

# 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 (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 mushroom stuffed 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*

|  |      |
|--|------|
| <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

|  |      |
|--|------|
| <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 &amp; Herb Rubbed Bread Rolls (5)</i> | \$4  |
| <i>Extra Bun</i>                                   | \$1  |

## Take Home

|  |      |
|--|------|
| <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](mailto: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*

