

Dessert

Nova Scotian Apple Crisp

Fresh Annapolis Valley apples accentuated with spices and topped with oatmeal brown sugar crumble, french vanilla ice cream and fresh whipped cream.

Scottish Oatcake Sundae

Delicious french vanilla ice cream with traditional Cape Breton cookie crumbled otopert and finished with caramel sauce.

Fresh Ginger Cake

Our very popular homemade ginger cake topped with brown sugar sauce and fresh whipped cream.

Lynwood Bread Pudding

A delicious cream custard drizzled with chocolate or caramel sauce.

Peanut Butter Fudge Brownie Cheesecake

Gluten free cheesecake topped with roasted almond, chunks of brownie bites and drizzled with dark chocolate.

Brownie à la mode

A melt in your mouth warm chocolate brownie drizzled with chocolate and caramel sauce and topped with french vanilla ice cream.

Carrot Cake

Homemade carrot cake, moist and spicy. Topped with a rich cream cheese icing.

Ice Cream

Old-fashioned French vanilla ice cream. Add chocolate or caramel sauce

Specialty Drinks (19+)

Irish Coffee — 1 oz John Jamieson, 1/2 oz Irish Mist, Coffee.

Bailey's Coffee — 1.5 oz Bailey's Irish Cream, Coffee.

Monte Cristo Coffee — 1oz Grand Marnier, 1/2 oz Brandy, Coffee.

Brazilian Coffee — 1/2 oz Tia Maria, 1/2 oz Brandy, 1/2 oz Grand Marnier, Coffee.

Specialty coffees are served in a sugar rimmed mug and topped with whipped cream.

Cape Breton's Single Malt Whiskey by Glenora Distillery

Glen Breton 10 year

Glen Fiddich 15 year

Nova Scotian Premium Spirits by Steinhart Distillery

East Coast Spirit Vodka

Strawberry Vodka

Maple Vodka

Cranberry Vodka

East Coast Spirit White Rum

Rhubarb Gin