

# Lunch at Chatterpaul's

\$21.95

## Chicken Parmesan

*Breast of chicken topped with savory marinara, finished with three cheeses, accompanied by fresh pasta in a basil tomato infused cream sauce*

## Chatter Club

*Chicken breast, Applewood smoked bacon, caramelized onion, tomato, lettuce and roasted garlic aioli on ciabatta bread, served with a side garden salad*

## 6oz. New York Striploin

*Angus New York striploin, with a brandy, peppercorn, rosemary reduction over mash with fresh vegetables*

## Stir-fry

*Chicken and shrimp over linguine noodles tossed in a red thai curry coconut cream*

## Squash Ravioli

*Covered in a goat cheese marinara*

## Lamb Shank

*slow cooked with copious amounts of garlic, sundried tomato, rosemary, thyme, red wine port reduction, served with chef's potato & fresh vegetables*

## Pork Medallion

*Herb crusted pork medallion over mascarpone mash with a masala kahlua cream sauce*

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## Mahi Mahi

*Over coconut basmati and a mango passion fruit cream*

## Chatter Rib

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

## Filet of Salmon

*Over lobster infused risotto*

## Pickeral

*Oven roasted pickeral mounted over gnocchi, caramelized onions, roasted red  
pepper and spinach accompanied with a roasted jalapeno soya strawberry  
butter*

## Jerk Chicken

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

## Crab Cake and Coconut Shrimp

*crisp crab cake topped with coconut shrimp on a lobster dill and roasted red  
pepper cream with mixed greens*