



DOWNTOWN PRIME

Steaks & Cocktails

Dessert Menu

BANANA CREAM PIE • 19

GRAHAM CRACKER CRUST, LOADS OF BANANAS, LOADS OF WHIPPED CREAM
CHOCOLATE PECAN CRUNCH

Wine Pairing: Sake Wakatake - Demon Slayer - Junmai Daiginjo • 15

CLASSIC CRÈME BRÛLÉE • 18

FRESH BERRIES, LINZER COOKIES

Wine Pairing: Champagne – Dom Perignon 2015 • 85

APPLE STREUSEL CHEESECAKE • 22

GRAHAM CRACKER CRUST, OATMEAL STREUSEL TOPPING
VANILLA ICE CREAM, CARAMEL SAUCE, FRESH WHIPPED CREAM

Wine Pairing: Royal Tokaji - 5 Puttonyos • 21

CHRISTINE'S CARROT CAKE • 22

CREAM CHEESE GLAZE, ROASTED PINEAPPLE CHUTNEY, FRESH WHIPPED CREAM

Wine Pairing - Sauternes - Chateau Doisy-Vedrine • 45

OREO™ COOKIE ICE CREAM PIE • 26

CRUMBLed OREOS™, FRESH WHIPPED CREAM

Wine Pairing - Madeira 1964 Bual • 49

VEGAN PEANUT BUTTER PIE • 24

OREO COOKIE™ CRUST, DAIRY-FREE WHIPPED CREAM
PEANUT BUTTER DRIZZLE, TOASTED PEANUTS

Wine Pairing - PX 1927 Alvear Sherry • 15

STICKY TOFFEE BUTTER CAKE • 23

TOFFEE SAUCE, TAHITIAN VANILLA BEAN ICE CREAM

Wine Pairing – Inniskillin Ice Wine, Canada • 26

TABLESIDE

TAHITIAN BAKED ALASKA • 36

CHOCOLATE, PISTACHIO AND STRAWBERRY ICE CREAM, ITALIAN MERINGUE
BRANDY FLAMBÉ

Wine Pairing – 1920 Blandy's Bual Madeira • 180

CAMPFIRE SMORE'S • 26

MARSHMALLOWS, GRAHAM CRACKERS, DARK CHOCOLATE GANACHE
MILK CHOCOLATE & TAHITIAN VANILLA ICE CREAM

Wine Pairing - Fonseca 20 years old Towny Port' • 20

