



*Dessert
&
Coffee*

Longwood Grille

DESSERT MENU

\$6.95 each

WHITE CHOCOLATE CRÈME BRULEE

*Creamy and Light White Chocolate Crème Brulee
Served with a Caramelized Sugar Top*

MOLTEN CHOCOLATE FONDANT

*Our Individual Chocolate Fondant Heated Until Molten
Inside Served with Vanilla Ice Cream*


**** Please Allow an Additional Ten-Fifteen Minutes for Preparation ****

APPLE AND CRANBERRY CRISP

*Cinnamon Infused Cranberries and Apples Baked with an Oatmeal
Brown Sugar Crust Served with Vanilla Ice Cream*

**** Please Allow an Additional Ten-Fifteen Minutes for Preparation ****

LEMON TART

 *Sweet and Bitter Lemon Served in a Shortbread Butter Crust*

CUPPUCCINO CHEESECAKE

*Cream Cheese, Coffee Liqueur and Sour Cream Filling
Served in a Cinnamon Graham Cracker Crust*

BANANA BREAD PUDDING

*Egg Yolk Bread Infused with Cinnamon, Banana and Dark Rum
Served with Whipped Cream, Caramel Sauce and Candied Walnuts*

ALL DESSERTS ARE PREPARED IN HOUSE

AND ARE AVAILABLE A LA MODE

FOR AN ADDITIONAL \$1.50



Longwood Grille

HOT BEVERAGE

MILLIONAIRE'S COFFEE

Kahlua, Bailey's Irish Cream, Grand Marnier and Frangelico with our Fresh brewed Coffee Topped with Whipped Cream. \$6.50

IRISH COFFEE

A shot of Jameson with our Fantastic Coffee Topped with Whipped Cream. Finished off with crème de menth. \$6.50

VANILLA MOCHA RUSSIAN

Stoli Vanilla vodka and Kahlua with hot cocoa and espresso topped with whipped cream. \$6.50

PEPPERMINT HOT CHOCOLATE

Peppermint Schnapps and Kahlua blended with our creamy hot chocolate, finished with a dollop of whipped cream. \$6.50

LONGWOOD CAPPUCINO

Bailey's and Kahlua served with espresso and steamed and foamy milk. \$6.50

ALMOND LATTE

Amaretto and Kahlua and with a shot of espresso and steamed milk, topped with foam \$6.50

ESPRESSO

*Single \$3.25
Double \$4.50*

CAPPUCINO

*Single \$3.50
Double \$4.50*

CAFÉ LATTE

*Single \$3.25
Double \$4.50*

COFFEE

\$2.25

TAZO HERBAL TEA

*Tea, Awake, Earl Gray, Zen, Wild Orange and Calm
\$2.25*