

DESSERT MENU

CHEESECAKES – 6.95

CARAMEL BROWNIE CHEESECAKE

A rich creamy cheesecake set atop a decadent fudge brownie smothered in caramel, brownie pieces and chocolate drizzle.

CARAMEL PECAN CHEESECAKE

Creamy cheesecake with caramel swirled in buttery graham crust. Topped with pecans and caramel drizzle.

CHERRY SWIRL CHEESECAKE

Buttery graham crust filled with velvety smooth cream cheese and waves of flavourful cherries swirled in.

CREME BRULEE CHEESECAKE

A golden rich vanilla bean infused cheesecake, glazed with a layer of caramel.

DULCE DE LECHE CHEESECAKE

Graham crust with a Dulce De Leche swirled cheesecake. Topped with Dulce mousse and white chocolate.

RED VELVET COOKIE CRUST CHEESECAKE

Red velvet cookie crust filled with creamy cheesecake. Topped with mascarpone cream cheese frosting, sprinkles of red velvet, and marble chocolate curls.

TURTLE CHEESECAKE

Rich vanilla cheesecake and chocolate fudge center, with caramel, pecans and graham shell.

WHITE CHOCOLATE RASPBERRY BRULEE

Silky smooth, white chocolate raspberry cheesecake under a brulee finish.

CAKES AND TORTES – 6.95

APPLE DIVINE

Rich butter cake topped with mounds of baked fresh fruit and finished with an apricot glaze.

CARROT CAKE

A tall, moist two-layer cake blended with carrots, pineapples, raisins, apples and walnuts under a creamy cheese frosting.

CHOCOLATE CAKE

Moist chocolate cake, chewy fudge brownie and rich chocolate icing.

CHOCOLATE HAZELNUT CAKE

Chocolate cake, fudge and hazelnut praline chocolate mousse, finished with toasted hazelnuts

DARK CHOCOLATE TRUFFLE

Creamy, hand-folded chocolate truffle, made with fresh 35% whipped cream, and chocolate sponge cake are generously covered with a chocolate glaze.

LEMON MOUSSE

Light white cake layered with creamy lemon mousse and lemon curd. Finished with sweet white chocolate curls and tangy lemon curd.

RED VELVET

Dreamy cream cheese frosting nestled between layers of red velvet cake. Delicious cream cheese frosting completes this work of art.

SPRINKLE CAKE

Layers of moist vanilla cake and rich vanilla frosting topped with rainbow sprinkles.

STRAWBERRY SHORTCAKE

Two layers of fresh strawberries and whipped cream between three layers of light genoise topped with mounds of fresh whipped cream. White chocolate shavings complete top, sides of this cake.

TRUFFLE ROYALE

Moist layers of Devil's Food chocolate cake and truffle cream, finished with a dark chocolate coating and waves of white chocolate swirls.

WHOLE CAKE

50.00

PIES

APPLE CARAMEL CRISP
PECAN PIE
PUMPKIN PIE
PUMPKIN PECAN CRUNCH
SOUR CHERRY
STRAWBERRY RHUBARB

EACH PIE SLICE 6.95

SQUARES

Coffee Toffee Brownies 4.11
Lemon Squares 4.11
Date Squares - V 4.11

COOKIES

Jumbo Cookies

Sammy 3.15
Chocolate Chip 3.40
Peanut Butter Chocolate Chunk 3.30

Mary Macleod Shortbreads 2.40
Sugar Cookies (Seasonal) 3.40

ASSORTED PASTRIES

Muffin – Carrot or Blueberry 3.35
Apple Turnover 3.65
Scone–Blueberry/Choc.Raspberry.- V 3.65
Jumbo Cinnamon Roll 5.75
Butter Tart 3.70
Pecan Tart 3.70
Peppermint Nanaimo Bars – GF, V 4.30
Vegan Loaves - V
Banana Chocolate Chip/Chocolate Zucchini/
Lemon Cranberry 3.65
Maple Almond Cookie - Organic 3.25
Flourless Cashew Cookies – GF, V 3.82

GF – Gluten Free, V - Vegan

Tax not included