

THE RAILYARD

RESTAURANT & SALOON

DESSERT

All \$6.95

CRÈME BRULÉE

SEASONAL FRUIT CRISP

LEMON CRÊPES WITH WILD BERRIES

MOLTEN CHOCOLATE CAKE *with caramelized bananas*

BROWNIE À LA MODE

*with choice of homemade vanilla or chocolate ice cream,
fudge and caramel sauce*

ICE CREAM SUNDAE

homemade vanilla or chocolate ice cream with fudge and caramel sauce

TRIO OF SORBETS

SCOOP OF ICE CREAM (*aka: a la mode*) \$2.50

PORT & SHERRY

Dows LBV Porto \$9 ♦ NV Grahams Six Grape Port \$7.50

Cockburns Special Reserve \$7 ♦ Ramos Pinto Porto Tawny \$6

Taylor Fladgate Fine Ruby Porto \$6 ♦ Taylor Fladgate 10 yr. Tawny \$8

Taylor Fladgate 20 yr. Tawny \$12 ♦ Grahams 20 yr. Tawny \$11

Lustau Light Manzanilla Sherry \$8

Osborne Sweet Cream Sherry \$8 ♦ Domecq 'La Ina' Dry Fino Sherry \$7

BRANDY & COGNAC

Hennessy V.S. \$9 ♦ Pierre Ferrand 1ER Cru \$9

Calvados VSOP \$12 ♦ Hine VSOP \$12 ♦ Courvoisier VSOP \$13

German Robin Old Havana \$16 ♦ Kelt XO \$40