Desserts

William's O.G. Key Lime Pie

House Made Graham Cracker Crust and
Classic Filling Topped with Whipped
Cream
$10

Apple Crumble Cheesecake

Graham Cracker, Fresh Apple Compote,
Cinnamon & Caramel
$12

Chocolate Blackout Cake

Devil's Food Cake, Decadent Chocolate Mousse,
Chocolate Fudge & Chocolate Ganache
$12

New Opera Cake

Espresso, Kahlua, Almond, Ganache & Coffee Butter Cream
$12

House Made Ice Cream

Peanut Butter Blondie
$6

After Dinner Cocktails

Succulent's Famous Espresso Martini
Espresso infused vodka, Reformation Coffee Liqueur. a splash of simple & cream. 12

Roberto's Irish Coffee
Jameson Irish Whiskey & Fresh brewed Lakehouse Coffee, house made whipped cream 14

After Dinner Wine

Dow's 10 year Tawny $12
Complex nutty aromas, combined with hints of honey and figs. Rich mature fruit flavors on the palate with a luscious, long finish

Dow's 20 year Tawny $16
Excellent bouquet; characteristically nutty with notes of mature fruit. Rich, softly sweet & smooth with a long elegant finish.

Dow's 30 year Tawny $34
Magnificent nose, showing an array of dried fruits and honey. Gorgeously mellow, with a remarkable, long finish.

Dow's Late Bottled Vintage Port 2018 $12
Aged in oak vats for up to 6 years before bottling, with exuberant aromas of blackberry, blueberry, and a touch of mint.

Chateau Les Justices Sauternes $18
Beautiful bouquet with dried apricots, honey, and orange Blossoms. Delicate with citrus notes and a light tangy finish

Liliac & Kracher Transylvanian Ice Wine $20
Immense concentration of sweetness and complexity. Delicate notes of white stone fruit, lychee, and pineapple On the finish.