



Desserts

\$6.00

Bananas Foster Bread Pudding

A delicious twist on two New Orleans classics.

*Warm bread pudding swimming in a
savory bananas foster sauce*

Key Lime Parfait

*Pie in a glass ... layers of graham cracker crumbs, key
lime filling and Italian meringue*

Alison's Double Dessert

*Double the fun with a cheesecake topped fudge brownie,
covered in warm cherries jubilee*

**Angelo Brocato's Lemon Ice, Strawberry Ice or
Spumoni** *(a wedge of lemon, tutti frutti
and pistachio ice creams)*

Fall Seasonal Dessert - Sweet Potato Pot de Crème

*A full flavored pot de creme topped with
fresh cinnamon whipped cream served with a
house-baked ginger snap cookie*

Crème Brulée

Ask your server about today's selection

*Ask your server about our
seasonal Ice Creams, Sorbets and Specials*

After Dinner Drinks

*Bailey's, Chambord, Cointreau, Courvoisier,
Drambuie, Frangelico, Gran Marnier, Kahlua*

Signature Drinks – \$8 each

Blue Crab Collins - A delightfully light and refreshing cocktail made with Tito's vodka, fresh blueberries and lemon

Sea Reviver - St. Germain, Cointreau, Bombay and fresh lemon shaken and served up with a twist

Crab Trap - Be careful with this one — a perfect blend of Bacardi, Myers, Beefeater, Courvoisier and fresh fruit juices

Lakefront Classics – \$8 each

Zombie - The name says it all — Bacardit Gold, Myers, Bacardi 151, peach brandy and fresh fruit juices

Fog Cutter - A Bali Ha'i classic — Bacardi, Myers, Courvoisier, falernum, orgeat syrup and fresh fruit juices

Lakesider - Bacardi, pineapple, cranberry and orange juices with a floater of Bacardi 151

Painkiller - Cream of coconut, orange and pineapple juices, Pusser's rum garnished with fresh nutmeg

White Wines

	GLASS	BOTTLE
Sycamore Lane House Whites (Chardonnay, Pinot Grigio or White Zinfandel)	5.50	
House Champagne	5.50	
Veve Clicquot (half bottle only)		55
Seaglass Riesling	7	27
Kendall Jackson Chardonnay	9	31
Joel Gott Chardonnay	10	32
Edna Valley Sauvignon Blanc	8	25
Echo Bay Sauvignon Blanc	9	31
Terra D'Oro Pinot Grigio	9	31
Santa Margherita Pinot Grigio	12	48

Red Wines

Sycamore Lane House Reds (Cabernet Sauvignon or Merlot)	5.50	
A by Acacia Pinot Noir	8	30
La Crema Sonoma Pinot Noir	12	48
Blackstone Merlot	7	23
The Show Malbec	8	30
Dark Horse Red Blend	6	21
M. Chepoutier Belleruche Cotes Du Rhone	8	30
Sebastiani Sonoma Cabernet Sauvignon	10	33
Joel Gott 815 Cabernet Sauvignon	11	38

Draft Beer

	PINT	PITCHER
Miller Lite	3	9
Blue Moon	4	12
Abita Amber	4	12

Bottled Beer – Domestic

Budweiser, Bud Light, Coors Light, Michelob Ultra, Michelob Ultra Cider (gluten free), **Miller Lite** - 3.25
O'Douls - 2.75

Mix & Match Buckets - 13

Bottled Beer – Crafts & Imports

Corona, Dos Equis Lager, Dixie, Red Stripe - 4
Abita Amber, Abita Jockamo IPA, Amstel Light, Becks, Heineken, LA 31, Newcastle, Stella Artois - 4.25
Abita Seasonal - 4.50
Mix & Match Buckets - 17