

Chatterpaul's Whitbylicious Lunch Menu - \$30.00

Appetizers:

Poached Pear and Mango Salad
with sundried cherries, tomatoes, beets, and arugula in a sun dried cranberry
citrus vinaigrette

OR

Atlantic Salmon Phyllo
accompanied with caramelized onion, sautéed kale, crab, and lobster meat on a
bed of steamed vegetables, with a dill, mango, and passion fruit cream sauce

Mains:

Pan Seared Haddock
oven roasted, over garlic and lemon infused vegetables, topped with an apple and
pear slaw. Served with a passion fruit and mango butter

OR

Pork Tenderloin
herb and jerk crusted medallion over mascarpone mashed potatoes, served with
Kahlua cream sauce

OR

Duck, Prosciutto, and Kale Grilled Cheese Sandwich
served with fried

Dessert:

Carrot Cake

OR

Chef's Sweet of the Day

Chatterpaul's Whitbylicious Dinner Menu - \$40.00

Appetizers:

Calamari and Tomato Salad
over arugula and baby spinach, in a maple citrus vinaigrette

OR

Hoisin Chicken and Root Vegetable Salad
oven roasted, marinated, breast of chicken with tri coloured beets, carrots, and
arugula, with a citrus, beet vinaigrette

Mains:

Atlantic Salmon Phyllo
accompanied with caramelized onion, sautéed kale, crab, and lobster meat on a
bed of steamed vegetables, with a dill, mango, and passion fruit cream sauce

OR

NY Striploin
6oz steak topped with aged Stilton and black tiger shrimp, on garlic, mascarpone
mashed potatoes, with a blueberry and green peppercorn reduction

OR

Curry and Jerk Marinated Pork Chop
oven roasted, with caramelized mini potatoes, apple, pear slaw, and calvados,
curry cream sauce

Dessert:

Carrot Cake

OR

Chef's Sweet of the Day