

Chatterpaul's



**GLUTEN
FREE**

Starters

PEI Mussels	18.50
Steamed in a curry leek coconut cream (no bread roll)	
Chicken Mango Cashew Salad	19.00
Mixed greens ,cashews, tomato, cucumber, asparagus with mango citrus vinaigrette	
Beet & Goat Cheese Salad	19.50
Roasted beets, mixed greens, cucumbers, herbed goat cheese with a horseradish Caesar aioli, beet vinaigrette & a drizzle of citrus	
Caesar Salad	16.00
Crisp romaine, horseradish Caesar aioli , fruit salsa, over crispy rice paper topped with pancetta and Parmesan crisp (no croutons)	
Add chicken, salmon or shrimp	10.50
Spicy Calamari (no bread roll)	17.00
Simmered in plum tomato jalapeño okra broth	

Mains

“Chatter Rib”	28.50
Braised beef back rib in Moroccan spices served over mash with vegetables	
Add 2nd Chatter Rib	14.00
Black Angus 10 oz. NY Striploin	39.50
Angus New York striploin, with balsamic, green peppercorn, rosemary, brandy, and red currant reduction and mascarpone mash	
Mahi Mahi Blackened	27.50
Oven roasted over coconut basmati rice with a green lentil, roasted garlic infused dahl, topped with fruit vegetable slaw	
Jerk Rubbed Breast of Chicken (spicy)	28.50
Jerk rubbed breast of chicken mounded over coconut basmati rice accompanied with a curry pineapple infused cilantro cream sauce	
Vegan Squash	26.00
Acorn squash stuffed with cilantro-infused dahl and chipotle primavera with a “Chattericious” salad	
Grain Fed Jerk Pork Chop (spicy)	33.00
Marinated in jerk seasoning, grilled then oven roasted, topped with an apple curry chutney finished with pan seared tiger shrimp, over mashed potato.	
Curried Lamb & Shrimp	27.50
Heavily marbled morsels of boneless lamb chunks slowly cooked in a coconut curry broth over cilantro pesto infused rice noodles topped with sautéed tiger shrimp	

Desserts

Chocolate Torte	9.95
Goey Chocolate inside surrounded by chocolate cake outside (Vegan and Dairy free! too!)	
Crème Brulee	9.95
“House made” white chocolate custard whipped to perfection, topped with caramelized bruleed sugar	