



---

## AFTER DINNER LIBATIONS

Sauternes - Château d'Yquem 2016 .....	68
Port - Dow's Finest Ruby Port .....	10
Port - Warre's Warrior Reserve .....	10
Port - Graham's 20 Year Tawny Port .....	15
Port - Ramos Pinto Quita do Bom Retiro 20 Year Tawny .....	17
Cognac - Hennessy VSOP .....	16.5
Brandy - Torres "Jaime 1" Brandy .....	24
Cognac - Remy Martin XO .....	38
Armagnac - PM Overproof VS BAS Armagnac .....	19
Limoncello - Gusto di Amalfi Limoncello .....	10

## AFTER DINNER COCKTAILS

### Espresso Martini 14

Tito's Vodka, Meletti Coffee Liqueur, Dark Crème de Cacao

### Chocolate Martini 12

Smirnoff Vanilla Vodka, Dark Crème de Cacao, Meletti Coffee Liqueur, Chocolate Drizzle

### Polish Coffee 10

Dorda Double Chocolate Liqueur, Coffee, House-Made Whipped Cream

### Arnie's Grasshopper 14

Green Crème de Menthe, White Crème de Menthe, Crème de Cocoa, Cognac  
Vecchio Amaro, Cream



---

## MARSHWOOD DESSERT MENU

### Apple Cinnamon Crisp Cheesecake

Brown Sugar Oats Crust, Apple Filling  
Whipped Cream

10

### Decadent Chocolate Cake

Chocolate Mocha Mousse, White Ganache  
Berry Coulis

10

### Sticky Toffee Pudding Cake GF V

Vanilla Ice Cream, Caramel

11

### Oreo Ice Cream Pie

Oreo Crust, Cookies and Cream Ice Cream  
Chocolate Ganache, Whipped Cream

10

### Butterscotch Crème Brûlée GF

Chocolate Bark, Candied Orange  
Dried Cranberry

10

### Add Ice Cream to Any Dessert

4/ Scoop

GF **Gluten Free**   V **Vegan**   **V** **Vegetarian**

**For our members with life-threatening allergies, please request to speak with the Chef directly.**

While we take dietary preferences and restrictions very seriously, unfortunately, cross-contact with other ingredients may occur.

Regrettably, we cannot guarantee the complete absence of allergens. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

6/1/26