

Starters

Baked Brie (V) 19.00
Crusted with sundried fruit | pepita & poppy seeds | frosted flakes
cranberry apricot compote | wonton crisps

Coconut Shrimp 19.00
Accompanied with a brandied cinnamon-cranberry chutney

Chatterpaul's Bruschetta (V) 19.00
ciabatta | garlic aioli | grilled vegetables | bruschetta mix | mixed
cheeses | arugula | feta cheese

Flash Fried Calamari 19.00
Lightly dusted | tortilla shells | spiced chipotle aioli

Caesar Salad (SP) 17.00

Crisp romaine | Caesar aioli | fruit salsa |
croutons | crispy rice paper | pancetta | parmesan crisp

Add chicken, salmon or shrimp 12.00

Mains

Chatter Rib (GF) 31.00
Braised beef rib | Moroccan spices | mashed potatoes
fresh vegetables

Chicken Parmesan 28.00
Panko-crusted chicken breast | marinara | five cheeses
roasted red pepper | sun-dried tomatoes | Kalamata
olives | over pasta in a goat cheese marinara

Jerk Rubbed Breast of Chicken (GF / SP) 30.00
House marinated | coconut basmati rice | pineapple
infused cilantro curry cream

Filet of Salmon 34.00
lemon dill cream sauce with crab meat

Curried Lamb & Shrimp 30.00
Slow cooked, marbled morsels of lamb in a coconut curry
broth | cilantro pesto infused linguine | black tiger shrimp

Kid's Menu

(10 years and under)

Chicken Fingers & Fries 12.00
Breaded all white meat chicken tenders served with fries

Chicken Parmesan 12.00
Panko-crusted chicken breast | marinara | five cheeses
roasted red pepper | sun-dried tomatoes | Kalamata
olives | over pasta in a goat cheese marinara

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

Ask us about our
Chef's Daily Features!

**1/2 Priced Appetizers
& Selected Bottles of Wine**
Wednesday—Sunday between 3-5PM

chatterpaul's
IT'S ALL ABOUT THE FOOD!