

## DESSERTS

*The St. Paul Grill is proud to serve desserts made fresh daily, in-house by our pastry chef.*

*Several items are for sharing. Please ask your server for suggestions!*

**Burnt Crème** ..... 10.95



**Chocolate Molten Lava Cake** ..... 14.95

*Warm Chocolate Lava Cake spiked with Kentucky Bourbon  
and served with Butterscotch Ice Cream and Bourbon Caramel Sauce*

**Carrot Cake** ..... 14.95

*With Fresh Grated Carrots, Cinnamon, Raisins and Walnuts layered  
with Cream Cheese Frosting and covered in Coconut and Currants*

**Ghirardelli Chocolate Sundae** ..... 15.95

*Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce,  
Fresh Whipped Cream and Pecans*

**Cheesecake** ..... 15.95

*Butterscotch Caramel Sauce, Chocolate Curls Blossom, Whipped Cream and Fresh Berries*

**Strawberry Not-So Shortcake** ..... 24.95

*Three Layers of Pound Cake, Whipped Cream, Fresh Strawberry and Strawberry Sauce*

## FEATURED DESSERT DRINKS

**Espresso** ..... 3.50

**Cappuccino or Cafe Au Lait** ..... 4.75

**Irish Coffee** ..... 12.00

*Red Locks Irish Whiskey, Brown Sugar, Coffee and Whipped Cream*

**Winter Carnival** ..... 12.00

*Bailey's Irish Cream, Tia Maria, Hot Cocoa, Coffee and Whipped Cream*

**Grasshopper** ..... 12.00

*Tempus Fugit Creme de Cacao, Creme de Menthe, Fresh Cream and Whipped Cream*

**Brandy Alexander** ..... 12.00

*Brandy, Tempus Fugit Creme de Cacao, Fresh Cream and Whipped Cream*

**Ultimate Chocolate Martini** ..... 18.50

*Absolut Vanilia, Bailey's Irish Cream, Tempus Fugit Creme de Cacao*