

PRIME STEAKHOUSE

SINCE 1977

Dessert Menu

We are a specialized bakery with many artisanal confections.
We take pride in sourcing local ingredients to create tempting seasonal additions to our menu.
100% of our buns, pies, cakes & desserts are baked daily from scratch in our bakery.

Sweets...8.95

BOURBON RASPBERRY BREAD PUDDING*

Raspberry & Bourbon Bread Pudding, served with White Chocolate Crème Anglaise,
House-made Vanilla Bean Ice Cream & fresh Raspberries

JOCKEY DELIGHT

Warm Brownie with House-made Vanilla Bean Ice Cream, Whipped Cream

TRADITIONAL NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Chocolate Mousse, Fresh Strawberry

Ⓞ CHOCOLATE DECADENCE

Flourless Chocolate Cake with Mirror Glaze, rich Chocolate Ice Cream,
shaved Chocolate & Whipped Cream

CHOCOLATE MOUSSE CAKE*

Chocolate Cake layered with Chocolate Mousse Filling &
White Chocolate Buttercream Frosting
with an outer layer of toasted Almonds

CARROT CAKE*

Classic Cream Cheese Frosting, Toasted Almonds & Caramel Sauce drizzle
served with House-made Vanilla Bean Ice Cream

TRADITIONAL VANILLA CRÈME BRÛLÉE*

Served with a Harris Ranch Almond Biscotti & fresh Berries

Ⓞ "FAMOUS" LEMON BAR

Mixed Berries & Powdered Sugar with Sorbet

ORANGE TRES LECHES CAKE

Orange Cake filled with Bavarian Cream & frosted with
fresh Whipped Cream. Garnished with an Orange slice

APPLE PISTACHIO COBBLER*

Spiced Apples & roasted Pistachios served with Pistachio Streusel &
House-made Vanilla Bean Ice Cream

NO BAKE STRAWBERRY PISTACHIO & OREO CHEESECAKE*

Oreo & Pistachio Crust, Cheesecake filling & Strawberry Gelée.
Garnished with fresh Strawberries & ground Pistachios. Served with Berry Coulis

House-made Ice Cream & Sorbet...6.95

All of our frozen desserts include a House-made Cookie, baked fresh daily. (Cookies are not Gluten Free.)

CHOCOLATE ICE CREAM

VANILLA ICE CREAM

*BUTTER PECAN ICE CREAM

STRAWBERRY SORBET

*TOASTED ALMOND-COCONUT ICE CREAM

Dairy-Free

*PISTACHIO ICE CREAM

Ⓞ "Gluten Free" designations are based on information provided by our ingredient suppliers.

Warning: Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Avoid toast, biscuits cheese rolls, croutons and oyster crackers, as these accompaniments are not gluten free. ****Please inform your server of any allergies when ordering.**

05.09.2022