

Grill 225

The truth in beef®

After Dinner Selections

Courvoisier VSOP Cognac

glass 27.50

Courvoisier XO Cognac

glass 45.00

Remy Martin VSOP Cognac

glass 27.50

Remy Martin XO Cognac

glass 39.00

Louis XIII de Rémy Martin

250.00 per one ounce

Dessert Wines

El Maestro Sierra Sherry

375 ml 49.00 glass 18.00

Gekkeikan Sake Horin Kyoto

300ml 60.00

Inniskillin Riesling Icewine

1/2 bottle 185.00

Merryvale Antigua

(Muscat fortified with fine pot-still brandy)

500 ml 95.00

Port by the Glass

Warre's Otima Tawny Port 10-year old

glass 23.00

Sandeman Tawny Port 20-year old

glass 29.00

Taylor Fladgate Late Bottled Vintage

glass 19.00

Fonseca 20-year old Tawny

glass 30.00

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Desserts

Banana Bread Pudding

with sugar fired bananas, caramel ice cream and warm caramel sauce

\$15

Vanilla Bean Crème Brûlée

smooth vanilla custard and fresh berries with an almond tuile cookie

(gluten free upon request)

\$15

Chocolate Mousse Cake

cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache

(gluten free)

\$16

New York Cheesecake

organically farmed cream cheese with macerated fresh blueberries and Chantilly cream

\$15

Carolina Peach Cobbler

South Carolina peaches baked with a crunchy cinnamon topping and vanilla bean ice cream

\$16

Cinnamon Beignets and Ice Cream

cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and

served with vanilla bean ice cream

\$15

Butterscotch Pecan Pie

served with warm chocolate ganache, cinnamon ice cream and fresh blackberries

\$16

Molten Chocolate Soufflé Cake

baked rich chocolate cake served with raspberry compote and warm chocolate ganache

\$18

Classique Napoléon

Chantilly and vanilla creams layered between flaky pistachio puff pastry with local berries

\$16

Crème Caramel Flan

silky custard with clear caramel sauce, fresh berries and tuile cookie

\$16

All dessert components are created in-house by our pastry team.