



Scotties Shutters Brasserie

Dinner Menu

Starters

Garlic bread Nunn Better Olive oil dipping Sauce
\$6

P.E.I Steam Black Mussels Garlic Truffle Oil Pomme Frites
\$18

Seasonal Local Greens & Fruits Salad house dressing Imported Shaved Cheese
\$14

Hand dusted Gluten Free Flour Fried Calamari & Tentacles Siracha Garlic Remoulade
\$14

Caprese Di Buffalo Salad Roma Tomato Sundried Tomato Kalamata Olive Nunn Better
Olive Oil Chiffonade Fresh Basil & Balsamic Redux
\$18

Nova Scotia Smoked Salmon Bruschetta Crème Fraiche Shaved Fennel Fuji apple Nunn
Better olive oil Crispy Garlic Chips
\$18

Organic Baby Spinach Mimosa Dressing Red Pickle Onion Roma Tomato Feta Roasted
Almonds & Crispy Smoked Applewood Bacon Chips
\$14

Burgundy Region Farm Harvest Escargot Maître Deidre Butter White Truffle Oil Pomme
Frites
\$15

Butternut Squash Ravioli Browned butter Sage
\$18

Soup Du Jour
\$8c/\$12b

Seasonal Appetizer
(Server/Chef describe)

Entrees

Chicken Riesling Pan Roasted Organic Mary's Chicken breast Mushrooms Sugar Snap peas
Browned butter sage Gnocchi
\$23

Pan Roasted Fillet Farm Raised Atlantic salmon Cremini Mushrooms Grey poupon mustard
Sauce Sautéed Organic Baby Spinach Crème Fraiche Mashed potato
\$21

C.A.B Certified Angus Beef Steak Au Poir Peppercorn Veal Glace Mushrooms Sauce
Seasonal Vegetables Crème Fraiche Mashed potato
\$38.95

Organic Mary's Chicken Cordon Bleu Hand Crafted Canadian bacon Swiss cheese Organic
Baby Spinach Panko Encrusted Seasonal Vegetables Crème Fraiche Mashed Potato Creamy
Pesto Sauce
\$29.95

Cioppino Seafood Stewed Andouille fennel Black Mussel Manila Clams Calamari Fish Tiger
Prawns Tomato Basil Garlic Crostini
\$33

Seasonal Fish & Crustacean
(Server/Chef announce)

Organic Mary's Lemon Zest Chicken Crème Fraiche Mashed potato Seasonal Vegetables
\$24

Scotties Old/New School Classic Meatloaf C.A.B Ground beef Italian Prosciutto Crème
Fraiche Mashed potato Organic Baby Spinach Dijon Mustard Sauce
\$21

Tiger Prawns Scampi Capers lemon Chilis Seasonal Vegetable over White Truffle oil Risotto
\$28

Niman Ranch Grilled French Bone in Pork Chop Seasonal Fruit Compote Sauce Crème
Fraiche mashed potato & Haricot Verts
\$31.95

Grilled Marinated New Zealand Lamb Chops Crème Fraiche mashed potato Pomegranate
Redux seasonal Vegetable Toasted pumpkin seeds
\$29.95

Snake River Farm Kobe Beef Burger Toasted Brioche Buns Choice of cheeses Smoked
Applewood Crispy bacon Arugula Red onion Pickle
(Blue cheese, Swiss, Cheddar, Provolone, Pepper Jack or Guyere)
\$18

Florentine Jumbo Ravioli Choice of Sauces Spicy Mariana, Peppercorn Alfredo, Pesto &
Browned Butter Sage
\$17

Scotties Deconstructed Classic C.A.B Beef Stroganoff Cremini Mushrooms Sour Crème
Sauce Pappardelle or crème Fraiche mashed potato & Sautéed Organic Baby Spinach
\$29

Friday & Saturday Seasonal Special
Servers/Chef announce

Sweet Finale

Seasonal Desserts and Classic Desserts
(Server/Chef announced)



Scotties Shutters Brasserie

Lunch Menu

Garlic Bread
\$6

Soup Du Jour
\$8c/\$12b

P.E.I Steamed Black Mussels White Truffle Oil Pomme Frites
\$18

White Truffle Oil Pomme Frites Cheese Fondue
\$9

Smoked Salmon Bruschetta Shaved Fennel Fuji Apple Crème Fraiche Toasted Crostini &
Garlic Chips
\$18

Local Seasonal Salad with Grilled Organic Mary's Chicken Shaved Manchego & Toasted
Season Nuts
\$13

Caprese Salad Mozzarella Roma Tomato Kalamata Olive Fresh Basil & Balsamic Redux
\$14

Grilled Fillet of Salmon Organic Baby Spinach Salad Roma Tomato Red Onion Pickle Feta
Cheese Crispy Smoked Applewood Bacon & Seasonal Toasted Nuts
\$19

Heart of Romaine Caesar Salad with Grilled Tiger Prawns Garlic Crostini
\$16

Roasted Butternut Squash Ravioli Brown Butter Sage
\$18

Barbra's BLT deluxe Strips of Smoked Applewood Crispy Bacon Garlic Aioli Roma Tomato
Arugula Crumble Blue Toasted Ciabatta & White Truffle Oil Pomme Frites
\$13

Steak Frites Pan Roasted C.A.B New York Strip Veal Reduction & White Truffle Oil Pomme
Frites & House Salad
\$16

Hand Craft Meatball Panini Spicy Sage Tomato Sauce Provolone Organic Baby Spinach
Ciabatta & Caesar Salad
\$12

Tiger Prawns Scampi Garlic Chilies Tarragon Parsley White Wine Fresh Juice Lemon Tossed
with Barilla Brand Linguine & Roma Tomato
\$16

Grilled Chicken Panini Swiss & Pepper jack Arugula Roma Tomato Siracha Garlic Aioli
Ciabatta & White Truffle Oil Pomme Frites
\$14

Grilled Kobe Beef Burger Smoked Applewood Crispy Bacon Arugula Roma Tomato Toasted
Brioche Choice of Swiss Jack Provolone Cheddar Or Cheese Medley White Truffle Oil
Pomme Frites & Red Pickle Onion
\$18

Grilled Chicken Penne Masala Mushrooms Cream Sauce Arugula & Seasonal Toasted Nut
\$14

Sautéed Salmon in Nunn Better Olive Oil Garlic Oregano Lite Tomato Sauce Basil Roma
Tomato Tossed with Linguine
\$15

Hand Craft Jumbo Meatball Simmer in Tomato Basil Sage Garlic Roma Tomato Sauce over
Spaghetti & Fresh Basil
\$13

Marinated Organic Mary's Grilled Chicken Breast Orzo Sundried Tomato Kalamata Olive
Roma Tomato
\$14

Shelled Pasta Shape with Grilled Chicken in Gorgonzola & Parmesan Cheese Sauce Arugula
& Toasted Seasonal Nut
\$15

Chicken Picatta Pan Roasted Organic Chicken Breast Garlic Lemon Capers Mushrooms
Roma Tomato Fresh Basil & Barilla Brand Spaghetti
\$14

Drunken Penne Grilled Chicken Spicy Tomato Sauce
\$13

Corkscrewed Pasta Grilled Chicken Linguica Sausage Sundried Tomato Mushrooms Roma
Tomato Cream Sauce & Fresh Basil
\$14

Desserts
Server/Chef Announce



Non-Alcoholic Beverages

Voss Sparkling or Voss Still
\$7

Pepsi, Diet Pepsi, 7-up, Sprite, Crush, Root Beer, Lemonade, Iced Tea, Arnold Palmer
\$2.50

Milk Apple Cranberry OJ Juices
\$3

French Press (Soy Milk Optional)
\$5

Organic Hot Tea (Soy Milk Optional)
\$3

Martinis (Soju)

Soju Martini Distilled Barley
“Scotties Sex on the beach” “Super Sexy French Martini” “Crantini or Cosmo”
“Pomegrantini” “Appletini” “Lemontini” “Chocotini” “Bluetini” “Flirtini”
\$9

Beers

Seasonal Beers, Great White IPA, Mission, Sierra Nevada, Blue Moon, Stella Artois,
Heineken, Downtown Brown, Alley Cat, O’Doul’s
\$6

Local Wines

Tamayo Vineyards, Bloomfield Vineyards, Cline Vineyards, Leer Vineyards, Hannah Nicole Vineyards, Gallo Vineyards

Whites/ Sparkling

House White Zinfandel
\$7/\$21

Restaurant only Tanglewood Sparkling wine
\$7/\$20

House white wine Chardonnay St. Helena
\$8/\$24

Wente Riva Ranch Chardonnay
\$12/\$36

Lloyd Chardonnay Carneros
\$19/\$60

Raymond Reserve Chardonnay Napa
\$13/\$39

Rombauer Chardonnay Carneros
\$18/\$58

Sextant Chardonnay Santa Lucia Highlands
\$57

Dry Creek Sauvignon Blanc Sonoma
\$11/\$33

Trentadue Sauvignon Blanc Alexander Valley
\$12/\$36

Ecco Domani Pinot Grigio Imported
\$9/\$27

Fess Parker Riesling Santa Barbara
\$10/\$30

Frank Family Chardonnay Carneros
\$68

Reds

House Red St. Helena
\$8/\$27

Cline Ancient Vines Zinfandel Oakley
\$11/\$33

Rombauer Zinfandel Carneros
\$52

Mac Murray Ranch Pinot Noir Russian River
\$14/\$42

Don Rodolfo Pinot Noir Old World High Altitude Argentina
\$11/\$33

Louis Martini Cabernet Sauvignon Sonoma
\$12/\$36

Rombauer Cabernet Sauvignon Napa
\$84

Tamayo Syrah 10th Anniversary Brentwood
\$30

Red Rock Merlot Reserve Sonoma-Mendocino
\$10/\$30

Cline Ancient Vines Mourvedre Sonoma-Oakley
\$12/\$36

Fess Parker Syrah Santa Barbara
\$14/\$42

Tamayo Pinot Noir Santa Lucia Highlands
\$30

Dessert Wines

Fonseca Port 12
\$10

Dow's Tawny Port
\$10

Scotties Private Cellar

Please ask your server or Scotties