

SCOTCH

Johnny Walker Black 13
Oban 14 Year 22
McCallan 15 Year 22
Johnny Walker Blue 52
McCallan Rare Cask 54

PORT

Croft Distinction 7
Taylor 10 Year 12
Taylor 20 Year 19

CONGAC

Courvoisier VSOP 12
Hennessy VS 16
Martell XO 75
Remy Martin XO 75

LOUIS XIII

FOR THE AFICIONADO - ½ OZ 85
FOR THE CONNOISSEUR - 1 OZ 170
FOR THE GENIUS - 2 OZ 340

COFFEE

Irish Coffee 14
Hot Coffee | Irish Whiskey | Whipped Cream
Cinnamon Toast 12
Hot Coffee | Rumchatta | Fireball Cinnamon Whiskey
Nuts & Berries 12
Hot Coffee | Frangelico | Chambord
Almond Joy 10
Hot Coffee | Malibu | Frangelico | Godiva Dark Chocolate

DESSERTS

Shores S'mores Torte 12
Warm Smoked Chocolate Torte | Whipped Marshmallow Crème
Toasted Marcona Almond & Graham Crumble | Brandied Cherry
Key Lime Pie 8
Housemade Key Lime | Vanilla Wafer Crust
NY Cheesecake 10
Grand Marnier Honey | Macerated Berries
Crème Brulée 9
Fresh Berries | Almond Florentine
Monkey in the Middle 15
Butter Pecan Ice Cream | Palm Sugar Butterscotch
Brulée Bananas | Candied Pecans | Whipped Cream
Cherries | Almond Florentine Shell

SCOOPS

Scoops 3/5
Blood Orange Sorbet
Vanilla Bean Ice Cream
Chocolate Ice Cream
Mint Chocolate Chip Ice Cream
Butter Pecan Ice Cream

CHILDREN'S MENU

Strawberry Shortcake 4
Pound Cake | Whipped Cream | Strawberry Topping
Ice Cream Sundae 4
Chocolate or Vanilla | Chocolate Sauce | Whipped Cream |
Cherry



CULINARY TEAM

Executive Chef **DEVIN GAINOR**
Chef de Cuisine **PATRICK IAN RANSOM**
Sous Chef **QUINTIN NELSON**

Meals for special dietary needs are gladly prepared upon request
An 18% service charge will be added to parties of eight or more

• CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS CAN BE HAZARDOUS TO YOUR HEALTH •