

LEVEL STEAKHOUSE



ABOUT | **MENUS** | LOCATION | RESERVATIONS | SPECIALS

BREAKFAST | LUNCH | DINNER | DESSERTS

Missouri Butter Cake

Moist Buttery Cake | Vanilla Bean Ice Cream Fresh Berries| Crème Anglaise Fresh Whipped Cream | 14.00

Seven Layer Chocolate Cake

Decadent Chocolate Cake | White Chocolate Mousse Dark Chocolate Mousse | Milk Chocolate Mousse Raspberry Sauce | Strawberry Sauce | Crème Anglaise | 15.00

New York Style Cheesecake

House Made Cheesecake | Graham Cracker Crust Warm Berry Sauce | 12.00

Tahitian Vanilla Bean Crème Brulee

Vanilla Bean Custard | Burnt Sugar Crust Fresh Berries | Gaufrette Cookies | 9.00

Triple Chocolate Mousse Torte

Oreo Crust and | House Made Triple Chocolate Mousse | 15.00

Chocolate Chip Macaroon Pie A La Mode

Rich Chocolate Chips | Coconut | Caramel Sauce Vanilla Ice Cream | 10.00



Triple Chocolate Mousse Torte



Seven Layer Chocolate Cake

DESSERT WINE

Taylor First Estate Port | 6.00

Dows L.B.V. Port | 8.00

Grahams Six Grape Port | 8.00

Dows 20 Year Tawny Port | 12.00

AFTER DINNER DRINKS

Brandy Alexander | 9.00

Ice Cream, Brandy, and Crème de Cacao garnished with nutmeg

Nutty Irishman | 10.00

Bailey's Irish Cream, Frangelico Hazelnut liquor, cream

Café Au Lait | 11.00

House blend coffee, Bailey's Irish Cream, Kahlua, Frangelico Hazelnut liquor

Menus are seasonal and subject to change