

Please note:  
 All menus are provided as samples only.  
 Information and prices are subject  
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 management to ensure receipt of  
 accurate content.

## SAVORY AND SWEET

Bern's Steak House is pleased to present you with our Cheese & Dessert specials.

We procure and age our cheeses in a temperature and humidity controlled cave so that they are at the peak of freshness and perfectly ripe when you order them. Enjoy a cheese course prior to your dinner, or as a savory finish in the dessert room.

Indulge your sweet tooth in the dessert room with one of our dessert specials paired with an after dinner spirit or wine.

Our pastry team uses fresh, seasonal ingredients to create these imaginative, innovative desserts fresh for you.

### Explorateur

*A French triple cream cheese. Light, buttery  
 flavor that coats the palate.*

### Georges Duboeuf 2006 Julienas, Château des Capitans, Beaujolais

*This wine shows complex flavors of raspberry, red cherries  
 & violets. The wine is long with an earthy  
 & mineral driven finish.*

Bottle (750 ml) \$34.95, Bin #250

Glass (5 oz) \$7.60, Bin #9940

### Tetilla

*Spanish, semi-soft, cow's milk cheese. Smooth, nutty  
 flavor with a slight lemon tang.*

### Montecillo 1998 Gran Reserva Rioja

*This classic Tempranillo shows a good balance of black fruits  
 & oak. The finish is smokey with hints of wet earth.*

Bottle (750 ml) \$54.95, Bin #6280

Glass (5 oz) \$11.90, Bin #9778

### Tomme De Savoie

*French, cow's milk cheese. This semi-firm cheese has  
 a mild, earthy flavor with a citrus tang.*

### Vincent Girardin 1998 Santenay, Les Graviers

*Sweet strawberries & red cherry flavors gives way to  
 pleasant earthiness, & the wine finishes  
 with a kiss of sweet oak.*

Bottle (750 ml) \$45.65, Bin #941

Glass (5 oz) \$10, Bin #93000

### Old Quebec Vintage Cheddar

*Canadian cow's milk cheese with a smooth texture.  
 Strong, sweet, buttery cheddar.*

### Sierra Nevada, Pale Ale

*A fragrant bouquet of hops, fresh malt & orange peel  
 wafts from the glass, & crosses the palate with  
 a clean, slightly bitter & long finish.*

Bottle (12oz) \$5.00

### Cambozola

*A German blue, cow's milk cheese. This blend of  
 Camembert & Gorgonzola has gentle  
 hints of mushroom & lemon.*

### Barbosa 1977 Vintage Port

*The sweet black plums and hints of black cherries on the  
 palate blend beautifully with the dusty chocolate  
 notes that are found on it's long silky finish.*

Bottle (750 ml) \$, Bin #4215

Glass (1.5 oz) \$, Bin #95000

All served with honeycomb, olives & Marcona almonds.  
 One Cheese \$5.95, Three \$16.95, Five \$25.95

### Raspberry, Orange, Pistachio Torte

*Coconut lemongrass mini tart, raspberry bavarian.  
 \$10.00*

### Banfi, "Rosa Regale" Brachetto d'Acqui Bubbly

*Bright & clean, this sparkling red wine from Italy has  
 sweet flavors of strawberry, raspberry & red cherry. The  
 finish lingers for several minutes.*

Bottle (375 ml) \$30.00, Bin #6731

Glass (5 oz) \$11.50, Bin #96000

### Butterscotch Chocolate Cheese Pie

*Dark chocolate caramel, peanut brittle.  
 \$9.95*

### Café Con Leche

*Espresso with steamed cream & cinnamon.  
 (Available decaffeinated.)*

\$4.75

### Cinnamon Spice Soufflé

*Cream cheese anglaise, rum raisin ice cream.  
 \$10.50*

### Iced Coffee Bern's Steak House

*Coffee, vanilla & our special sweetened cream,  
 blended & poured over ice.*

\$5.50

### Peaches & Cream Tart

*Huckleberry & peach sauces.  
 \$10.00*

### Mumm's Extra Dry Champagne

*Round rich & fruity, with elegant bubbles  
 & a subtle sweet finish.*

Bottle (375 ml) \$90.95, Bin #7564

Glass (5 oz) \$18.25, Bin #99000

### Walnut & Candied Orange Oat Bar

*Maple flan, candied beet sauce.  
 \$9.95*

### Grand Marnier, 100 Year Cognac

*Blend concentrated orange candy, caramel & sweet spice  
 flavors lead to a long, sweet finish.*

Glass (1.5 oz) \$23.00, Bin# 90444