

Chatterpaul's

Starters

Baked Brie (V)	18.50
Crusted with sundried fruit, pepita & poppy seeds, frosted flakes cranberry apricot compote wonton crisps	
Coconut Shrimp	18.00
Accompanied with a brandied cinnamon-cranberry chutney	
PEI Mussels (GF)	18.50
Steamed in a curry leek coconut cream toasted bun	
Chicken Mango Cashew Salad (GF)	19.00
Mixed greens cashews tomato cucumber asparagus mango citrus vinaigrette	
Beet & Goat Cheese Salad (GF)	19.50
Mixed greens cucumbers Caesar aioli beet vinaigrette citrus vinaigrette drizzle	
Chatterpaul's Bruschetta (V)	18.50
Flatbread garlic aioli grilled vegetables bruschetta mix mixed cheeses arugula feta cheese	
Escargot	18.50
Roasted tomato pesto basil butter garlic ciabatta bread	
Flash Fried Calamari	18.50
Lightly dusted tortilla shells spiced chipotle aioli	
Lobster Spring Rolls	17.50
Grilled lobster grilled vegetables roasted jalapeno roasted red pepper five cheeses orange ginger aioli	
Caesar Salad	16.00
Crisp romaine Caesar aioli fruit salsa croutons crispy rice paper pancetta parmesan crisp	
Add chicken, salmon or shrimp	10.50
Coco's & Crab Cake	20.00
Coconut shrimp crispy crab cake lobster-infused cream	
Add crab cake	5.50
Spicy Calamari (GF/SP)	17.00
Simmered in plum tomato jalapeño okra broth	

Mains

"Chatter Rib" (GF)	28.50
Braised beef back rib Moroccan spices mashed potatoes fresh vegetables	
Add 2nd Chatter Rib	14.00
Chicken Parmesan	26.50
Panko-crusted chicken breast marinara five cheeses roasted red pepper sun-dried tomatoes Kalamata olives over pasta in a goat cheese marinara	
Black Angus 10 oz. NY Striploin (GF)	39.50
Mascarpone mashed potatoes green peppercorn brandy reduction	
Blackened Mahi Mahi (GF)	27.50
Oven roasted over coconut basmati rice topped with fruit vegetable slaw	
Jerk Rubbed Breast of Chicken (GF/SP)	28.50
House marinated coconut basmati rice pineapple infused cilantro curry cream	
Oven Roasted Duck Breast (GF)	31.00
Medium Rare apricot glazed mushroom ravioli roasted beets Cassis demi-reduction	
Stuffed Chicken Supreme (GF)	31.00
Asiago & jalapeno jack cheeses roasted red peppers asparagus perched on caramelized onion & garlic mini potatoes Kahlua herb cream	
Filet of Salmon (SP)	31.00
Oven Roasted soya, ginger, red Thai curry sauce cilantro pineapple cashews crispy sushi cake	
Shrimp Thai Curry Stir-Fry (SP)	27.00
Shrimp chicken mussels fresh vegetables pineapple cashews tossed with pasta in a red Thai curry coconut cream	
Oven Roasted Arctic Char	33.00
Served on a bed of lobster & crab, truffle-infused risotto	
Vegan Squash (V / GF)	26.00
Roasted acorn squash cilantro-infused dahl chipotle primavera vegetables "Chatterlicious" salad	
Grilled Jerk Pork Chop (GF/SP)	33.00
Grain-fed house marinated pork chop curried apple chutney Black Tiger shrimps garlic mashed potato peppercorn sauce	
Curried Lamb & Shrimp	27.50
Slow cooked, marbled morsels of Lamb in a coconut curry broth cilantro pesto infused linguine Black Tiger shrimp	

GF - Gluten Free | SP - Spicy | V - Vegetarian

Sides

To Accompany Mains Only

Mushrooms	5.50
Sauteed Onions	5.50
Vegetables	5.50
Fries	5.50
Garlic Toast	7.50
Garlic Toast with Cheese	10.50
Pasta (Alfredo or Marinara)	10.50

Chadman's Bottled Hot Sauce

5.50

Add-Ons

Chicken Breast	10.50
Salmon Filet	10.50
Shrimp Skewer (6)	10.50

Extras

Plating Sauce	2.00
Salad Dressing	1.25
Bun	0.50

In House Specials

Ask Us About...

Our Award Winning **Chef At Home** Catering

Take The Rest Home Wine Service

Prix Fixe Menus

Private Functions

Business Functions

Free Lunch on Your Birthday !

* Weekdays Only, with Photo Id

Happy Hour - 3-5PM

1/2 Priced Wine Bottles & Appetizers

* Weekdays & Saturday

Wednesday 1/2 Priced Wine Bottles

* All day

Thursday Pasta Nights

* Excludes the month of December

Chatterpaul's

3500 Brock St. N
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www.chatterpauls.com

It's All About The Food !