

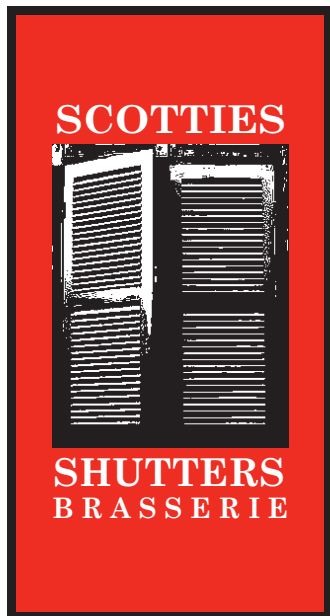
* Consuming raw or undercooked meats, poultry, seafood, shellfish, produces or eggs may increase your risk of foodborne illness*

Scotties

2013 Elkins Way Suite A1
Brentwood Ca. 94513
925.516.4131

Starter

Garlic Bread	6.00
<i>With Nunn Better Olive Oil Garlic dipping sauce</i>	
Mussels	19.00
<i>Black Mussels, Garlic, Chili Flakes, Herbs, White Truffle Oil Pomme Frites</i>	
Caprese Salad	18.00
<i>Fresh Mozzarella, Roma Tomato, Sun Dried Tomato, Kalamata Olives, Nunn Better Olive oil, Balsamic Reduction & Fresh Chopped Basil</i>	
Organic baby Spinach Salad	15.00
<i>Mimosa Dressing, Pickle Red Onions, Diced Roma Tomato, Feta Cheese, Crispy Smoked Applewood Bacon, Roasted Candied Walnuts</i>	
Classic Caesar Salad	14.00
<i>Crispy Romaine, Tangy, Creamy Caesar Dressing, with Garlic Crouton Shaved Parmigiano Reggiano (Does Contained Anchovies)</i>	
Calamari	15.00
<i>Dust in Flour, Lemon, Kalamata Olives, Seasonal veggies with Citrus Aioili</i>	
Local Organic Stone Fruits Salad	15.00
<i>Organic Mixed Greens, Fuji Apple, Granny Smith Apple, Diced Roma Tomato, Champagne Dressing, Toasted Almonds, & Shaved Manchego Cheese</i>	
Butternut Squash Ravioli	18.00
<i>Browned Butter Sage, Balsamic Reduction</i>	
Escargot	16.00
<i>Fresh Local Mixed Herbs Maître d Butter Reduction, White Truffle Oil Pommies Frites</i>	
Smoked Salmon Bruschetta	18.00
<i>House Cured Smoked Salmon, Creme Fraiche, & Fuji Apple & Granny Smith Apple Salad</i>	



Thank You

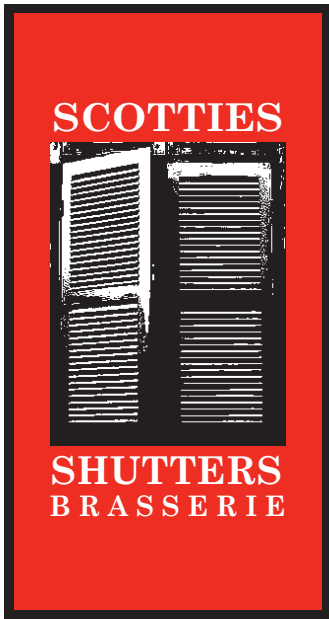
Nunn Better Farms, G & S, Dwelley Farms,
Knolls Farm, Cecchini Cecchini Farms,
& Smith Farm for Providing
All The Wonderful Local Seasonal
Produce and Fruits when in Season
La Brea Bread
roll is available upon request

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

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| Steak Au Poivre | 39.95 |
| <i>Grilled C.A.B. New York Strip, Mashed Potato, Peppercorn Veal Reduction Mushrooms
Sauce & Sautéed Seasonal Local Vegetables</i> | |
| Chicken Cordon Bleu | 29.95 |
| <i>Stuffed with Garlic, Tarragon, Canadian Bacon, Swiss Cheese, Organic Baby Spinach, Pesto Cream Sauce,
Mashed Potato & Sautéed Seasonal Local Vegetables</i> | |
| French Bone-in Pork Chop (12 Oz Niman Ranch) | 31.95 |
| <i>Oven- Roasted Niman Ranch Bone-in Pork Chop , Mashed Potato, & Seasonal Fruit Compote
(please ask your server, compote sauce change seasonally)</i> | |
| Maple Leaf Farms Crispy Duck Confit | 33.95 |
| <i>Braised in Duck Rendered, Fine Herbs, Sauteed Organic Baby Spinach choice of Creme Fraiche garlic
Whipped Potato or Truffle Pomme Frites finished off with a Pomegrante reduction sauce</i> | |
| Chicken Riesling | 24.00 |
| <i>Pan Roasted Organic Mary's Chicken Breast, Mushrooms, Snap Peas, Riesling Wine Reduction Sauce
Crispy Gnocchi & Fried Sage</i> | |
| Cioppino | 36.95 |
| <i>Seafood Stewed Manila Clams, Black Mussel, Andouilli Sausage Calamari, Salmon, Tiger Prawns,
Fresh herbs, Chillis Flakes in Tomato Buttery Broth & Barilla Lingunie or Crostini (Grilled Bread)</i> | |
| Pan - Roasted Salmon | 23.95 |
| <i>Mashed Potatoes, Sautéed Organic Baby Spinach & Dijon Mustard Miso Mushrooms Sauce
(Farmed Raised Atlantic Salmon)</i> | |
| New Zealand Rack of Lamb | 32.95 |
| <i>Grilled Marinated New Zealand Baby Rack of Lamb, Mashed Potato, Sautéed Local Seasonal Vegetables,
finished off with Pomegrante Reduction Sauce optional spicy or not</i> | |
| Grilled Kobe Burger | 19.00 |
| <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 | 19.00 |
| <i>Ricotta Cheese & Spinach Stuffed Ravioli Choice of Alfredo, Marinana, Pesto &
Browned Butter Sauce</i> | |
| Scottie's Deconstructed Beef Stroganoff | 31.95 |
| <i>Thin sliced beef chef choice of day cut, Mashed Potato, Sautéed Organic Baby Spinach,
Sour Cream Mushrooms, Carrot & Green peas Sauce (Egg Wide noodles option available)</i> | |



LUNCH

Soup, Bread, Salads & Ect...

Garlic Bread	6.0
Soup Du Jour	Q/A
Mussels <i>Steamed Black Mussels, Garlic, Chili Flakes, Herbs, Buttery Sauce & Pomme Frites</i>	19.00
Caprese Salad <i>Fresh Mozzarella, Roma Tomato, Sun dried Tomato, Kalamata Olives, Nunn Better Olive oil, Balsamic Reduction & Fresh Basil.</i>	18.00
Local Salad with Grilled Chicken <i>Local Certified Organic Mixed Greens, Balsamic Dressing, Diced Tomato, Roasted Almonds & Shaved Manchego Cheese</i>	15.00
Organic Baby Spinach Salad with Grilled Salmon <i>Balsamic Dressing, Grilled Red Onions, Diced tomato, Feta Cheese, Crispy Smoked Applewood Bacon & Roasted Walnuts</i>	18.00
Butternut Squash Ravioli <i>Browned Butter Sage, Balsamic Reduction</i>	18.00
Classic Caesar Salad <i>Crispy Heart of Romaine, Zesty Caesar Dressing, Garlic Croutons & Grilled Tiger Prawns</i>	18.00

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SCOTTIES



**SHUTTERS
BRASSERIE**



Thank You

Nunn Better Farms, Dwelley Farms,
Knolls Farms, Cecchini Farms,
Smith Farms, Moffat Ranch, & Enos Farms
for Providing All The Wonderful
Local Seasonal Produce
and Fruits when in Season

Party of six or more 20% gratuity
will be added. Split Entrée
Subject to charge \$5

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Shuttersbrasserie.com

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PASTA ECT...

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| Steak Frites | 21.00 |
| <i>Seasons Grilled C.A.B NY Strip Mushrooms Veal Reduction Sauce, with Pommes Frites, & House salad</i> | |
| Penne Marsala | 15.00 |
| <i>Grilled Chicken, Roasted Garlic, Mushrooms, Masala Cream Sauce, Spinach & Roasted Seasonal Nuts</i> | |
| Chicken Piccata | 16.00 |
| <i>Pan Roasted Chicken Breast, Herbs, Mushrooms, Capers, Fresh Diced Tomatoes, White Wine, with Spaghetti & Baby Spinach</i> | |
| Linguine Scampi | 19.00 |
| <i>Linguine Pasta Tossed, Nunn Better Olive Oil, Roasted Garlic, Capers, Chili Flakes, Tiger Prawns, White Wine, Fresh Basil & Diced Tomato</i> | |
| Kobe Burger | 19.00 |
| <i>Grilled Kobe Patty, Arugula, Diced Tomato, Grilled Red Onions, Crispy Smoked Applewood Bacon & White Truffle Oil Pomme Frites (Choice of Swiss, Cheddar, Blue, & Pepper Jack)</i> | |
| Conchiglie Gorgonzola | 16.00 |
| <i>Roasted Garlic, Grilled Chicken, Gorgonzola Cheese Sauce, Baby Spinach, Diced Tomato, & Roasted Seasonal Nuts</i> | |
| Spaghetti Meatballs | 15.00 |
| <i>Home Made Meatballs, Roasted Sage with Home Made Tomato Sauce</i> | |
| Popette Panini | 15.00 |
| <i>Home Made Meatball, Lite Tomato Sauce, Baby Spinach, Parmesan Cheese, Melted Swiss, on Cibbatta Roll & House Salad</i> | |
| Barbara's B.L.T | 16.00 |
| <i>Smoked Apple Wood Crispy Bacon, Aioli, Arugula, Blue Cheese, Tomato on Toasted Cibbatta Roll with White Truffle French Fries</i> | |
| Penne Abriata | 15.00 |
| <i>Nunn Better Olive oil, Roasted Garlic, Chili Flakes, Parsley, Grilled Chicken, Lite Tomato Sauce, Baby Spinach & Feta Cheese</i> | |
| Orzo Pasta | 16.00 |
| <i>Nunn Better Olive Oil, Roasted Garlic, Sun - Dried Tomato, Kalamata Olives, Grilled Chicken, Baby Spinach, Diced Tomato & Parmesan</i> | |
| Gemelli | 16.00 |
| <i>Roasted Garlic, Sun - Dried Tomato, Mushrooms, Spicy Sausage, Grilled Chicken, Parmesan Cream Sauce, Diced Tomato & Basil</i> | |
| Healthy Fish | 18.00 |
| <i>Roasted Garlic, Sun - Dried Tomato, Chili Flakes, Parsley, Chunk of Salmon, Haricot Verts, Lite Tomato Sauce, Fresh Basil over Barilla Linguine</i> | |