

# Chatter's

CAFE & BISTRO

## Dinner Menu

### Appetizers

**Bistro Tapas // \$12**

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

**Artichoke Misto // \$8**

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

**Hummus // \$5**

Served with carrots, celery, cucumber and grilled pita

**Tango // \$9**

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

**Fresh Fruit & Cheese Plate // \$12**

Fresh seasonal fruit and assorted cheese served with grilled pita

**Fried Calamari // \$9**

With house made marinara & spicy remoulade

**Zucchini Fritters // \$8**

With horseradish spiked ranch

**Spicy Buffalo Wings // \$8 (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 // \$9.75**

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

**Parisian Chicken Club // \$9**

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

**Parma Panini // \$9**

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

**Pressed Cuban Sandwich // \$9**

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

**The Margherita // \$8**

// \$10 (+ grilled chicken)

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

**BLT & Brie // \$8**

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

### Entree Salads

served with grilled pita

**Greek Salad // \$10**

// \$12 (+ chicken)

// \$14 (+ shrimp or ahi)

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

**Pacific Rim Salad // \$9**

// \$11 (+ chicken)

// \$13 (+ shrimp or ahi)

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

**The Cobb Salads // \$11 (+ turkey breast)**

// \$13 (+ grilled chicken breast)

// \$15 (+ grilled beef tenderloin)

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

**Tuscan Pasta Salad // \$9**

// \$11 (+ grilled chicken breast)

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

**Mediterranean Salad // \$13**

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

**Thai Shrimp Salad // \$14**

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 // \$15**

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 // \$9.25**

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

// \$.95 + crispy bacon, mushrooms, jalapeño, grilled onion or avocado

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

**California Burger // \$11**

Charbroiled chicken breast, avocado, provolone, bacon and mayo

**Garden Veggie Burger // \$9.25**

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

**Sonoma Turkey Burger // \$11**

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 // \$10

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

### Gyros Plate // \$13

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 // \$14

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

### Lasagna // \$11

A house favorite

### Maple Dijon Chicken // \$14

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

### Grilled Chicken Kabob // \$14

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

### Chatter's Delight // \$16

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

### Fried Pork Chop // \$15

2 bone in chops with southern corn pudding and peach chutney

### Medallions of Beef Tenderloin // \$17

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

### Grilled Sirloin // \$16

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 // \$12

Served with a spicy remoulade

### Pan Seared Tilapia // \$13

In lemon caper sauce over spaghetti and spinach

### Grilled Salmon // \$16

Brown basmati rice, black beans and pico de gallo

### Creole Mustard Salmon // \$16

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 // \$10

### Stir Fried Shrimp // \$12

### Stir Fried Beef Tenderloin // \$13

## Flatbread Pizza

### Margherita // \$10

Fresh tomatoes, mozzarella, and extra virgin olive oil

### Pesto Chicken // \$12

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

### Greek // \$10

// \$13 (+ gyros)

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

## Build your own Pasta Bowl

served with Greek salad & grilled pita

// \$8.00 //

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