



DESSERT

Key Lime Pie

*chef Dave's signature recipe,
graham cracker crust 9.5*

Hot Fudge Sundae

*vanilla ice cream, house-made hot fudge,
whipped cream, candied pecans 10*

Crème Brûlée

classic vanilla bean 9

Carrot Cake

cream cheese frosting, caramel drizzle 10

Lindey's Post Mortem Brownie

*chocolate brownie with coffee ice cream,
kahlua hot fudge 11*

AFTER DINNER COFFEE & COCKTAILS

Fresh Coffee and Liqueur	10
Choice of: Di Saronno, Bailey's, Frangelico, Kahlua or Godiva	
The Grille's Espresso Martini	12
The Grille's Chocolate Martini	12
Americano	4
Latte	5
Cappuccino	5
Single Espresso	4
Double Espresso	5
Regular Fresh Brewed	3

BOURBON

All Bourbons, as available, are a 2 oz. pour served neat, on the rocks, or up.

Angel's Envy	18
Basil Hayden's	16
Blanton's	18
Bookers	24
Buffalo Trace	14
Bulleit	13
Eagle Rare	16
E.H Taylor, Colonel.	24
Elmer Lee	16
Jefferson Ocean	26
Rabbit Hole, Deringer	26
Tom Sazerac Handy	30
Weller 12 Year	14
Weller Antique	16
Weller, William Larue	30
Woodford Reserve	14
Woodford Reserve, Double Oak	16

WHISKEY & RYE

Jameson	10
Redbreast 12 year	22
Bulleit Rye	12
Knob Creek Rye.	13
Gentlemen Jack	14
Jack Daniels Single Barrel	18

SCOTCH

Ardbeg	10
Aberlour 12 year	30
Balvenie 14 Year Caribbean Cask	30
Dalmore	22
Glenlivet, Founders Reserve	16
Glenlivet 14 year	16
Glenlivet 15 year	18
Glenmorangie 18 year	25
Johnnie Walker Blue	48
Johnnie Walker Gold	30
Lagavulin 16 year	28
Macallan 12 year	24
Oban 14 year	26
Glenmorangie Original	14

SPECIALTY TEAS 3.75

Numi Organic • Earl Grey • Breakfast Blend •
Ginger Lemon *decaf* • Mint *decaf* • Chai
Jasmine Green • Orange Spice