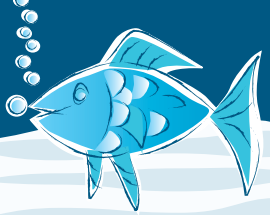
CORAL REEF
RESTAURANT



Desserts

The Chocolate Wave
served with Raspberry Gelato 8.49

Champagne Sabayon Tart*
with Torched Meringue and fresh Fruits 7.99
**Denotes dessert containing alcohol products*

Orange Cheesecake
with Blood Orange Sauce 6.99

Baileys and Jack Daniel's Mousse*
with a Caramel Crisp 7.99
**Denotes dessert containing alcohol products*

Classic Vanilla Crème Brûlée 7.99

No Sugar Added Dessert option available.

Specialty Coffees

Irish Coffee
Bushmills Irish Whiskey 7.50

Spanish Coffee
Kahlúa and Brandy 8.75

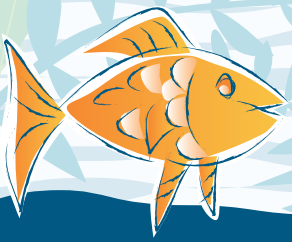
Nutty Fisherman
Frangelico and Baileys Irish Cream 9.75

Add a flavor to the specialty coffees below with either Vanilla or Hazelnut Syrup. .50

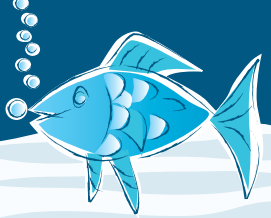
Cappuccino 4.19

Latte 4.19

Espresso 3.69



Coral Reef Restaurant



Dessert Cocktails

Chocolate Martini
Godiva Chocolate Liqueur, Stoli Vanil Vodka, White Crème de Cacao, and Frangelico 9.75

Tropical Infusion Cocktail
Skyy Infusions Dragon Fruit Vodka, Strawberry Purée, Pineapple Juice, Coconut, and fresh Lime Juice 7.75

Godiva Liqueur Flight
Three half-ounce pours of Godiva Liqueur: Chocolate, White Chocolate, and Caramel topped with Godiva Liqueur-infused Strawberries 9.00

Baileys and Coffee
Baileys Irish Cream mixed with hot Coffee 7.50

Dessert Wines, Ports, and Madeiras

3-oz pour

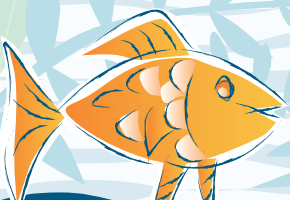
Chateau des Charmes Vidal Icewine, Niagara Peninsula	16.00
Inniskillin Pearl Vidal Icewine, Niagara Peninsula	26.00
Ferreira 10 yr Tawny Porto, Portugal	10.00
Taylor Fladgate 20 yr Tawny Porto, Portugal	12.00
Fonseca Bin No. 27 Fine *Reserve* Porto, Portugal	10.00
Broadbent 10 yr *Malmsey*, Madeira	11.00
Banfi Rosa Regale, Brachetto d'Acqui, Piedmont (5 oz)	12.00

Liqueurs 2-oz pour

Grand Marnier	10.50	Cointreau	10.50
Frangelico	10.50	Drambuie	10.50
Baileys Irish Cream	9.25	Chambord	10.50
Godiva Chocolate	10.50	Sambuca	10.50
Disaronno Originale	9.25	B&B	10.50

Cognacs 2-oz pour

Hennessy VS	10.50
Martell Cordon Bleu	20.00
Courvoisier VS	10.50
Rémy Martin VSOP	17.00



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