

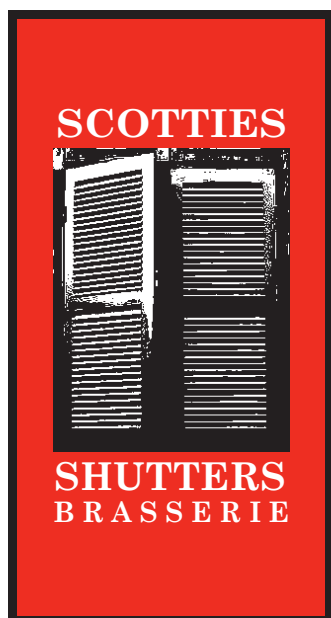
* Consuming raw or undercooked meats, poultry, seafood, shellfish, produces or eggs may increase your risk of foodborne illness*

Scotties

2013 Elkins Way Suite A1
Brentwood Ca. 94513
925.516.4131

Starter

Garlic Bread	9.00
<i>With Nunn Better Olive Oil Garlic dipping sauce</i>	
Mussels	27.50
<i>Black Mussels, Garlic, Chili Flakes, Herbs, White Truffle Oil Pomme Frites</i>	
Caprese Salad	26.50
<i>Fresh Mozzarella, Roma Tomato, Sun Dried Tomato, Kalamata Olives, Nunn Better Olive oil, Balsamic Reduction & Chopped fresh Basil</i>	
Organic baby Spinach Salad	25.50
<i>Mimosa Dressing, Pickle Onions, Diced Roma Tomato, Feta Cheese, Crispy Smoked Applewood Bacon, Roasted Walnuts</i>	
Classic Caesar Salad	21.50
<i>Crispy Romaine, Tangy, Creamy Caesar Dressing, with Garlic Crouton Shaved Parmigiano Reggiano (Does Contained Anchovies)</i>	
Calamari	23.50
<i>Dust in Flour, Lemon, Kalamata Olives, with Citrus Aioli</i>	
Local Organic Stone Fruits Salad	22.50
<i>Organic Mixed Greens, Seasonal Fruits, Diced Roma Tomato, Champagne Dressing, Toasted Almonds, & Shaved Manchego Cheese</i>	
Butternut Squash Ravioli	26.50
<i>Browned Butter Sage, Balsamic Reduction</i>	
Escargot	25.00
<i>Fresh Local Mixed Herbs Maitre d Butter Reduction, with Truffle Oil Pommes Frites</i>	
Smoked Salmon Bruschetta	27.00
<i>House Cured Smoked Salmon, Creme Fraiche, Seasonal fruits, Fried Shallots & Truffles oil</i>	



Thank You

Nunn Better Farms, G & S, Dwelley Farms,
Knolls Farm, Cecchini Farms,
& Smith Farm for Providing
All The Wonderful Local Seasonal
Produce and Fruits when in Season
La Brea Bread
roll is available upon request

Party of six or more
20% gratuity will be added

Shutters Brasserie
2013 Elkin Way
Brentwood CA 94514
925.516.4131
We Charge \$5
for Split Entrée or Share

Main

Steak Au Poivre	58.95
<i>Grilled C.A.B. New York Strip, Mashed Potato, Peppercorn Medley Veal Reduction Mushrooms Sauce & Sautéed Seasonal Local Vegetables</i>	
Chicken Cordon Bleu	43.50
<i>Stuffed with Garlic, Shallots, Tarragon, Marjoram, Canadian Bacon, Swiss Cheese, Mashed Potato & Sautéed Seasonal Local Vegetables finished off with creamy Pesto Sauce</i>	
French Bone-in Pork Chop (12 Oz Niman Ranch)	49.95
<i>Smoked Brined Niman Ranch Bone-in Pork Chop , Mashed Potato, & Seasonal Fruit Compote (please ask your server, compote sauce change seasonally) & Sautéed Seasonal Vegetables</i>	
Maple Leaf Farms Crispy Duck Confit	47.95
<i>Braised in Duck Rendere, Fine Herbs, Sautéed Seasonal Vegetables choice of Creme Fraiche garlic Whipped Potato or Truffle Pomme Frites finished off with a Pomegranate reduction sauce</i>	
Chicken Riesling	35.00
<i>Pan Roasted Organic Mary's Chicken Breast, with sage, Mushrooms, Snap Peas Riesling wine reduction sauce & Pan Roasted Gnocchi</i>	
Cioppino	51.00
<i>Seafood Stewed Manila Clams, Black Mussel, Andouille Sausage Calamari, Salmon, Tiger Prawns, Fresh herbs, Chillis Flakes in Tomato Buttery Broth & Barilla Linguine or Crostini (Grilled Bread)</i>	
Pan - Roasted Salmon	35.95
<i>Mashed Potatoes, Sautéed Seasonal Vegetables & Sherry wine Mushrooms Sauce (Farmed Raised Atlantic Salmon)</i>	
New Zealand Rack of Lamb	48.00
<i>Grilled Marinated New Zealand Baby Rack of Lamb, Mashed Potato, Sautéed Seasonal Vegetables, finished off with Pomegranate Reduction Sauce optional spicy or not</i>	
Grilled Kobe Burger	27.95
<i>Aioli (garlic mayo), Arugula, Diced Tomato, Pickles Red Onions, Crispy Smoked Applewood Bacon & White Truffle Oil Herbs Pomme Frites (Choice of Swiss, Cheddar, Blue, & Pepper Jack)</i>	
Florentine Ravioli	28.00
<i>Ricotta Cheese & Spinach Stuffed Ravioli Choice of Alfredo, Marinara, Pesto & Browned Butter Sauce</i>	