

Starters

Cedar Planked Brie - 17.95

Sundried fruit, pepitas, poppy seed frosted flake crusted, topped with cranberry apricot compote

Coconut Shrimp - 17.50

Brandied cinnamon & cranberry chutney

Mussels - 2 Ways - 17.95 GF

1) Spicy marinara, basil, plum tomatoes, garlic

or

2) Curried leek, saffron cream

Mango Cashew Salad -12.95 V

Mixed greens, cashews, tomato, cucumber, asparagus with a guava citrus vinaigrette

Add chicken for \$6.00

Tomato, Goat Cheese, and Prosciutto Salad - 18.95 GF

With a maple beet vinaigrette

Bruschetta - 17.50 V

Grilled vegetables, tomato, mixed cheese and garlic aioli

Escargot - 17.50

In roasted tomato pesto, basil butter, with garlic ciabatta bread

Flash Fried Calamari - 17.50

Pork and Shrimp Stuffed Dumpling - 17.50

Spring Roll - 16.50

Caesar Salad - 15.50 GF

Add chicken, salmon or shrimp - \$9.95

Add extra dressing - \$.95

Coco's & Crab cake - 19.50

Coconut crusted tiger shrimp & crispy "Chattercake"

in a lobster influenced cream sauce

Spicy Calamari - 16.50 SP/GF

Simmered in plum tomato Cajun broth

Mains

Chatter Rib - 27.95 GF

Beef back rib, braised in Moroccan spices, served over mash with vegetables. Add 2nd rib for - \$13

Chicken Parmesan - 25.95

Boneless breast of chicken, panko crusted and topped with 5 cheeses, mounted on fresh pasta in a goat cheese, Kalamata olive, basil, marinara sauce

AAA Angus 10 oz. Striploin - 38.95 GF

Angus New York striploin, with a balsamic, green peppercorn, rosemary, brandy, and red currant reduction

Blackened Mahi Mahi - 26.95 GF

Oven roasted over coconut basmati rice with a green lentil, roasted garlic infused dahl, topped with fruit vegetable slaw

Breast of Chicken - 29.95

Stuffed with asiago, jalapeno jack, roasted red peppers, asparagus, perched upon caramelized onion & Garlic infused mini potatoes.

Jerk Rubbed Breast of Chicken - 27.95 SP/GF

Over curry, pineapple, cilantro-infused cream accompanied with coconut basmati rice

Duck Breast - 29.95 GF

Apricot glazed duck breast oven roasted to medium rare over mushroom ravioli with a demi cassis reduction

Filet of Salmon - 29.95

Oven roasted salmon over potato and ricotta filled pierogis accompanied with a roasted red pepper, and lobster cream sauce

Stir-fry - 26.95

Chicken, shrimp, and mussels over fresh pasta tossed in a red Thai curry coconut cream

Jerk Pork Chop - 27.95 GF

Served with curry apple chutney, caramelized onion, and mini roasted potatoes with a blueberry peppercorn sauce

GF-Gluten Free

SP-Spicy

V-Vegetarian