

Starters

Baked Brie (V) _____ **\$19**
Young Brie, crusted with sundried fruit, pepita, frosted flakes, and panko, baked warm, topped with our white wine- cranberry compote, served with a warm bun.

Mixed Greens Salad (V) _____ **\$15**
Red peppers, tomato, cucumber, caramelized onions, candied nuts & feta cheese with citrus vinaigrette. (Small \$11)

Caesar Salad (V / SP) _____ **\$19**
Crisp romaine tossed in house made Caesar aioli with fruit salsa, croutons, pancetta & parmesan crisp. (Small \$13)

Coconut Shrimp _____ **\$19**
Crispy, coconut breaded tiger shrimp, accompanied with a brandied cinnamon-cranberry chutney.

Chatterpaul's Bruschetta (V) _____ **\$19**
Soft ciabatta with a garlic aioli spread, topped with Chatterpaul's bruschetta mix, and mixed cheeses, baked and finished with arugula and feta cheese.

Flash Fried Calamari _____ **\$19**
Lightly dusted in rice flour and Cajun spices, flash fried and layered between crunchy corn tortillas. served with a spiced chipotle-tomato aioli.

Coco's & Crab Cake _____ **\$21**
Chatterpaul's beloved crab cake, topped with coconut shrimp in a roasted red pepper, crab-infused herb cream.
Add an extra crab cake for \$12

PEI Mussels (GF) _____ **\$20**
Steamed in a white wine, cilantro coconut curry cream., served with a warm bun.

Simmered Spicy Calamari (GF / SP) _____ **\$19**
Calamari rings simmered in a plum tomato, jalapeño okra broth served with a warm bun.

Escargot _____ **\$19**
Oven baked with roasted tomato, topped with basil-garlic pesto butter. Served with a warm bun.

Please inform your server about any known allergies and dietary restrictions so that we can better accommodate your needs

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

*We kindly remind our guests that dining times are limited to 2-hours.
Any requests for longer dining times will be based on availability.*

Mains

Chatter Rib (GF) _____ **\$37**
Braised boneless beef rib with warm Moroccan spices and herbs served atop garlic mascarpone mashed potatoes & fresh vegetables, accompanied by our acclaimed plating sauce.
Add a 2nd Rib for \$18

Chicken Parmesan _____ **\$32**
Served on a bed of linguine tossed in a basil & goat cheese marinara cream with roasted red peppers, sun-dried tomatoes and Kalamata olives.

Jerk Chicken (GF / SP) _____ **\$33**
Oven roasted, house marinated, chicken breast supreme. Served over coconut, basmati rice, accompanied by a luscious pineapple and cilantro-infused curry cream..

Filet of Salmon _____ **\$35**
Roasted red pepper & basil pesto glazed filet., served over a bed of linguine with crabmeat in a lemongrass, herb cream.

Jerk Pork Chop (GF) _____ **\$35**
Thick cut, bone-in, pork chop topped with curried apple chutney and tiger shrimp., served over mascarpone garlic mash potatoes with peppercorn sauce.

Beef Tenderloin & Shrimp (GF) _____ **\$51**
6 oz beef tenderloin served over mascarpone garlic mashed potatoes, topped with tiger shrimp and accompanied with peppercorn sauce.

Curried Lamb & Shrimp _____ **\$34**
Tender morsels of marbled lamb, slow cooked with chickpeas in an aromatic coconut curry broth, ladled over cilantro pesto tossed linguine topped with succulent tiger shrimp.

Cranberry-glazed Duck Breast (GF) _____ **\$37**
Served medium rare alongside caramelized onion and garlic infused mini potatoes, accompanied by a green peppercorn, orange maple reduction.

Tortellini Carbonara _____ **\$37**
Cheese stuffed tortellini tossed with tiger shrimp & herb marinated emincee of chicken, cherry tomatoes, broccoli & snap peas tossed in a rich herb infused carbonara cream.

Red Snapper & Ravioli _____ **\$37**
Pan-seared red snapper filet mantled over ravioli nestled in a rich, lobster herb cream sauce.

chatterpaul's

IT'S ALL ABOUT THE FOOD!

Add-ons **Must be accompanied by a main entree*

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|------------------------------------------|------|
| <i>Coconut Basmati Rice</i> | \$6 |
| <i>Garlic Mascarpone Mashed Potatoes</i> | \$6 |
| <i>Butter-tossed Vegetables</i> | \$6 |
| <i>Plate of Fries</i> | \$6 |
| <i>Ciabatta Garlic Toast</i> | \$7 |
| Add mixed cheese | \$3 |
| <i>Plate of Pasta</i> | \$13 |
| tossed in Alfredo or Hearty Marinara | |

Extras

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|----------------------------------------------------|------|
| <i>Add Chicken Breast</i> | \$14 |
| <i>Add Salmon Filet</i> | \$14 |
| <i>Add Shrimp (6)</i> | \$14 |
| <i>Add Cheese:</i> Feta Goat Mixed Cheeses | \$4 |
| <i>Extra Salad dressing</i> | \$3 |
| <i>Extra Sauce</i> | \$4 |
| <i>Olive Oil & Herb Rubbed Bread Rolls (5)</i> | \$4 |
| <i>Extra Bun</i> | \$1 |

Take Home

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|----------------------------------------------|------|
| <i>Chadman's Scotch Bonnet Pepper Sauce</i> | \$9 |
| <i>Chatterpaul's Caesar Dressing (500ml)</i> | \$17 |

Ask us About...

Our Award Winning
"Chef at Home" Catering



"Take the Rest Home" Wine Service



Prix Fixe Menus



Private & Business Functions

Menu & prices are subject to change without notice.
18% gratuity is added to parties of 8 or more.

chatterpaul's
IT'S ALL ABOUT THE FOOD!

 Chatterpaul's



MENU

It's all about the food!



 @chatterpauls

 @chatterpaulsrestaurant

Contact us at 905-665-7575 or news.chatterpauls@gmail.com

Lunch at Chatterpaul's

\$42

Available Tuesday to Friday from 12:00 PM - 3:00 PM

Appetizers

Choice of:

- ◆ Coconut Shrimp
- ◆ Bruschetta
- ◆ Mixed Greens Salad

Mains

Choice of:

Fish Feature of the Day

- ◆ Over rice with lemon, dill, chardonnay cream and vegetables.

Medallions of Pork Tenderloin

- ◆ Pan seared over mascarpone mashed potatoes with vegetables accompanied with creamy brandy peppercorn sauce.

Chicken Parmesan

- ◆ Served on a bed of linguine tossed in a basil & goat chesse marinara cream with roasted red peppers, sun-dried tomatoes and kalamata olives.

Chicken Breast Supreme

- ◆ Oven roasted, house marinated, chicken breast supreme, served over coconut, basmati rice, accompanied by a pineapple and cilantro infused curry cream.

Vegetarian option available upon request.

Dessert

Choice of:

- ◆ Chef's Treat of Day
- ◆ Mini Creme Brule

(Regular Menu available all day)

Chatterpaul's
Wednesday Pasta Night

Curried Lamb & Shrimp

Tender morsels of marbled lamb, slow cooked with chickpeas in an aromatic coconut curry broth ladled over cilantro pesto tossed linguine, topped with tiger shrimp.

Meatballs & Shrimp Spaghettini

Lamb & beef meatballs with tiger shrimp tossed with sun-dried tomatoes & bell peppers in a red wine, basil infused marinara sauce.

Pasta Primavera

Medley of seasonal vegetables in a fire roasted red pepper, garlic, mascarpone olive oil.

Cheese Tortellini

Cheese stuffed tortellini with morsels of vegetables in a parmesan, asiago laced pesto cream sauce.

Chicken Carbonara

Herb marinated emincee of chicken breast in a rich pancetta infused cream sauce with tomatoes, broccoli & snap peas.

Loup de Mer

Atlantic salmon, PEI blue mussels & tiger shrimp in a tarragon, lemon laced cream sauce.

Curried Chicken & Shrimp Pasta

Emincee of chicken breast & tiger shrimp tossed with vegetables in a rich coconut-cilantro island curry cream.

Pasta from Hell

Mussels, calamari, tiger shrimp, roasted jalapeno, okra & Kalamata olives over pasta in a red wine, chipotle plum tomato sauce.

\$29.00

