

OLENJACK'S GRILLE

SWEET ENDINGS

CREME BRULEE TRIO

Seasonal flavors of classic creme brulee \$8

CHOCOLATE TART

Served with espresso glaze and
raspberry scented pecans \$5

KEY LIME TART

Key lime filling in a graham cracker crust
on top of a salted caramel puddle
served with fresh whipped cream \$5

APPLE PIE

Fresh Granny Smith apples with cinnamon,
nutmeg & brandy between two layers of flaky crust
topped with cinnamon ice cream \$6

NEW YORK STYLE CHEESECAKE

Served with raspberry syrah compote \$5

NOT YOUR MOMMA'S CHOCOLATE CAKE

Four layers of coffee infused chocolate cake
with creamy chocolate ganache frosting
served on top vanilla creme anglaise \$5

CHOCOLATE BERRY TRIFLE

Fresh raspberries & strawberries
layered with sponge cake, milk chocolate pudding
and white chocolate pudding \$6

EGGNOG TIRAMISU

Ladyfingers infused with brandy & nutmeg
layered with creamy mascarpone cheese \$6

CHOCOLATE BREAD PUDDING

Crossiant bread pudding with chocolate chips
topped with Southern Comfort creme anglaise \$5

HENRY'S HOMEMADE ICE CREAM

Vanilla, Cinnamon or Chocolate \$2

OLENJACK'S GRILLE

AFTER DINNER DRINKS

HOLIDAY COCKTAILS

Olenjack's Peppermint Martini \$9

Eggnogtini \$9

Santa's Toasted Almondini \$9

Olenjack's Chocolate Martini \$9

Christmas Cookie Martini \$9

Gingerbread Martini \$9

Poinsetta \$7

PORT/DESSERT WINE

Grams Tawny, 10 Year \$9

Warre's Warrior, *Special Reserve* \$9

Ste Chapelle Ice Wine \$11

Osborne, *Late Bottle 2000* \$11

Warre's Optima, 10 Year 11

WHISKEY & BOURBON

Glenfiddich \$9

Glenlevit, 12 or 18 Year \$9 \$17

Glenmorangie Madera Wood \$11

Macallen, 12 or 18 Year \$11 \$31

Balvenie, 15 Year \$17

Maker's Mark 90 \$6

Buffalo Trace \$6

Knob Creek \$7

Glenrothes \$8

Highland Park \$9

Basil Hayden \$9

COGNAC

Courvoisier VS \$9

Courvoisier VSOP \$11

Courvoisier XO \$29

Delamain Pale Dry \$21

Remy Martin VSOP \$11

Remy Martin XO \$33