

# AFTER DINNER

## CLASSICS

14 EACH

### Butter Pie

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

### Jeff Ruby's Very Own

**Cheesecake** *GLUTEN-FREE*  
Whipped Cream,  
Mixed Berry Sauce

### Vanilla Bean Crème

**Brûlée** *GLUTEN-FREE*  
Seasonal Berries

### Espresso Chocolate Cake

16

### Winter Rose

18

Amaretto Cream, Cherry Compote, Chocolate Cake,  
Nitro Rose

### Chocolate Chip Skillet Cookie

17

Vanilla and Chocolate Ice Cream, Brown Butter,  
Maldon Sea Salt

### Peanut Butter Pie

14

Peanut Butter Mousse, Oreo Crust, Chocolate Ganache,  
Chantilly Cream, Crushed Peanuts

### Blackberry Pie

16

Fresh Blackberry Compote, Cranberry Vanilla Ice Cream

### House-Made Ice Creams

9

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

### Three Layer Carrot Cake

15

Warm Caramel Cream Cheese Icing

## 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

### The Ruby Collection

75

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

### Bananas Foster

30

Flambéed Bananas, Walnuts, Hazelnut Syrup,  
Cinnamon, Vanilla Bean Ice Cream

### Ruby Rolex

50

Dark Chocolate Crème, Roasted Peanuts,  
Johnny Walker Caramel, Raspberry Pearls

## AFTER DINNER DRINKS

Jeff Ruby's Signature Blend Coffee	5.5	<b>Irish Coffee</b>	14
Jeff Ruby's Signature Blend Decaf	5.5	Jeff Ruby's Signature Blend Coffee, Tullamore Dew Irish Whiskey, Chantilly Cream	
Espresso	4.25		
Cappuccino	6.5		

### DILLON'S ESPRESSO MARTINI 16

Ketel One Vodka, Kahlua, Carabello Cold Brewed,  
Simple Syrup, Nitro Infused

## DESSERT WINES

<b>Late Harvest Blend, Far Niente Dolce</b>	25	150
2008, US (375 mL)		
<b>Sauternes, Château de Rolland</b>	10	120
2011, FR (750 mL)		
<b>Sauternes, Château d'Yquem</b>	845	
FR (375 mL)		

## PORT

<b>Sandeman Founders Reserve 'Ruby'</b>	12
<b>Taylor Fladgate 10 Year Tawny</b>	12
<b>Taylor Fladgate 20 Year</b>	17
<b>Taylor Fladgate 30 Year Tawny</b>	25

## SPIRITED & DIGESTIVES

<b>Hennessey VS</b>	23	<b>Remy Martin XO</b>	70	<b>Boone County Distilling</b>	12
<b>Hennessey Privilege VSOP</b>	35	<b>Nonino Amaro</b>	18	<b>'Bourbon Cream'</b>	
<b>Hennessey XO</b>	90	<b>Amaro Montenegro</b>	18	<b>Caravella Lemoncello</b>	10

### Remy Martin Louis XIII

350 PER OUNCE

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

PROUD TO  
PARTNER WITH

