

Harry Waugh

In 1977, Bern Laxer had the great fortune to be invited by Harry Waugh and his wife to their home in London for dinner.

Harry's wife, Prue, prepared a most delicious appetizer, and then followed this with a splendid main course. Both were accompanied by fine wines including a superb 1964 Chateau Latour (Harry was a director of Chateau Latour).

Then, surprisingly, instead of remaining in the dining room to complete their dinner, Bern was invited to their "drawing room."

There, they savored a superb "sweet"…fine old Vintage Port…Stilton cheese… old bonded vintage Cognac…coffee…cigars…and the warmest, most relaxed conversation possible.

Bern loved the idea of the new atmosphere for after-dinner refreshment and the chance for quieter conversation.

"Why not," he asked himself, "create a subdued environment upstairs for our diners in Tampa?" He felt he could offer a more relaxed atmosphere not only for coffee, but for desserts, fresh fruit, great cheeses, aged Cognacs, Armagnacs, liqueurs, sipping whiskies, and dessert wines from around the world.

Years of thought later – in the fall of 1985 – he began.
The capability of offering a large selection of Champagnes and still dessert wines by the glass was Bern's insistence.

Coffees and Libations

The green coffee beans that we roast are among the finest in the world. They are carefully inspected to remove any imperfect beans. Each bean type is then roasted separately for maximum freshness, and brewed as needed for rich flavor and full body. If you use cream, heavy whipping cream is served.

Coffee $5

Espresso Coffee Single $6
Double $7

Cafe Con Leche $8
espresso, vanilla cream, hot milk

Flavored Cafe Con Leche $10
chocolate, hazelnut, salted caramel, or vanilla

Iced Coffee $9
cold brew, vanilla cream

After Dinner Cocktails

Cappuccino Bern's Steak House $14
finely ground, roasted coffee marinated in our secret blend of flavored liqueurs, vanilla cream float

Adult Float $16
four roses bourbon, bottled coca-cola classic, vanilla ice cream

Brownie Affogato $17
brownie, espresso chip ice cream, dorda double chocolate liqueur, bern's select bourbon, espresso

So Apeeling $18
gasparilla banana bread rum, bern's select bourbon, nux walnut liqueur, st. elizabeth allspice dram, clement bana canne, tebella banana tea, cortado sherry

Macadamia Nut Old Fashioned $22
bern's barrel select whiskey, clarified macadamia nut ice cream

Butterscotch Bern's $14
tuaca liqueur, licor 43, butterscotch schnapps, vanilla ice cream

A 20% service charge is automatically applied to parties of 8 or more.

Chocolate Indulgences

Peanut Butter Truffle $18
OREO® brownie, crunchy peanut butter, peanut butter mousse, caramel milk chocolate mousse, peanut butter fudge swirl ice cream

Vintage Chocolate Lush Sundae $14
flourless chocolate cake, vanilla ice cream, whipped cream, strawberries, hot fudge

Dark Chocolate Strawberry Parfait $14
chocolate mousse, strawberry compote

S'mores Layered Cake $16
toasted marshmallow buttercream, dark chocolate ganache, graham cracker ice cream

Dark Chocolate Banana Brownie $15
brown butter mascarpone cream, dark chocolate sauce, roasted banana ice cream

Flambé Desserts

prepared tableside, please allow for additional time

Bananas Foster For Two $34
caramelized bananas, rum, brandy, banana liqueur, vanilla bean ice cream

Baked Alaska $20
macadamia nut ice cream, vanilla cake, toasted meringue, blended liqueurs

Seasonal Inspirations

Pineapple Upside Down Cake $14
rum caramel, roasted pineapple ice cream

Coconut Cream Pie $13
whipped cream, salted caramel sauce, graham cracker crust

Pecan Pie Cheesecake $16
cinnamon, caramelized pecans, graham cracker crust

Pumpkin Sticky Toffee Pudding $16
salted butterscotch, cinnamon streusel, vanilla ice cream

Classics

King Midas $14
pecan and almond spiced carrot cake, macadamia nut cremeux, cream cheese frosting, macadamia nut ice cream, hot fudge

Banana Cheese Pie $13
banana cream cheese mousse, almond praline, fresh bananas, whipped cream

Cheesecake Gert $13
citrus cheesecake, brown sugar crust, strawberry sauce, mixed berries

Crème Brûlée $15
vanilla beans, mixed berries

Trilogy of Classics $19
king midas, cheesecake gert, banana cheese pie

Salted Chocolate Chip Bread Pudding $15
brioche, chocolate creme anglaise, black walnut ice cream

Dutch Apple Pie $17
granny smith apples, brown sugar crumble, caramel ice cream

Sundaes

Macadamia Nut $15
macadamia nut ice cream, waffle cone bowl, whipped cream, toasted macadamia nuts, valrhona hot fudge

Hot Fudge $14
vanilla ice cream, waffle cone bowl, whipped cream, sliced almonds, valrhona hot fudge

Banana Split $14
up to three flavors of any ice cream or sorbet, whipped cream, banana, choice of topping, choice of sauce, cherries

Rocky Road $14
dark chocolate and toasted marshmallow ice creams, almonds, hot fudge

Strawberries and Cream $14
warm butter cake, vanilla ice cream, strawberry compote

Build Your Own $14
up to three flavors of any ice cream or sorbet, waffle cone bowl, whipped cream, choice of topping, choice of sauce

Available Sundae Toppings:
OREO® cookies, rainbow sprinkles, chocolate chips, strawberries, salted caramel sauce, strawberry sauce, hot fudge

Scoops

ICE CREAM

Black Walnut
brown sugar, toasted walnuts

Brazilian Snow
vanilla beans, folded ground coffee

Caramel
caramel custard

Cookies and Cream
OREO® cookies, vanilla beans

Dark Chocolate
valrhona caraibe

Espresso Chip
espresso, valrhona guanaja

Graham Cracker
brown sugar, molasses, cinnamon

Macadamia Nut
crushed macadamia nuts

Peanut Butter Fudge Swirl
peanut butter, valrhona chocolate fudge

Roasted Banana
ripe banana, caramel

Roasted Pineapple
brown sugar, fresh pineapple

Toasted Marshmallow
burnt marshmallow

Vanilla Bean
madagascar vanilla beans

White Chocolate
valrhona ivoire

SORBET

Chocolate
valrhona manjari

Coconut
creamy coconut milk

Cranberry-Apple
blend of tart cranberries and crisp apple

Single $6, Double $9, Triple $12, Floats $13, Shakes $13

Hot Fudge $4 | **Macadamia Nuts $4** | **Waffle Cone Bowl $3**

Cheese and Wine Pairings

cheese served with housemade bread and accompaniments
1oz portion $6 each

Kunik
goat's milk and cow's milk,
new york, rich, zesty

Bastor-Lamontagne Sauternes 1997
$10 - 2 oz pour · bin 23575

honeyed apricot and ginger complement the cheese's earthy mushroom notes, while bright freshness keeps the rich pairing lively and focused

The Imperial Buck
cow's milk, wisconsin, butterscotch,
crystalline crunch

Sandeman 1963
$29 · 1.5 oz pour · bin 24648

decades of maturation bring layers of caramel, dried fig, and walnut, playing beautifully off the cheese's butterscotch richness and crisp texture

Marbled Espelette
goat's milk, spain, sweet, smoky warmth

Honig 2016 Late Harvest Sauvignon Blanc
$27 - 2 oz pour · bin 27020

ripe stone fruit and vibrant acidity brighten the cheese's creamy texture, while a touch of natural sweetness softens the espelette's gentle heat

Ewephoria
sheep's milk, netherlands, toffee, pecan

Jose Pemartin Rare Amoroso Cream Sherry
$65 - 1.5 oz pour · bin 28621

rich notes of raisin, toasted pecan, and toffee resonate with the cheese's sweet nuttiness, while the sherry's silky finish complements its crystalline texture

Pleasant Ridge Reserve
cow's milk, wisconsin, savory, fruity

Cossart Gordon Verdelho 1997
$13 - 1.5 oz pour · bin 27044

dried citrus, toasted nuts, and subtle caramel bring out the cheese's savory alpine character, with madeira's lift adding length and balance

Cambozola Black Label
cow's milk, germany, toasty, buttery

Royal Tokaji Late Harvest 2018
$9 - 2 oz pour · bin 26318

golden fruit, honey, and spice provide a vivid counterpoint to the cheese's creamy blue character, leaving a finish that is both savory and sweet

Honeycomb $7 **White Truffle Honey $8** **Olives $7**