

Desserts



NEW YORK CHEESECAKE \$4.²⁵ / WITH STRAWBERRIES \$4.⁷⁵
A classic with graham cracker crust and sour cream layer on top.

CHOCOLATE TRUFFLE CHEESECAKE \$4.²⁵
Rich dark chocolate cheesecake on a chocolate cookie crust topped with a decadent chocolate ganache.

VERY BERRY CHEESECAKE \$4.²⁵
Raspberries, blueberries and marion berries on a chocolate cookie crust.

TIRAMISU CAKE \$4.²⁵
Layers of espresso-soaked spongecake with marscarpone and cognac.

LANDON'S CRÈME BRULÉE \$4.²⁵
Made in-house. Rich custard topped with caramelized sugar.

CHOCOLATE MOUSSE \$4.²⁵
Made in-house with ingredients such as Amaretto, Chambord and Grand Marnier.

HOMEMADE DESSERT SPECIALS
Ask your server about our in-house dessert specialties.

SNICKERS BAR PIE \$4.²⁵
Chunks of Snickers bars, fudge brownie, caramel, peanuts and tart cream cheese filling.

SUNDAES \$3.⁵⁰
Chocolate or Strawberry with vanilla ice cream.

Cheesecakes and Tiramisu provided by Chuckanut Bay Foods

After Dinner Drinks

WHISKERS BLAKE - Tawny - \$5.⁰⁰
SANDEMAN - Reserve Port - \$6.⁰⁰
HARVEY BRISTOL CREAM - Sherry - \$6.⁰⁰
DRY SACK - Sherry - \$6.⁰⁰
COURVOISIER VS - Cognac - \$6.⁵⁰
REMY MARTIN VSOP - Cognac - \$7.⁰⁰
B&B Dom - Liqueur - \$7.⁰⁰