

# DESSERTS

cuz you don't get nearly enough sugar in your diet

## Crème Brûlée

Don't be afraid of the accents. Luscious caramel custard topped with a crispy burnt sugar glaze. It's hot on the outside, cold on the inside. Kind of like that shallow so-and-so you went out with last weekend, but infinitely more satisfying. \$5.29

## The Wrongest Dessert Ever

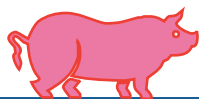
A sauce of raspberries, chocolate, and Godiva Cappuccino Liqueur. Ice cream. Dessert should always include ice cream. And a frozen, tempura-battered and deep fried Hostess Twinkie dusted in powdered sugar just to get the calorie level up to where it should be. Both exotic and erotic. Pleasing to both the eye and the palate. You will *not* be disappointed. \$5.48 Unabashed sensual *Harrisement*.

## Cookies-n-Cream

A freshly baked chocolate chip cookie of prodigious diameter served hot out of our Easy-Bake oven (powered by a 40-watt light bulb) with French vanilla ice cream. \$5.51 Give us a minute: mom's baking these to order.

## Have some Coffee with Dessert

We have really good custom-roasted local coffee from The Coffee Tree Roasters. Decaf is for the infirm.



*Thank you for visiting*  
**SHILOH GRILL**

**Our goals:** to provide a comfortable, friendly atmosphere with great beers, stiff drinks, quality food made on-premise in portions that represent value, and to offer service that will leave you wanting nothing more but your server's phone number and a recording of Ravel's Bolero!

We're always working out the details, so if you have any suggestions, we'd be glad to hear them. Ask to speak to an owner: Leslie, Alex, Rodney, Gene, or Dana – we're almost always here, or visit us on the web at [www.theShilohGrill.com](http://www.theShilohGrill.com) and shoot us an e-mail.

**For your accounting convenience, an 18% gratuity will be added to parties of six or more, and to separated checks of any party size.**

**To help provide expeditious service to everyone, please avoid separate checks, or request no more than two separate checks per table.**

## Pie of the Day

**Empanada del día, Pastei van de dag, Secteur du jour, Torte des Tages, or Grafico a torta del giorno – whatever you call it, it's gonna be pretty damn good. \$3.14159265 Ask your server about their pie today. If they don't know what it is, fire them on the spot.**

**A SHILOH GRILL FAVORITE!**

## Let Them Pound Cake

Here's a nice portion of citrus pound cake that we warm up on the grill a little bit then top with tasty mascerated fruits and whipped cream. \$4.18

## Rootsbeer Float

Exactly what you think it is: a bottle of rich artisan-crafted rootsbeer and a big tumbler of ice cream. Appeals to the do-it-yourselfer in all of us. \$3.28. See if ya can lick the bottom of the glass. Betcha can't. But your server can.

To appeal to the alcoholic in many of us, think about adding a shot of vanilla vodka to the mix!

## Parfait Perfecto

Fresh berries and lemon cheese cake filling atop a graham cracker foundation, all stone-free and living in a glass house. \$4.66