



DESSERTS

Chocolate Lava

Flourless chocolate cake with eggs, butter, sugar and bittersweet chocolate. Filled with housemade caramel and milk chocolate ganache. Served warm with chantilly cream. 10.

Five Layer Carrot Cake

Layers of rich carrot cake and butter cream finished with orange crème anglaise and Madagascar vanilla ice cream. 11.

Peach Crisp

Peaches spiced with cinnamon and nutmeg. Topped with butter, brown sugar and oatmeal streusel then finished with brown butter ice cream. 11.

Burnt Cream

Rich custard made from heavy cream, egg yolks, sugar and vanilla beans. Topped with a crispy caramelized sugar shell. 8.

New York Style Cheesecake

Classic New York style baked cheesecake with fresh berry coulis and chantilly cream. 9.

White Chocolate Coconut Cake

Three layers of rich, dense yellow cake, toasted coconut and white chocolate chips. Frosted with a rich white chocolate icing and served with berry coulis. 9.

Olympic Mountain Ice Cream or Sorbet

Olympic Mountain Creamery uses only the freshest ingredients and rich cream to custom make the velvety smooth flavors for the Metropolitan Grill. Served in an almond florentine cup. Ask your server for today's selection. 6.

Nine Layer Chocolate Cake

Layers of rich, moist devil's food chocolate caked filled with chocolate butter cream. Served with Olympic Mountain Madagascar vanilla ice cream and a special dark chocolate sauce. 13.

SWEETS TO SHARE

Hot Apple Pie

Granny Smith apples sautéed with brown sugar, butter, cinnamon and cloves. Flambéed tableside and served with Madagascar vanilla ice cream and caramel. 19. for Two

Bananas Foster

A classic. Bananas sautéed with butter, brown sugar and Captain Morgan and Bacardi 151° rums. Flambéed tableside and served with Madagascar vanilla ice cream and caramel. 19. for Two

Cherries Jubilee

Bing cherries sautéed with butter, brown sugar, Chambord liqueur and Cognac. Flambéed tableside and served with Madagascar vanilla ice cream. 19. for Two

Some of our products may contain alcohol that is not completely cooked out. Please ask your server if you have any concerns. They are happy to provide you with product details.

AFTER DINNER COCKTAILS

Metropolitan Spanish Coffee

Lemon Hart rum, Courvoisier VS and Kahlúa flamed. Finished with coffee and sweet cream. 11.

Flatliner Martini

Kahlúa French Vanilla liqueur, Amarula African Cream liqueur, Frangelico, Stoli Vanil vodka and a shot of fresh espresso. Shaken and served up. Guaranteed to jump start you! 13.

Cafe Tiramisu

Myers's Dark rum, Navan liqueur and Godiva Chocolate liqueur finished with fresh coffee. 10.

Molly McGuire's Coffee

Bushmills Irish whiskey and Baileys Mint Chocolate Cream liqueur finished with fresh coffee and homemade whipped cream. 10.

NON-ALCOHOL COFFEE BEVERAGES

White Chocolate Macchiato

Our barista's personal favorite! 6.

— or —

Dark Chocolate Macchiato 6.

DESSERT WINE

	glass	bottle
Michele Chiarlo Nivole Moscato d'Asti 2008, Italy 375ml		22.
Pacific Rim, Vin de Glacière Riesling, 2007, Washington 375ml	10.	40.
Château Doisy-Védrines, Sauternes, 2003 375ml.....		47.
Château La Caussade, Sainte-Croix-du-Mont, 2005, France 750ml ..	11.	51.
Château Rieussec, Sauternes, 1er Grand Cru Classé, 2002 375ml.....		65.
Château Pierre Bise, Quarts de Chaume, 1998 500ml.....		76.
Klein Constantia, Vin de Constance, 2004, South Africa 500ml.....		119.
Dolce by Far Niente 2004, Napa Valley 375ml		135.
Château d'Yquem, Sauternes, 2000, France 375 ml		695.
Château d'Yquem, Sauternes, 1997, France 750 ml		775.

PORT AND MADEIRA

	glass	bottle
Quinta da Gaivosa Vintage 2003 (375ml).....		60.
Warre's LBV 1999	11.	72.
Graham's Six Grapes	11.	72.
Dow's Vintage 1985.....	20.	165.
Dow's Vintage 1994.....		195.
Porto Rocha Colheita Tawny 1966 375ml	45.	217.
Quinta do Noval Vintage 1963.....		470.
Porto Rocha, Millenium, Extremely Old Tawny (late 1800s)		995.
Barbeito, Madeira, Malvasia, Old Reserve, 10 Year Old 750ml	10.	95.

100 YEARS OF TAWNY

	glass	bottle
Graham's 10 Years Old	11.	75.
Taylor Fladgate 20 Years Old.....	14.	110.
Graham's 30 Years Old	20.	165.
Taylor Fladgate 40 Year Old	29.	250.

100 Years of Tawny Sampler

This is a unique opportunity to sample 100 years worth of tawny from famous Port makers. One ounce each of the above selections. 47.

BRANDY/ARMAGNAC/COGNAC

	glass	
Calvados Boulard.....	10.	
Germain-Robin XO Alambic	25.	
Sempé Armagnac Grand Reserve	24.	
Courvoisier VS.....	9.	Hennessy XO
Courvoisier VSOP.....	10.	Martell VSOP.....
Courvoisier XO	28.	Rémy Martin VS
Hennessy VS.....	9.	Rémy Martin VSOP.....
Hennessy VSOP Privilège.....	10.	Rémy Martin XO