

# 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

#### BUTTER CROISSANT BANANA & PECAN BREAD PUDDING\*

*Rich Butter Croissant layered Banana & Pecan Bread Pudding, served with House-made Chocolate Ice Cream, Garnished with toasted Pecans & drizzled with a Pecan Praline Sauce*

#### 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*

#### RUM CHATA CRÈME BRÛLÉE\*

*Crème Brûlée infused with RumChata Liqueur, paired with assorted Berries & a Pistachio Biscotti*

#### Ⓞ "FAMOUS" LEMON BAR

*Mixed Berries & Powdered Sugar with Sorbet*

#### STONE FRUIT TART\*

*Almond Tart covered with Whipped Cream Cheese, Topped with slices of Apricot glazed Peaches, Nectarines & Pluots*

#### NECTARINE BLUEBERRY COBBLER\*

*Baked spiced Nectarines & Blueberries with Streusel. Paired with House-made Vanilla Bean Ice Cream & topped with a Caramel drizzle*

#### NO BAKE PEACH PISTACHIO CHEESECAKE\*

*Pistachio & Gingersnap Crust, Vanilla Bean Cream Cheese filling & Peach Gelee. Garnished with fresh sliced Apricot-glazed Peaches & ground toasted Pistachios. Served with a 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

WATERMELON SORBET

PEACH 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.**

08.01.2022