

Desserts

Warm Apple Tart	10	Triple Mousse Charcuterie	10
Puff Dough Cream Cheese Granny Smith Apples House Made Cinnamon-Bourbon Ice Cream		Pear Mousse Merlot White Chocolate Mousse Dark Chocolate Mousse Brie Stilton Dried Apricots Honeycomb Figs Grapes GF	
Chocolate Mouse & Foie Gras	10	Tiramisu	10
Coffee Souffle Dark Chocolate Mouse Ganache Fig Jam Caramel Popcorn		Rum Kahlua Lady Fingers Mascarpone Chocolate	
Vanilla Bean & Pear Cheesecake	10	Sorbet Trio	9
Port Poached Pears Port Wine Reduction		House Made Flavors Served on Shortbread Cookie GFA, VA	
Crème Brule Trio	10		
Pistachio Coffee Vanilla Bean GF			

Bananas Foster**

Tablesides for Two 19

Coffee and Liqueurs

Cappuccino	7
Espresso	7
Signature Blend Coffee or Tea	5
Tawny Port 10yr 20yr 30yr	10 15 25
Tawny Port Flights 10yr 20yr 30yr	35
Drambuie Sambuca Bailey's	10
Cognac	10
Grand Marnier	12

Dessert Wines

	Glass	Bottle
Dolce Far Niente Late Harvest Semillion	15	60
J Lohr Late Harvest	8	31
Inniskillin Vidal Icewine Ice Wine, Niagara, Canada, 2017	15	60

Cognacs

Hennessey VSOP 'Privilege'	18
Hennessey 'Paradis'	100
Remy Martin Louis XIII 2oz	300

Chophouse Signature Cocktail

Smoked Manhattan	15
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GF – Gluten Free | GFA – Gluten Free Available | VA – Vegan Available

*The Washoe County Health Department advises that eating raw, undercooked animal foods poses a potential health risk to everyone, especially the elderly and young children or pregnant women. Thoroughly cooking these ingredients will reduce the risk of illness. Please note that all foods are prepared in a kitchen utilizing milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and other foods that have been identified to cause food allergies in sensitive individuals. **Contains/may contain milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and/or soy.