

# AFTER DINNER

## CLASSICS

13 EACH

### Butter Pie

Cinnamon Sugar Pecans,  
Powdered Sugar, Caramel  
*À La Mode* 4

### Vanilla Bean Crème Brûlée

Seasonal Berries

### Jeff Ruby's Very Own Cheesecake

Chantilly Cream, Cherry Jam

### Blackberry Chocolate Cake

Dark Chocolate Cake, Fresh Blackberry Jam,  
Citrus Blackberry Sauce

16

### Chocolate Chip Skillet Cookie

Vanilla and Chocolate Ice Cream,  
Maldon Sea Salt

16

### Ricotta Donuts

Vanilla Bean Anglaise, Salted Caramel

14

### Butterscotch Banana Bread

French Vanilla Ice Cream, Blackberry Coulis,  
Toffee Dulce Crunch

15

### Three Layer Carrot Cake

Warm Caramel Cream Cheese Icing

15

### House-Made Ice Creams

Cookies & Cream, Vanilla Bean,  
Seasonal Sorbet & Ice Cream

8

### Doscher's Candy Cane Ice Cream

8

## RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

### Air Ruby 75

Chocolate Cake, Chocolate Mousse,  
Salted Caramel Crispy Pearls,  
Chambord Crème,  
Cognac-Caramel Sauce

### Ruby Vuitton 75

Strawberry Mousse, French Vanilla Cake,  
Shortbread Crunch,  
St. Germain-Strawberry Coulis,  
Milk Chocolate-Passion Fruit Ganache

SHANNON SIMPSON, PASTRY CHEF

The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

## AFTER DINNER DRINKS

<b>Jeff Ruby's Signature Blend Coffee</b>	4	<b>Cappuccino</b>	6.5
<b>Mexican Mountain Water Process Decaf</b>	4	<b>Espresso</b>	4.25
<b>Café Affogato</b>	8	<b>Double Espresso</b>	6.25
Vanilla Bean Ice Cream, Espresso		<b>Irish Coffee</b>	13
<b>Keoke Coffee</b>	14	JR Signature Blend Coffee, Tullamore Dew Irish Whiskey, Chantilly Crème	

## DESSERT WINES

	GLASS	BOTTLE
<b>Late Harvest Blend, Far Niente Dolce 2008, US (375 mL)</b>	25	150

### PORT

<b>Taylor Fladgate 10 Year Tawny</b>	12
<b>Taylor Fladgate 20 Year Tawny</b>	17
<b>Taylor Fladgate 30 Year Tawny</b>	25

### MADEIRA

<b>Charleston Sercial</b>	12
<b>New York Malmsey</b>	12

### SPIRITED

**Boone County Distilling 'Bourbon Cream'** 12

## COGNAC & BRANDY

<b>Courvoisier VS</b>	12	<b>Remy Martin VSOP</b>	18
<b>Courvoisier VSOP</b>	15	<b>Remy Martin XO</b>	70
<b>Hennessey VS</b>	14	<b>Hennessey XO</b>	69
<b>Hennessey Privilege VSOP</b>	18	<b>Hennessey Paradis</b>	135

### **Remy Martin Louis XIII**

350 Per Ounce

Poured and Served Tableside | Choose 1, 1.5, or 2 Ounce Pour

PROUD TO PARTNER WITH CARABELLO COFFEE