

# 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>ORANGE &amp; WHITE CHOCOLATE CRÈME BRÛLÉE</b> .....	9
Orange & White Chocolate Crème Brûlée Served With A Cranberry Pistachio Biscotti And Assorted Berries	
<b>PUMPKIN CHEESECAKE</b> .....	9
Pumpkin Cheesecake Served With Spiced Whipped Cream, Toasted Pumpkin Seeds, And Caramel Sauce	
<b>BANANA PECAN BREAD PUDDING</b> .....	9
Rich Banana Bread Pudding Served With A House-Made Vanilla Ice Cream, Garnished With Toasted Pecans And Drizzled With A White Chocolate Rum Sauce	
<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>POMEGRANATE HIBISCUS SORBET</b> .....	7
Served With A Sugar Cookie	

 "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.