

Lunch at Chatterpaul's

\$21.95

Chicken Parmesan

Breast of chicken topped with savory marinara, finished with three cheeses, accompanied by fresh pasta in a basil tomato infused cream sauce

Chatter Club

Chicken breast, Applewood smoked bacon, caramelized onion, tomato, lettuce and roasted garlic aioli on ciabatta bread, served with a side garden salad

6oz. New York Striploin

Angus New York striploin, with a brandy, peppercorn, rosemary reduction over mash with fresh vegetables

Stir-fry

Chicken and shrimp over linguine noodles tossed in a red thai curry coconut cream

Squash Ravioli

Covered in a goat cheese marinara

Lamb Shank

slow cooked with copious amounts of garlic, sundried tomato, rosemary, thyme, red wine port reduction, served with chef's potato & fresh vegetables

Pork Medallion

Herb crusted pork medallion over mascarpone mash with a masala kahlua cream sauce

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Mahi Mahi

Over coconut basmati and a mango passion fruit cream

Chatter Rib

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

Filet of Salmon

Over lobster infused risotto

Pickeral

*Oven roasted pickeral mounted over gnocchi, caramelized onions, roasted red
pepper and spinach accompanied with a roasted jalapeno soya strawberry
butter*

Jerk Chicken

Over coconut basmati rice with curry, pineapple, cilantro-infused cream sauce

Crab Cake and Coconut Shrimp

*crisp crab cake topped with coconut shrimp on a lobster dill and roasted red
pepper cream with mixed greens*