

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

ALMOND BOURBON BREAD PUDDING*

Rich Almond Bread Pudding served with House-made Vanilla Bean Ice Cream, garnished with toasted Almonds & drizzled with White Chocolate Bourbon Sauce

TRADITIONAL NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Chocolate Mousse, Fresh Strawberry

GF CHOCOLATE DECADENCE

Flourless Chocolate Cake served with 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

VANILLA BEAN CRÈME BRÛLÉE*

Vanilla Crème Brûlée served with assorted Berries & a Fennel Biscotti

BLACK FOREST CAKE

Rich Chocolate Cake filled with Whip Cream Filling & Stonewall Bada Bing Cherries. Finished with Buttercream Frosting, Chocolate Shavings & Chocolate Sauce

APPLE COBBLER*

Warm spiced Apples served with Streusel, House-made Vanilla Bean Ice Cream & a Caramel drizzle

PUMPKIN CHEESECAKE*

House-made Pumpkin Cheesecake garnished with Cinnamon Whipped Cream, Caramel Sauce & toasted Pumpkin Seeds

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

ALMOND CHERRY CREAM ICE CREAM

VANILLA ICE CREAM

*PISTACHIO ICE CREAM

GF "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.**

01.10.2023