



DESSERT

SUMMER BERRY SHORTCAKE
vanilla whipped cream, lavender-bourbon syrup

PISTACHIO CRÈME BRULEE 

SEASONAL BRIOCHE BREAD PUDDING

ICE CREAM OF THE DAY 

HOMEMADE COOKIES

SEASONAL FRUITS & BERRIES 

AFTER DINNER DRINKS



ESPRESSO MARTINI
absolut, kahlua

BAILEYS & ICE CREAM
Bailey's ice cream, vanilla ice cream

GODIVA MARTINI
*godiva chocolate liqueur, tito's vodka,
crème de cacao, chocolate sauce*

WHITE RUSSIAN
belvedere, patron xo, cream

NIGHT CAP
*frangelico, kahlua, cointreau,
heavy cream, coffee*

COFFEE
TEA
ESPRESSO
CAPPUCCINO
LATTE
DOUBLE ESPRESSO

SINGLE MALTS

LAPHROAIG 10 YR

CARDU 12 YR

AULTHMORE 12 YR

THE DEVERON 12 YR

GLENFIDDICH 12 YR

HIGHLAND PARK 12 YR

GLENLIVET 12 YR

MACALLAN 12

AUCHENTOSHAN 3 WOOD

CRAIGELEACHIE 13 YR

OBAN 14

DALWHINNIE 15 YR

GLENLIVET 18

MACALLAN 18

BLENDS

DEWARS 12, 15, 18 YR

JOHNNIE WALKER RED

JOHNNIE WALKER
BLACK

BUCHANAN'S 12

CHIVAS REGAL 12

WHISKEY

CROWN ROYAL

CROWN ROYAL BLACK

JAMESON

MIDLETON VERY RARE

Executive Chef-Mark Allen



We accept Visa, Mastercard and American Express

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

Your food and beverage charges are subject to a 14% Service Charge that is distributed to the Club's hourly wait staff, service bartenders and service employees, and a 6% Administrative Fee that is not a service charge, tip, or gratuity, and is used to subsidize the Club's general expenses. The Club does not charge any other service charge, tip or gratuity for food and beverage service, or use of the Club's facilities.