

# DESSERT MENU

MODERN STEAK

## CHOCOLATE | 15

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 | 13

Maple Butter, Candied Pecans,  
Eau Claire Stampede Whiskey Caramel Sauce

*Pair with one of our Old Fashioned(s)*

## BAKED ALASKA | 16

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

*Pair with - Henry of Pelham, Cuvée Catharine Brut,  
CAN (5oz) | 20.75*

## 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**