

PRIME STEAKHOUSE

SINCE 1977

Dessert Menu

PORTS & DESSERT WINES

FICKLIN VINEYARD	10
Estate Bottle, "Old Vine", Madera, Tinta Port	
FONSECA	11
Portugal, "Bin^NO 27" Porto	
TERRA D'ORO	10
Amador County, Zinfandel Port	
SAVIEZ VINEYARDS	8
Muscat Canelli, California, 2007	

SWEETS

GF CARDAMOM CRÈME BRÛLÉE	9
Cardamom Crème Brûlée Served With Mascarpone & Assorted Berries	
BERRY PISTACHIO CHEESECAKE	9
Pistachio Graham Cracker Crust, Vanilla Bean Cheesecake Filling, Berry Gelee & Berry Compote	
ALMOND BOURBON BREAD PUDDING	9
Rich Almond Bread Pudding Served With House-Made Vanilla Bean Ice Cream, Garnished With Toasted Almonds & Drizzled With White Chocolate Bourbon Sauce	
GF CHOCOLATE DECADENCE	9
Flourless Chocolate Cake Served With Rich Chocolate Ice Cream, Shaved Chocolate & Whipped Cream	
IRISH COFFEE CUP	9
A Chocolate Cup Filled With Layered Irish Cream Mousse & Served With Mint Ice Cream & Chocolate Shavings	
GF BLOOD ORANGE SORBET	7
Served With A Candied Blood Orange Chip & Assorted Berries	

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.

**Please inform your server of any allergies when ordering.