



Est. 1990

## DESSERTS

*The St. Paul Grill is proud to serve desserts made fresh daily, in-house by our pastry chef.  
Several items are for sharing. Please ask your server for suggestions!*

<b>Featured Dessert</b> .....	<b>Priced Daily</b>
<b>Burnt Crème</b> .....	5.95
 <b>Turtle Tart</b> .....	7.95
<i>Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle</i>	
<b>Carrot Cake</b> .....	6.95
<i>Lightly Spiced, Layered with Rich Cream Cheese Frosting, Caramel Sauce and Toasted Coconut</i>	
<b>Chocolate Lust Cake</b> Serves 2 .....	8.95
<i>Sinful Layers of Devils Food, Chocolate Cheesecake and Rich Chocolate Truffle Cake topped with Fudge Icing and Chocolate Cookie Crumbles</i>	
<b>New York Cheesecake</b> .....	6.95
<i>With a Dollop of Whipped Cream topped with Fresh Berries</i>	
<b>Mixed Berries</b> .....	8.95
<i>Fresh Mixed Berries with Brown Sugar and Chambord served atop Fresh Whipped Cream</i>	
<b>Key Lime Pie</b> .....	7.95
<i>Tangy Custard with Graham Cracker Crust, Whipped Cream and Lime Zest</i>	
<b>Banana Cream Pie</b> .....	5.95
<i>Surrounded in Banana Custard and topped with Fresh Whipped Cream</i>	
 <b>Apple Crisp</b> .....	6.95
<i>Fresh Granny Smith Apples with Spices and Streusel Topping Add Cinnamon or Vanilla Bean Ice Cream \$2.00</i>	
<b>Ghirardelli Chocolate Sundae</b> .....	8.95
<i>Four Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans</i>	

## FEATURED DESSERT DRINKS

<b>Coffee</b> .....	2.50
<b>Revolution Tea</b> .....	2.50
<b>Espresso</b> .....	2.95
<b>Cappuccino or Café Au Lait</b> .....	3.95
<b>Irish Coffee</b> .....	7.50
<i>Jameson's, Brown Sugar and Coffee topped with Whipped Cream</i>	
<b>Winter Carnival</b> .....	8.50
<i>Bailey's Irish Cream, Tia Maria, Hot Cocoa and Coffee topped with Whipped Cream</i>	
<b>The Ultimate Chocolate Martini</b> .....	11.75
<i>Stoli Vanil, Bailey's Irish Cream and Godiva Dark Liquer</i>	

**St. Paul Grill Gift Cards...**  
**Perfect for Everyone On Your List!**



## ARMAGNAC & COGNAC

*Armagnac and Cognac derive from the Dutch term brandywijn, or burnt wine. The Dutch practice the art of distillation in order to avoid the spoilage that often afflicted their wine during the long journey back to Holland.*

*Armagnac is an eau-de-vie produced in Gascony in the southwest of France. Wine made from Ugni Blanc and occasionally Folle Blanche grapes is distilled once in a continuous still, producing a rich, full brandy.*

*Cognac, from the Charente Valley, is double distilled in a pot still, a process that is said to have originated in a dream where the devil threatens to "twice boil a knight's body in order to extract his soul." The dreamer awakes and decides to distill his brandy in order to "extract its soul."*

*Both Cognac and Armagnac are aged in oak barrels. On the palate, Cognac displays great complexity, balance and nuance – like light dancing in a chandelier. Armagnac is exuberant and occasionally a little gruff, acknowledging its origins in fire and earth.*

Larressingle .....	8.00	Hennessy VS .....	9.00	Martell L'OR .....	125.00
Courvoisier Erte .....	55.00	Hennessy VSOP .....	9.50	Martell Cordon Bleu ...	16.00
Courvoisier VS .....	7.50	Hennessy XO.....	18.00	Remy Martin VS.....	8.50
Courvoisier VSOP.....	8.50	Hennessy Paradis.....	45.00	Remy Martin VSOP....	10.50
Courvoisier XO.....	18.00	Hine Triomphe.....	26.00	Remy Martin 1758.....	10.50
Courvoisier Initiale ....	38.00	Hine Antique .....	12.50	Remy Martin XO .....	25.00
Courvoisier Napoleon ..	19.00	Martell VS.....	7.50	Remy Martin Extra ....	52.00
		Martell VSOP.....	8.50	Remy Martin	
		Martell Extra .....	38.00	Louis XIII .....	150.00

## PORT, SHERRY & MADEIRA

Dry Sack .....	5.50	Grahams 20 yr.....	9.50	Harvey's	
Fonseca Bin #27.....	8.00	Grahams 30 yr.....	13.50	Bristol Cream .....	5.50
Grahams 10yr .....	8.50	Grahams 40 yr.....	23.00	Taylor Fladgate	
				Late Bltd 2000 .....	9.50

## SWEET & SPARKLING

### SWEET

<b>Muscat</b> , Pacific Rim, California, N/V .....	7.00
<b>Sauternes</b> , Chateau Roumieu-Lacoste, France, 2005.....	11.00

### SPARKLING

<b>Prosecco</b> , Astoria Lounge, N/V .....	7.50
<b>Cava</b> , Juve y Camps, Spain, 2005.....	11.00