

# Chatterpaul's

## Starters

<b>Coconut Shrimp</b>	<b>18.00</b>
Accompanied with a brandied cinnamon-cranberry chutney	
<b>Beet, Goat Cheese and Coco Shrimp Salad</b>	<b>19.50</b>
Mixed greens   cucumbers   Caesar aioli   coconut shrimps beet vinaigrette   citrus vinaigrette drizzle	
<b>Chatterpaul's Bruschetta (V)</b>	<b>18.50</b>
Ciabatta bread   garlic aioli   bruschetta mix   mixed cheeses   arugula   feta cheese	
<b>Grilled Chicken and Apple Salad</b>	<b>19.00</b>
Mixed greens   apricot glazed chicken   apple   pear   feta cheese   tomato   strawberry   organic honey pommery vanilla vinaigrette	
<b>Baked Brie (V)</b>	<b>18.50</b>
Crusted with sundried fruit, pepita & poppy seeds, frosted flakes cranberry apricot compote   herb garlic olive oil bread	
<b>Flash Fried Calamari</b>	<b>18.50</b>
Lightly dusted   tortilla shells   spiced chipotle aioli	
<b>Caesar Salad</b>	<b>16.00</b>
Crisp romaine   garlic aioli   fruit salsa   croutons   crispy rice paper   pancetta   parmesan crisp	
<b>Add chicken, salmon or shrimp</b>	<b>10.50</b>
<b>Shrimp over Ravioli</b>	<b>16.95</b>
Black tiger Shrimp   mushroom stuffed ravioli   lemongrass dill cream sauce   fresh vegetables	
<b>Coco's &amp; Crab Cake</b>	<b>20.00</b>
Coconut Shrimp   Crispy crab cake   lobster-infused cream	
<b>Add crab cake</b>	<b>5.50</b>

## Desserts

### Homemade Carrot Cake

*Exclusive to Chatterpaul's!*

Filled with nuts & pineapple, enveloped in a rich cream  
cheese frosting **\*contains nuts**

### Banana Cheesecake

Traditional New York cheesecake infused  
with mashed bananas & swirls of banana rum sauce, topped  
with banana bread and caramel sauce

### Chocolate Torte (GF)

Perfect for the chocolate lover, gluten free and delicious!

### Crème Brulee (GF)

White chocolate infused custard topped  
with caramelized, bruleéd sugar

**\$10.95**

## Mains

<b>"Chatter Rib" (GF)</b>	<b>28.50</b>
Braised beef back rib   Moroccan spices   mashed potatoes fresh vegetables	
<b>Add 2nd Chatter Rib</b>	<b>14.00</b>
<b>Chicken Parmesan</b>	<b>26.50</b>
Panko-crusted chicken breast   marinara   five cheeses roasted red pepper   sun-dried tomatoes   Kalamata olives   over pasta in a goat cheese marinara	
<b>Jerk Rubbed Breast of Chicken (GF/SP)</b>	<b>28.50</b>
House marinated   coconut basmati rice   pineapple infused cilantro curry cream	
<b>Curried Lamb &amp; Shrimp</b>	<b>27.50</b>
Slow cooked, marbled morsels of Lamb in a coconut curry broth   cilantro pesto infused linguine   Black Tiger shrimp	
<b>Seafood Linguine</b>	<b>27.50</b>
Salmon, mussels, shrimp & squid   fresh linguine pasta   tarragon dill cream sauce	
<b>Oven Roasted Arctic Char</b>	<b>33.00</b>
Served on a bed of lobster & crab, truffle-infused risotto	
<b>Steak and Frites</b>	<b>39.50</b>
10oz steak   fries   peppercorn sauce   fresh vegetables	
<b>Shrimp Thai Curry Stir-Fry (SP)</b>	<b>27.00</b>
Shrimp   chicken   mussels   fresh vegetables   pineapple cashews   tossed with pasta in a red Thai curry coconut cream	
<b>Filet of Salmon (SP)</b>	<b>31.00</b>
Oven roasted   soya, ginger, red Thai curry sauce   cilantro   pine- apple   cashews   crispy sushi cake	

## Kids

<b>Chicken Fingers and Fries</b>	<b>11.95</b>
<b>Chicken Parmesan</b>	<b>11.95</b>

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

## Sides

To Accompany Mains Only

Mushrooms	5.50
Sauteed Onions	5.50
Vegetables	5.50
Fries	5.50
Garlic Toast	7.50
Garlic Toast with Cheese	10.50
Pasta ( Alfredo or Marinara )	10.50

## Add-Ons

Chicken Breast	10.50
Salmon Filet	10.50
Shrimp Skewer (6)	10.50
<i>Extras</i>	
Plating Sauce	2.00
Salad Dressing	1.25
Bun	0.50

*Chadman's Bottled Hot Sauce*

5.50

*Ask Us About...*

Our Award Winning **ChefAt Home** Catering

**Take The Rest Home** Wine Service

**Curbside** pick up

Daily **Specials!**

## Specials

**Happy Hour - 3-5PM**

**1/2 Priced Wine Bottles & Appetizers**

\* Tuesday-Sunday

# Chatterpaul's

3500 Brock St. N

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[www.chatterpauls.com](http://www.chatterpauls.com)

*It's All About The Food!*