

# Starters

## **Cedar Planked Brie - 17.95**

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

## **Curry Tiger Shrimp - 17.95**

Black tiger shrimp simmered in a rich coconut cilantro curry cream pooled in a cavity of flaky pastry

## **Mussels – 18.95 GF**

Thai curry pineapple cashew nut cream

## **Shrimp and Mango Salad -18.95**

Arugula, mixed greens, shredded beets with a guava citrus vinaigrette

## **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**

## **Veggie Spring Roll - 16.50**

## **Caesar Salad - 15.50 GF**

Add chicken, salmon or shrimp - \$9.95

Add extra dressing - \$.95

## **Coco's & Crabcake - 19.50**

Coconut crusted tiger shrimp & crispy "Chattercake"

in a lobster influenced cream sauce

## **Jerk Chicken Melon Salad - 19.50 GF**

Seasonal assorted melons, jerk chicken accompanied with a peach, mint ,and cilantro gorgonzola infused yogurt finished with a fruit slaw over radicchio

## **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

## **Filet of Pickerel - 29.95**

Pan seared over snow pea salmon risotto

## **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

## **Rack of Lamb - market price GF**

Juniper, cracked pepper and rosemary marinated rack of lamb with a mascarpone mash and a white chocolate, blueberry, peppercorn reduction

## **Maple Curry Marinated Breast of Chicken - 27.95**

Over fresh pasta tossed in a ginger soya butter, with a lime Thai, ginger, pineapple hoisin cream

## **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 perogies 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*

# Chatterpaul's

## Sides

## Ask Us About

To Accompany Mains or Salads Only

Vegetables	4.95
Mushrooms	4.95
Fries	4.95
Rice	4.95
Garlic Toast	6.95
Garlic Toast with Cheese	9.95
Pasta - Alfredo or Marinara	9.95
Extra Sauce	1.95
Extra Dressing	0.95
Chicken	9.95
Salmon	9.95
Shrimp	9.95

**Award Winning Catering**

(Take a Chef Home!)

**Wednesday 1/2 Bottles of Wine**

**“Take the Rest Home” - Wine Service**

**Free Lunch on your Birthday**

(Monday - Friday Only)

**Prix Fixe Menus**

**Private Functions**

**Business Functions**

## Allergies or Specialty Diet?

Please inform your server about the specific type and severity of your allergy or intolerance and we will do our best to accommodate you.

Please note, we cannot guarantee that items have not come into contact with allergens during their production.

We regularly check the ingredient lists provided on the products we order,

although suppliers and manufacturers can change ingredients without giving us notice.

We DO NOT have an allergen-free fryer, so there is a high likelihood for cross-contamination (for gluten, nuts, shellfish) with fried foods.

Please join us at our “sister” location.

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(at Liberty St.)  
Bowmanville

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