



Casual Dining...Redefined™

Dessert Menu

Crème Brulee 8

› An extra creamy Tahitian vanilla bean crème brulee served with seasonal berries and whipped cream

Urban Grille Carrot Cake 7

› A triple layer of homemade carrot cake, soaked in a secret glaze and covered with a fabulous cream cheese frosting

Special Recipe Banana Cream Pie 8

› A generous slice of fresh bananas, creamy custard, whipped cream and our hand formed flakey crust

Lemon Drop Crunch Cheesecake 7

› Creamy cheesecake with ribbons of lemon curd and a crunchy struesel topping

Banatella Panini 7

› A creamy, chocolaty and crunchy combination of fresh ripe bananas, cinnamon and Nutella all served on powdered sugar and cinnamon dusted grilled pane bread. Accompanied by whipped cream for dipping

Espresso Madness 7

› Lucious layers of espresso ganache, espresso buttercream and espresso chocolate finished with an espresso cream dusted in cocoa powder.

Key Lime Pie 7

› A sweet and tangy pie made with real key limes and our special coconut, almond and graham cracker crust. Finished with a layer of fresh whipped cream

Molten Chocolate Cake 7

› Deeply chocolate, enrobed in chocolate and filled with a dark chocolate truffle. Served wickedly warm, unleashing a rush of molten chocolate. Served with a delicate scoop of Homer's award winning vanilla ice cream

Ultimate Chocolate Cake 8

› A decadent, multi layer chocolate cake covered in a rich chocolate frosting and adorned with rich chocolate chips

Premium Milkshakes 6

› Old fashioned milkshakes made with Homer's premium ice cream. Served in the cup and topped with whipped cream

Ice Cream 4

› Scoops of Homer's award winning gourmet vanilla ice cream

Root Beer Float 6

› Homer's creamy vanilla ice cream floating in Goose Island pure cane root beer. Feel like a kid again!

NEW Graham's Six Grapes "Reserve" Port 8

› A blend of Touriga Nacional, Touriga Francesca, Tinta Roriz, Tinta Barroca, Tinta Amarela, and Tinta Cao