



**S T E A K**  
**ARGENTINE INSPIRED**

**Dulce de Leche Ice Cream** 7.  
Hot Fudge Cake, Chocolate Sauce

**Quesillo** 6.  
Coconut-Orange Flan

**NEW CLASSICS**

**“El Diablo” Chocolate Tower** 7.  
White Chocolate Cigar and Verona Chocolate Sauce

**Strawberry "Shortcake"** 7.  
Cream Filled Butter Cake, Strawberry Parfait

**Vanilla Bean Cheesecake** 6.50  
Marinated Fresh Local Berries

**Butterscotch Pudding** 6.50

**Fresh Seasonal Berries** 7.  
Grand Marnier- Crème Anglaise

**House Made Assorted Ice Cream and Sorbets** 7.  
Served with Vanilla Wafers

<p><b>BOCA BROWNIE SUNDAE FOR TWO</b> 14. Coffee, Caramel, Vanilla Ice Creams with Traditional Garnishes Served Tableside for two</p>
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**PORTS**

Taylor Fladgate Vintage Character 8.  
Smith Woodhouse LBV 1992 12.  
Guenoc Vintage Port 2000 12  
Graham's 10 Year Tawny Port 12.  
Graham's Vintage Port 1970 30.  
Blandy's Madeira, Alvada, 5 year 8.

**DESSERT WINES**

Lillypilly Noble Blend, Australia '02 7.  
Bonny Doon Viognier Doux, Santa Cruz '04 8.  
Castelnaud de Suduiraut, Sauternes, Fr. '01 8.

**PORT FLIGHT** 16.

Three one ounce pours of  
Guenoc Vintage 2000  
Graham's 10 Year Tawny  
Smith Woodhouse LBV '92

**DESSERT WINE FLIGHT** 11.50

Three one ounce pours of each  
dessert wine

**BRANDY AND ARMAGNAC**

Hennessy VS 9.  
Remy Martin VSOP 9.  
Courvoisier VSOP 11.  
Courvoisier XO 25.  
Germain Robin Shareholders Reserve 16.  
Sempe Vieil Armagnac 15 Years 8.