

Starters

Cedar Planked Brie - 17.95 V

Sundried fruit, pepitas, poppy seed frosted flake crusted, topped with cranberry apricot compote

Coconut Shrimp - 17.50

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

Mussels - 17.95 GF

PEI mussels in a curry leek coconut cream

Chicken Mango Cashew Salad -18.95 GF

Mixed greens, cashews, tomato, cucumber, asparagus with a mango citrus vinaigrette

Beet & Goat Cheese Salad- 18.95 GF

Roasted beets, mixed greens, herbed goat cheese, cucumber, with a horseradish Caesar aioli, beet vinaigrette & a drizzle of citrus

Bruschetta - 17.95 V

Garlic aioli smothered flat bread topped with grilled vegetables, tomato & mixed cheese

Escargot - 17.95

In roasted tomato pesto, basil butter, with garlic ciabatta bread

Flash Fried Calamari - 17.95

Lightly dusted calamari mounded over tortilla shells with a spiced chipotle aioli

Wonton Wrapped Veggie Spring Rolls V - 16.95

Grilled vegetables, roasted jalapeno, roasted red pepper stuffed with five cheeses accompanied by a cashew mango aioli

Caesar Salad - 15.50 GF

Add chicken, salmon or shrimp - \$9.95

Add extra dressing - \$.95

Coco's & Crab cake - 19.50

Coconut crusted tiger shrimp & crispy "Chattercake" in a lobster influenced cream sauce

Spicy Calamari - 16.50 SP/GF

Simmered in plum tomato jalapeño okra broth

Mains

Chatter Rib - 27.95 GF

Beef back rib, braised in Moroccan spices, served over mash with vegetables. Add 2nd rib for - \$13

Chicken Parmesan - 25.95

Boneless breast of chicken, panko crusted and topped with 5 cheeses, mounted on fresh pasta in a goat cheese, Kalamata olive, basil, marinara sauce

AAA Angus 10 oz. Striploin - 38.95 GF

Angus New York striploin, with a balsamic, green peppercorn, rosemary, brandy, and red currant reduction

Mahi Mahi Blackened- 26.95 GF

Oven roasted over coconut basmati rice with a green lentil, roasted garlic infused dahl, topped with fruit vegetable slaw

Jerk Rubbed Breast of Chicken - 27.95 SP/GF

Jerk rubbed breast of chicken mounded over coconut basmati rice accompanied with a curry pineapple infused cilantro cream sauce

Duck Breast - 29.95 GF

Apricot glazed duck breast oven roasted to medium rare over mushroom ravioli with a demi cassis reduction

Breast of Chicken - 29.95 GF

Stuffed with asiago, jalapeno jack, roasted red peppers, asparagus, perched upon caramelized onion & Garlic infused mini potatoes.

Filet of Salmon - 29.95

Seafood & vegetable stuffed salmon over tortellini in a tarragon dill cream sauce

Stir-fry - 26.95

Chicken, shrimp, and mussels over fresh pasta tossed in a red Thai curry coconut cream

Arctic Char- 31.95

Oven roasted pan seared arctic char on a bed of lobster infused risotto

Vegan Casserole- 24.95 V

Grilled vegetables, dahl, ratatouille, spinach, sweet potato & turnip mash with mixed greens in a citrus vinaigrette

Pork Ribs- 24.95 GF

Slowly roasted baby back ribs tossed in a mango BBQ sauce accompanied with an arugula salad with mango, mandarin, feta. Pepitas pine nuts, sundried cranberries in a citrus vinaigrette

GF- Gluten Free

SP- Spicy

V- Vegetarian