

DESSERT MENU

MODERN STEAK

CHOCOLATE | 13

Italian Flourless Chocolate Torte, Raspberry Coulis,
Chantilly Cream (made with almond flour)

Pair with Quinta Do Portal 29 Grapes Reserve Port (2oz) | 11

MAPLE PECAN PIE | 15

Maple Butter, Candied Pecans,
Wild Turkey Bourbon Caramel Sauce

Pair with one of our Old Fashioned(s)

BAKED ALASKA | 15

Salted Caramel Gelato, Vanilla Sponge, Italian Meringue,
Lemon Curd, Flambéed Table Side

*Pair with - Taittinger Cuvee Prestige Brut
NV Champagne (5oz) | 28.75*

BRULEE | 13

Madagascar Vanilla Bean, Burnt Sugar Crust

Pair with Massolino, Moscato D'Asti, ITA (5oz) | 12

5 LAYER CARROT CAKE | 15

Whipped Cream, Carrot Sugar, Milk Crumb

Pair with Boulard Calvados, FRA (2oz) | 9

GELATO OR SORBETTO | 10

Ask Your Server For Current Flavours

GIFT CERTIFICATES ARE AVAILABLE TO GO!

SPECIALTY COFFEE (10z)

Spanish Coffee
Tia Maria & Brandy
13

Irish Coffee
Forty Creek Cream & Irish Whisky
13

Monte Cristo
Tia Maria & Grand Marnier
13

Modern Canadian
Forty Creek Spiced & Cream
13

FRATELLO COFFEE BAR

Tea
English Breakfast, Earl Grey,
Camomile, Green, Peppermint
4.25

Coffee
4.25

Espresso
5.25

Americano
5.25

Cappuccino
6.00

Latte
6.00

PORT, SCOTCH, COGNAC,
BOURBONS & OTHER FAVOURITES
ARE LOCATED IN THE TABLE
TOP COCKTAIL MENU



Founded in 1820 by brothers William and John Graham, Graham's Port quickly became known as a producer of exceptional ports.

1970 W & J Graham's Vintage Port, Portugal **1oz - 20 | 2oz -38 | btl 480**

Critic tasting note: (1970 vintage) "Bright crimson garnet, ocher reflections, very wide water edge. Smoky, delicate sulphurous nuances, tobacco touch, burnt chocolate, red berry confit underlay. On the one hand it appears wide-meshed, on the other hand it is alcoholic, present tannins, earthy tannins, delicate Madeira touch, an unusually sophisticated bottle." - 90/100, Falstaff

1975 W & J Graham's Vintage Port, Portugal **1oz - 22 | 2oz -42**

Vintage notes: "Generally declared, 1975 Vintage Ports are attractive, elegant wines, though not likely to be as long lived as the 70s or 77s. Remarkable as the first vintage to be booled strictly in Portugal by regulation marking the end of centuries of shipping in cask for bottling at destination by distributors."(91/100)

1977 W & J Graham's Vintage Port, Portugal **1oz - 13 | 2oz -25 | btl 320**

Vintage notes: "Declared by all the major Port houses, 1977 is a classic vintage. Marked by well structured, balanced wines with strong tannins, the wines from 1977 have great elegance and staying power. The best of them have the tannin and structure to age for decades." (94/100)

1983 W & J Graham's Vintage Port, Portugal **1oz - 11 | 2oz -21 | btl 272**

Critic tasting note: (1983 vintage) "Racy nose with ripe, bright, spicy strawberries, a touch of sweet malt and dates, deep and very complex. Very mineral, relatively dry-looking vintage, which therefore impresses with its race and tight style. Classy and almost aristocratic with the best manners, but also more powerful" - 18.5/20, Vinum Wine Magazine

1985 W & J Graham's Vintage Port, Portugal **1oz - 10 | 2oz -18**

Critic tasting note: (1985 vintage) "Still young, with its parts not quite fully melded together, the wine showed a lot of ripe, black cherry liqueur, dark chocolate, raisins and figs in its lush, fat, sweet character. I like Vintage Port with a lot of age. I'd give it at least another decade of further development. 93/100, Jeff Leve, The Wine Cellar Insider