

Chatterpaul's

Three Course Menu

Appetizers

"Chatterlicious" Salad

*Poached pear, caramelized onion, goat cheese,
chili-candied nuts on a bed of greens with orange, maple vinaigrette*

or

Coconut Shrimp

*Black tiger shrimp encrusted in coconut accompanied
with a brandied cinnamon & cranberry chutney*

Mains

Seafood Linguine

*Salmon, mussels, shrimp, & squid
served in a tarragon dill cream sauce over fresh pasta*

or

Fresh Atlantic Salmon Fillet

*oven roasted with an apricot orange glaze on a mantle
of mushroom ravioli with a lemon lobster cream sauce*

or

Chatter Rib & Shrimp

Beef back rib, braised in Moroccan spices over mash with vegetables

Dessert

House Made Mini Crème Brule, or Sticky Toffee Cake with Bourbon Sauce

\$49.95