

Chatterpaul's

Starters

Coconut Shrimp	19.00
Accompanied with a brandied cinnamon-cranberry chutney	
Beet, Goat Cheese and Coco Shrimp Salad	19.50
Mixed greens cucumbers Caesar aioli coconut shrimps beet vinaigrette citrus vinaigrette drizzle	
Chatterpaul's Bruschetta (V)	19.00
Ciabatta bread garlic aioli bruschetta mix mixed cheeses arugula feta cheese	
Grilled Chicken and Apple Salad	19.00
Mixed greens apricot glazed chicken apple pear feta cheese tomato strawberry organic honey pommery vanilla vinaigrette	
Baked Brie (V)	19.00
Crusted with sundried fruit, pepita & poppy seeds, frosted flakes cranberry apricot compote herb garlic olive oil bread	
Flash Fried Calamari	19.00
Lightly dusted tortilla shells spiced chipotle aioli	
Caesar Salad	17.00
Crisp romaine garlic aioli fruit salsa croutons crispy rice paper pancetta parmesan crisp	
Add chicken, salmon or shrimp	11.50
PEI Mussels (GF)	19.95
Steamed in a curry leek coconut cream toasted bun	
Coco's & Crab Cake	20.00
Coconut Shrimp Crispy crab cake lobster-infused cream	
Add crab cake	5.50

Mains

"Chatter Rib" (GF)	29.50
Braised beef back rib Moroccan spices mashed potatoes fresh vegetables	
Add 2nd Chatter Rib	14.00
Chicken Parmesan	27.50
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)	29.50
House marinated coconut basmati rice pineapple infused cilantro curry cream	
Curried Lamb & Shrimp	29.50
Slow cooked, marbled morsels of Lamb in a coconut curry broth cilantro pesto infused linguine Black Tiger shrimp	
Seafood Linguine	29.50
Salmon, mussels, shrimp & squid fresh linguine pasta tarragon dill cream sauce	
Oven Roasted Arctic Char	34.00
Served on a bed of lobster & crab, truffle-infused risotto	
Steak and Frites	39.50
10oz steak fries peppercorn sauce fresh vegetables	
Shrimp Island Curry Pasta	29.50
Shrimp chicken mussels fresh vegetables tossed with pasta in a island curry coconut cream sauce	
Filet of Salmon	33.00
Oven roasted red pepper & basil rubbed mounted on mush- room stuffed ravioli roasted red pepper dill cream sauce	

Kids

Chicken Fingers and Fries	11.95
Chicken Parmesan	11.95

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

Automatic 15% gratuity for groups of 8 or more

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	11.50
Salmon Filet	11.50
Shrimp Skewer (6)	11.50
<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 ***Chef At 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

905 665 7575

www.chatterpauls.com

It's All About The Food!