



STRAWBERRY SHORTCAKE

A classic recipe. Delicious chunks of shortcake topped with fresh strawberries and whipped cream. 7.99

SOLE WHOOPIE PIE

One extra big whoopie pie, sprinkled with powdered sugar and served with a scoop of vanilla ice cream 6.99

THE PERFECT FLAN

A rich custard lightly flavored with vanilla and caramel. 5.99

CHEESECAKE

Over two inches thick, lightly browned cake flavored with lemon and vanilla, choice of strawberries. 6.99

CHOCOLATE TERRINE WITH TWO SAUCES

Chilled bittersweet chocolate mousse flavored with Myer's Dark Rum glazed with semisweet chocolate cream. Served with a white chocolate and New Amsterdam dark chocolate sauce. 6.99

CHOCOLATE TULIP CUP

Chocolate tulip cup with white chocolate accents served on a bed of raspberry puree and filled with a light, fluffy white chocolate mousse. 6.99

BLACK BOTTOM PIE

A generous portion of ice cream atop a crust of crushed Oreos. Our ice cream is specially made for us by Broadway. Ask your server for the flavor of the day. 5.99

FLOURLESS CHOCOLATE CAKE

Decadent thoroughly dark chocolate cake, ganache glaze served with vanilla ice cream. 6.99

KEY LIME PIE

A "real" key lime pie. A true pale yellow pie with a firm custard. Topped with a sweet, sour cream frosting. 6.99

CARROT CAKE

Classic carrot cake with walnuts, raisins, cream cheese frosting and caramel sauce. 6.99

SORBET

Two scoops of delicious, creamy sorbet specially made for the Sole Proprietor. Lemon or blueberry. 5.99 Available by the quart to take home 8.99

HOT FUDGE SUNDAE OR STRAWBERRY SUNDAE

Broadway's specially made vanilla ice cream topped with your choice of hot fudge or strawberries. Served with whipped cream, walnuts and a cherry on top. 6.99

BANANA SPLIT

A halved banana lined with three scoops of Broadway's ice cream. Topped with hot fudge, caramel and strawberries. Served with whipped cream, walnuts and a cherry on top. 7.99

SUGAR FREE VANILLA ICE CREAM

Made by Broadway. 5.99

TIRAMISU

Italian style soft cheese cake with mascarpone cheese and lady fingers soaked in rum and coffee served with chocolate sauce. 6.99

BOSTON CREAM PIE

Double layers of yellow cake with a creamy Bavarian mousse, topped with a rich chocolate ganache. 6.99

PORTS

TAYLOR LATE BOTTLE VINTAGE ...	7
DOWS LATE BOTTLE VINTAGE.....	9
DOWS (10 year)	11
FONSECA (20 year)	13
TAYLOR FLADGATE (20 year)	14

COGNACS

KÜBLER ABSINTHE.....	10
COURVOISIER VS.....	10.50
HENNESSY VS.....	11
REMY MARTIN VSOP.....	16
HENNESSY XO	24

SINGLE MALT SCOTCHES

GLENLIVET.....	10
MACALLAN (12 year old).....	13
MACALLAN (18 year old).....	20

LIQUEURS

CHAMBORD.....	7
GODIVA WHITE.....	7
BAILEY'S.....	8
DI SARONNO AMARETTO	8
DRAMBUIE.....	8
SAMBUCA.....	8
SAMBUCA BLACK.....	8
FRANGELICO.....	8.50
B & B.....	9
GRAND MARNIER.....	10
GRAND MARNIER CENTENAIRE ..	30
GRAND MARNIER 150 YEAR	35

SIPPING SPIRITS

BOMBAY SAPPHIRE GIN.....	7.00
BELVEDERE VODKA.....	7.50
JAMESON IRISH WHISKEY.....	7.50

SHERRY

DRY SACK.....	6
HARVEYS BRISTOL CREAM.....	6

DESSERT WINE

MOSCATO D' ORO ROBERT MONDAVI <i>Napa, 2003 (half bottle).....</i>	30
PACIFIC RIM, VIN DE GLACIÈRE <i>Columbia Valley, 2007 (half bottle).....</i>	38
EOS, MOSCATO <i>Paso Robles, 2007 (half bottle), WE 91.....</i>	45

INTERNATIONAL COFFEES

*International Coffees can be made with
cappuccino for an extra charge of \$ 1.00*

THE SOLE <i>Amaretto and Kahlua</i>	8
BAVARIAN <i>Schnapps and kahlua</i>	8
IRISH <i>Jamesons</i>	8
ITALIAN <i>Sambuca</i>	8
JAMAICAN <i>Tia Maria</i>	8
MEXICAN <i>Kahlua and Tequila</i>	8
SPANISH <i>Kahlua and brandy</i>	8
CHOCOLATE MONK <i>Frangelico, cocoa, coffee</i>	8
CHOCOLATE FOG <i>Bailey's and cocoa</i>	8
MOCHA MINT <i>Peppermint schnapps, cocoa, coffee</i>	8
FRENCH <i>Grand Marnier</i>	9