

MITCHELL'S
OCEAN CLUB

FISH • STEAKS • COCKTAILS

INDULGENCES

BAKED ALASKA \$ 9
POUND CAKE W/VANILLA, CHOCOLATE AND BLACK RASPBERRY ICE
CREAM, STRAWBERRY JAM, TOASTED MERINGUE & FRESH RASPBERRIES

CHOCOLATE PEANUT BUTTER PIE \$ 7
PEANUT BUTTER MOUSSE W/BITTERSWEET CHOCOLATE GANACHE

TEN LAYER CARROT CAKE \$ 8
CREAM CHEESE ICING AND PINEAPPLE SYRUP

WHITE CHOCOLATE KEY LIME TART \$ 7
WHIPPED CREAM AND VANILLA ANGLAISE

CHOCOLATE CAKE AND ICE CREAM \$ 8
CHOCOLATE CAKE, HAND SPUN ICE CREAM, CHOCOLATE SAUCE

BLUEBERRY LEMON CHEESECAKE \$ 7
GRAHAM CRACKER CRUST & BLUEBERRY SYRUP

SORBET \$ 6
CHEF'S SEASONAL SELECTION W/ALMOND COOKIE

CRÈME BRULEE \$ 8
VANILLA CUSTARD W/CARAMELIZED SUGAR TOP AND FRESH BERRIES

PORTS

TAYLOR FLADGATE 1ST ESTATE \$ 6
HEITZ INK GRADE VINEYARD \$ 9
FONSECA 10 YR. TAWNY \$ 7
FONSECA 20 YR. TAWNY \$12
GRAHAM'S 40 YR. TAWNY \$25

DESSERT WINES & CHAMPAGNE

DOMAINE DE COYEUX MUSCAT \$7
CHATEAU STE MICHELLE,
LATE HARVEST, CHENIN BLANC \$10
VEUVE CLICQOUT, YELLOW LABEL \$17
DOM PERIGNON \$38
FAR NIENTE DOLCE \$25
CHATEAU D'YQUEM 1999 \$30