  
IMPORTED - CORONA (MEXICO)  
IMPORTED - HEINEKEN (HOLLAND)  
IMPORTED - NEGRA MODELO (MEXICO)  
IMPORTED - RED STRIPE (JAMAICA)  
IMPORTED - SAMUEL SMITH NUT BROWN ALE  
(ENGLAND)  
IMPORTED - SAPPORO (JAPAN)  
IMPORTED - TECATE (MEXICO)

## DESSERTS

KEY LIME 7  
graham cracker crust, with candied lemons and a raspberry sauce  
PISTACHIO AND WHITE CHOCOLATE TOWER 7  
blackberry sauce and chocolate cigars  
FIGARO CAKE 7  
layered chocolate cake with chocolate and raspberry sauces  
BREAD PUDDING 7  
a traditional dessert with bourbon caramel glaze  
CARROT CAKE 7  
Chef Andrew Black's secret recipe  
RED PIANO 12  
filled with white chocolate mousse and assorted berries  
ICE CREAM 7  
please ask your server for tonight's flavors

## AFTER DINNER DRINKS MENU

### PORTS

SANDEMAN TAWNY 6  
TAYLOR FLADGATE 10 YEAR TAWNY 10  
TAYLOR FLADGATE 20 YEAR TAWNY 15  
WARRE'S "WARRIOR" RUBY 7  
WARRE'S 1994 VINTAGE 25  
WARRE'S 1977 VINTAGE 35

## **MARTINIS**

### **WHITE CHOCOLATE RASPBERRY 9**

chambord, godiva chocolate, kahlua and cream

### **WEDDING CAKE 10**

vodka, amaretto, orange and pineapple juices with cream

### **MINT CHOCOLATE 9**

mint liqueur, godiva chocolate, kahlua and cream

### **ESPRESSO 9**

belvedere vodka and espresso with a sugared rim

### **CHOCOLATE 9**

godiva chocolate, kahlua and cream

## **COFFEES**

### **ESPRESSO**

### **CAPPUCCINO**

### **CAFE' LATTE**