

Chatter's

CAFE & BISTRO

Dinner Menu

Appetizers

Bistro Tapas // \$9.95

Grecian sauces, hummus, artichoke misto and stuffed grape leaves with grilled pita

Artichoke Misto // \$7.95

Baked artichokes, roasted leeks, spinach and feta with grilled pita

Hummus // \$4.95

Served with carrots, celery, cucumber and grilled pita

Tango // \$8.95

Perfectly paired Artichoke Misto & Hummus served with carrots, celery, cucumber and grilled pita

Fresh Fruit & Cheese Plate // \$9.95

Fresh seasonal fruit and assorted cheese served with grilled pita

Fried Calamari // \$8.95

With house made marinara

Zucchini Fritters // \$6.95

With horseradish spiked ranch

Spicy Buffalo Wings // \$7.95 (10 wings)

Served with blue cheese and celery

Peppered Encrusted Ahi Tuna // \$9.95

With wasabi spiked asian sauce

Sandwiches

served with your choice fresh fruit, pasta salad or fresh cut fries
or sub sweet potato fries + \$1

Reuben on Rye // \$9.25

Lean corned beef, grilled sauerkraut and melted provolone with mustard and a pickle spear

Parisian Chicken Club // \$9.00

Pulled chicken, bacon and swiss with roasted jalapeño mayo on a baguette

Parma Panini // \$8.95

Prosciutto, hard salami, provolone and olive spread on pressed foccacia bread with balsamic vinaigrette

Pressed Cuban Sandwich // \$9.00

Sliced ham, roasted pork, swiss, pickles, mayo and mustard on fresh baked baguette

The Margherita // \$7.95

// \$9.95 (+ grilled chicken)

Fresh mozzarella, slow roasted tomatoes, basil and spinach with pesto spread

BLT & Brie // \$7.95

Melted Brie, applewood smoked bacon, lettuce and tomato with an apricot mayo on wheat bread

Entree Salads

served with grilled pita

Greek Salad // \$8

// \$10 (+ chicken)

// \$12 (+ shrimp or ahi)

Mixed greens, mushrooms, Kalamata olives, feta, tomato, cucumber and red onion

Pacific Rim Salad // \$8

// \$10 (+ chicken)

// \$12 (+ shrimp or ahi)

Romaine lettuce, scallions, fried wontons, tomato and sesame seeds tossed in a spicy Asian dressing

The Cobb Salads // \$9 (+ turkey breast)

// \$11 (+ grilled chicken breast)

// \$13 (+ grilled beef tenderloin)

Mixed greens topped with bacon, avocado, hard-boiled egg, blue cheese crumbles and tomato

Tuscan Pasta Salad // \$8

// \$10 (+ grilled chicken breast)

Penne with basil pesto, olive salad and sundried tomatoes over mixed greens

Mediterranean Salad // \$11

Gyros meat, tomato, cucumber, garbanzo beans, feta, Kalamata olives, red onion and stuffed grape leaves

Thai Shrimp Salad // \$12

Red curry shrimp over daikon, mixed greens, rice noodles, red onion, cucumber, red bell pepper, sesame seeds and toasted almonds tossed in a sweet & spicy vinaigrette

Salmon Niçoise // \$13

Grilled salmon, green beans, red bell pepper, artichoke hearts, red potato, tomato, hard-boiled egg and Kalamata olives over mixed greens tossed in a balsamic vinaigrette

Burgers

with your choice of white or whole wheat bun, dressed with lettuce, tomato, onion & a pickle spear with fresh cut fries,
or sub sweet potato fries + \$1

Chatter Burger // \$8.25

// \$.50 + cheddar, swiss or provolone

// \$.75 + crispy bacon, mushrooms, jalapeño, grilled onion or avocado

1/2 lb. Angus beef with our own Chatter's spread

California Burger // \$8.95

Charbroiled chicken breast, avocado, provolone, bacon and mayo

Garden Veggie Burger // \$8.95

A healthy blend of vegetables, grains and spices with provolone, avocado and roasted garlic aioli

Sonoma Turkey Burger // \$9.25

1/3 lb with slices of avocado, swiss, bacon and roasted garlic aioli

Entrées

all entrées served with a choice of a cup of soup or Greek salad

Vegetarian Delight // \$9.95

A healthy combination of steamed vegetables, black beans, brown basmati rice, and pico de gallo

Gyros Plate // \$11.95

Slices of slow-roasted blend of seasoned lamb & beef, Grecian sauce, sliced tomatoes and red onion served with fresh cut fries and grilled pita

Aegean Grill // \$13.95

Gyros, charbroiled chicken, Mediterranean rice, Grecian sauce and seasonal vegetables

Lasagna // \$10.95

A house favorite

Maple Dijon Chicken // \$11.95

Sliced chicken breast topped with creamy maple Dijon sauce served with roasted garlic red mashers and spinach

Grilled Chicken Kabob // \$11.95

Served with Mediterranean rice, seasonal vegetables and St. George sauce

Chatter's Delight // \$13.95

A combination of grilled chicken and beef medallion kabobs served with Mediterranean rice, seasonal veggies and St. George sauce

Fried Pork Chop // \$14.95

2 bone in chops with southern corn pudding and peach chutney

Medallions of Beef Tenderloin // \$14.95

Grilled and served with Mediterranean rice, seasonal vegetables and a Burgundy wine sauce

Grilled Sirloin // \$17.95

10oz center cut seasoned sirloin on a bed of wilted spinach served with roasted garlic red mashers

Braised Short Ribs // \$16.95

Served with a blue cheese polenta

Fish

all entrées served with a choice of a cup of soup or Greek salad

Fish of the Day // Market Price

Chef's seasonal fish

Bistro Fish & Chips // \$10.95

Served with a spicy remoulade

Pan Seared Tilapia // \$12.95

In lemon caper sauce over spaghetti and spinach

Grilled Salmon // \$14.95

Brown basmati rice, black beans and pico de gallo

Creole Mustard Salmon // \$14.95

Topped with a Creole mustard sauce; served with southern corn pudding and seasonal veggies

Chatter's offers a split entrée charge of \$2.00

Asian Stir Fry

seasonal vegetables tossed with fresh garlic, ginger, basil and spices, served over white or brown basmati rice

Stir Fried Chicken // \$8.95

Stir Fried Shrimp // \$11.95

Stir Fried Beef Tenderloin // \$10.95

Flatbread Pizza

Margherita // \$8

Fresh tomatoes, mozzarella, and extra virgin olive oil

Pesto Chicken // \$10

Pulled chicken, walnut pesto, mushrooms and a blend of Italian cheeses

Greek // \$9

// \$11 (+ gyros)

Feta, spinach, Kalamata olives, tomato, red onion and marinara

Build your own Pasta Bowl

served with Greek salad & grilled pita

// \$7.95 //

Pasta	Sauces
Angel Hair	Marinara
Fettuccini	Alfredo
Spaghetti	Garlic & Olive Oil
penne	Basil Walnut Pesto

Pasta Bowl Extras...

Specialty Sauces

// + \$2 //

Genovese: garlic, capers, olives, mushrooms, artichokes, sun-dried tomatoes, olive oil, basil, white wine

Rosso: Crimini mushrooms, basil pesto & marinara

Delia: spinach, tomato, garlic, & alfredo

Bolognese: traditional meat sauce

Additions

// Vegetables + \$2 //

// Chicken + \$3 //

// Meatballs + \$3 //

// Shrimp + \$4 //

20% gratuity will be added to parties of 6 or more