

# OUR ENTIRE MENU IS PREPARED FROM SCRATCH, IN HOUSE, WITH LOCALLY SOURCED INGREDIENTS.

desserts

## **TURTLE CHEESECAKE**

Our caramel swirled cheesecake on a chocolate crust is drizzled with salted caramel and a dark chocolate sauce.

Topped with candied pecans and whipped cream.

7.50

### CHOCOLATE COBBLER

New Theatre & Restaurant's signature dessert is a warm and wonderful, ultra-moist chocolate cake topped with vanilla ice cream, crunchy toffee and toasted almonds.

7.50

featured

## FRESH STRAWBERRY NAPOLEON

Our Napoleon is layered with lightly sweetened fresh strawberries, Tahitian vanilla bean whipped cream, and tender-flaky puff pastry. We serve this summertime delight in a pool of fresh strawberry sauce with a dusting of confectioner's sugar.

7.50

# **CHOCOLATE CHIP COOKIE SUNDAE**

Chocolate chip ice cream layered with chocolate chip cookies, chocolate sauce and whipped cream.

6.50

#### **PEACH COBBLER**

Sun ripened peaches baked beneath our own sweet-biscuit dough crust, topped with Turbinado sugar. and served WARM with a generous scoop of Vanilla Bean ice cream.

7.50

## CLASSIC CRÈME BRULEE

Tahitian vanilla bean custard with a caramelized sugar crust.

7.50

## **ICE CREAM WITH FRESH BERRIES**

Fresh seasonal berries lightly sweetened with stevia atop a generous scoop of tahitian vanilla bean or sugar free vanilla ice cream.

6.50

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