

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	

SWEETS

RASPBERRY CRÈME BRÛLÉE	9
Vanilla Bean Crème Brûlée Baked With Macerated Raspberries And Served With Whipped Mascarpone, An Almond Biscotti, Fresh Raspberries And A Mint Sprig	
ALMOND BOURBON BREAD PUDDING	9
Rich Almond Bread Pudding Served With House-Made Vanilla Ice Cream And Chocolate Bourbon Sauce	
CHOCOLATE PISTACHIO DERBY CUP	9
A Semisweet Dark Chocolate Cup Filled With Pistachio Mousse And Served With Dried Fruit Compote & Orange Whipped Cream	
LEMON CHEESECAKE	9
Gluten Free Coconut Cookie Crust, Lemon Cheesecake Filling, Whipped Cream And Candied Lemon Peel. Served With Berry Coulis	
BLOOD ORANGE SORBET	7
Served With Dehydrated Chocolate Dipped Blood Orange, Raspberries And Mint Sprig	

 "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.