

DESSERTS

Flourless Chocolate Cake ~ 8

Raspberry Chambord Essence

Warm Chocolate Fondant ~ 8

Forty Creek Almond Ice Cream

Pumpkin Cheesecake ~ 8½

Canadian Club Caramel Sauce

Homemade Trio of Ice Cream ~ 7½

Served with Saskatoon Berry Salsa

Tiramisu Strata ~ 7

Spiced Pears | Lady Fingers | Brandied Custard

Warm Spiced Apple Fritters ~ 7

Caramel Sauce and Maple Walnut Ice Cream

Deep Fried Mars Bar ~ 8

House Made Vanilla Ice cream

Artisan Cheese Selection ~ 13

Watermelon Rind Chutney | Crackerbread



DINING ROOM

PORT

Hardy's Emu Tawny ~ 6

Taylor's Tawny

10 yr ~ 8 | 20 yr ~ 14 | 30 yr ~ 19 | 40 yr ~ 26

DESSERT WINE

Domaine Pinnacle Ice Cider (50 ml) ~ 11

Inniskillin VQA Ice Wine (50 ml) ~ 14

Henry of Pelham VQA Vidal (375 ml) ~ 50

BRANDY

Jameson ~ 6

Maker's Mark ~ 7½

Hennessy VS ~ 8

Otard XO ~ 18

Remy Martin XO ~ 21

LIQUEUR

Southern Comfort ~ 5¼

Kahlua ~ 5½

Cointreau ~ 6

Bailey's ~ 6

Drambuie ~ 6

Grand Marnier ~ 6½

COFFEE

*Enjoy our fair trade and organic
Kicking Horse Cliffhanger espresso beans*

Espresso, Cappuccino ~ 4

Latte, Chai Latte ~ 4



DINING ROOM