

# PRIME STEAKHOUSE

SINCE 1977

## Dessert Menu

### PORTS & DESSERT WINES

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

### SWEETS

<b>GF</b> <b>RUM CHATA CRÈME BRÛLÉE</b> .....	9
Rum Chata Crème Brûlée Served With Mascarpone, Macerated Strawberries & A Mint Sprig	
<b>NO BAKE PEACH CHEESECAKE</b> .....	9
Pistachio & Graham Cracker Crust With Cheesecake Filling, Peach Gelee, Fresh Sliced Peaches & A Pistachio Crumble	
<b>ALMOND BOURBON BREAD PUDDING</b> .....	9
Rich Almond Bread Pudding Served With House-Made Vanilla Bean Ice Cream, Garnished With Toasted Almonds & Drizzled With White Chocolate Bourbon Sauce	
<b>GF</b> <b>LEMON BAR</b> .....	9
Gluten Free Shortbread Baked With Lemon Curd & Dusted With Powdered Sugar, Served With Whipped Cream, Candied Lemon Peel & Berry Compote	
<b>GF</b> <b>WATERMELON SORBET</b> .....	7
Served With Fresh Mint & A Sugar Cookie	

**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.