



# DESSERT MENU

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## Kentucky Bourbon Pecan Pie 6

*short-bread crust with traditional southern style  
caramelized Georgia pecans & the added touch of Kentucky bourbon*

## Seasonal Fresh Fruit 5 GF

*Chef's fresh market in-season fresh cut fruit*

## Pumpkin Pie 4

*all-natural real ingredients with 100% pumpkin  
house-baked in a flaky crust... whipped topping*

## Chocolate Nut Torta 6 GF

*roasted hazelnuts & almonds as the 'flourless' cake source  
layers are sandwiched with milk chocolate icing  
finished with milk chocolate icing of Nutella*

## Trillium Woods ~ Turtle Sundae 5

*vanilla bean ice cream, chocolate & caramel sauce  
with pecan pieces, fresh whipped topping  
maraschino cherry & M&M's sprinkling*

## House-baked Cookie 1

*ask your server the "cookie of the day"*

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## Ice Creams ~ One Scoop 3 / Two Scoops 4

*rum black cherry / locally-made with dark sweet halve cherries in rum, Yum-Yum  
Bridgeman's raspberry fudge torte or all-natural chocolate ice cream / gluten-free  
lemon sorbet / freshly squeezed harvest picked ripened lemons / gluten-free*