



## Dessert Suggestions

<b>Michigan Strawberry Cobbler</b>	<b>\$8</b>
Sweet Michigan Strawberries, Crunchy Streusel Topping, Royal Oak's Ray's Vanilla Ice Cream	
<b>Key Lime Pie</b>	<b>\$8</b>
Graham Cracker Crust, Limoncello Cake, Key Lime Custard and Mousse Layers with Graham Cracker Cookie, Strawberries with an Asian Lime Sauce	
<b>Red Velvet Chocolate Cake</b>	<b>\$8</b>
Layered with Maple and Chocolate Butter Cream, Dark Chocolate Ganache Glaze	
<b>Cream Puff</b>	<b>\$7</b>
Royal Oak's Ray's Vanilla Ice Cream, Sanders Hot Fudge	
<b>Cheesecake</b>	<b>\$7</b>
Madagascar Vanilla, choice of Berry, Chocolate or Caramel Sauce	
<b>Gluten Free Chocolate Raspberry Cake</b>	<b>\$8</b>
Dark Flourless Cream	
<b>Vanilla Crème Brulee</b>	<b>\$6</b>
<b>Royal Oak's, Ray's Vanilla Ice Cream</b>	<b>\$5</b>
<b>Royal Oak's, Ray's Chocolate Malt Crunch Ice Cream</b>	<b>\$5</b>
<b>House Made Michigan's West Coast Mixed Berry Sorbet</b>	<b>\$4</b>
<b>Banana Passion Fruit Sorbet</b>	<b>\$4</b>
<b>Chocolate Truffles</b>	<b>\$2 Per Piece</b>
From Shop Sucre in New Orleans	
Dark, 65% Single Bean Origin from Maracaibo, Venezuela	
Bolivian, Ganache made from the Rarest Creole Coco Bean from the Forrest of Bolivia	
Madagascar Vanilla, 64% Chocolate Ganache, Garnished with Caramelized Cocoa Nibs	

## Coffee

<b>Brewed Coffee</b> .....	<b>\$3</b>	<b>Espresso</b> .....	<b>\$3.5</b>
<b>Cappuccino</b> .....	<b>\$4</b>	<b>Café Latte</b> .....	<b>\$3.5</b>
Espresso with Steamed Milk, Cinnamon and Biscotti		Hot milk with a shot of  espresso	
 <b>French Press Coffee</b>		<b>Novus Gourmet Tea</b> .....	<b>\$3.5</b>
Small Serves 3 Cups.....	<b>\$11</b>	<b>Café Corretto</b> .....	<b>\$7</b>
Large Serves 5 Cups.....	<b>\$15</b>	 Espresso with a shot of liquor on the side	
<b>Espresso Specialty Coffee w/ Liquor \$8</b>			