

Chatterpaul's

Sides

To accompany mains only

Vegetables	4.95
Mushrooms	4.95
Fries	4.95
Rice	4.95
Garlic Toast	6.95
Garlic Toast with Cheese	9.95
Pasta – Alfredo or Marinara	9.95
Extra Sauce	1.95
Extra Dressing	0.95
Chicken	9.95
Salmon	9.95
Shrimp	9.95
Chadman's Own Bottled Hot Sauce	4.95

Ask Us About...

Our Award Winning Catering

"Take the Rest Home" Wine Service

Prix Fixe Menus

Private Functions

Business Functions

Specials

Free Lunch on your birthday!

(Monday to Friday)

Happy Hour

(½ Priced Wine and Apps)

Monday to Saturday - 3pm to 5pm

Tuesday: \$5.99 Martini Madness

Wednesday: ½ Priced Bottles of Wine
and \$7.99 Apps in the Lounge

Thursday: Pasta Night*

*excluding the month of December

Allergies or Specialty Diet?

Please inform your server about the specific type and severity of your allergy or intolerance and we will do our best to accommodate you.

Please note: We cannot guarantee that items have no come into contact with allergens during their production. We regularly check the ingredient lists provided on the products we order, although suppliers and manufacturers can change ingredients without giving us notice.

We DO NOT have an allergen-free fryer, so there is a high likelihood for cross-contamination.

Visit www.chatterpauls.com

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

Lobster Spring Rolls - 16.95

Grilled lobster, grilled vegetables, roasted jalapeno, roasted red pepper stuffed with five cheeses accompanied by orange ginger 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

SP

Over a sushi rice cake with soya ginger, red Thai curry, cilantro, pineapple and cashews

Stir-fry - 26.95

SP

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

Arctic Char - 31.95

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

Vegan Squash - 24.95

V

Acorn squash stuffed with cilantro-infused dahl and chipotle primavera with a "chatterlicious salad"

New Zealand Rack of Lamb - Market Price

Marinated in juniper, roasted garlic and peppercorn, served over mash with a creamy white chocolate blueberry reduction

GF - Gluten Free

SP - Spicy

V - Vegetarian