



First

Garlic Bread	4
Mussels	12
Steamed Black Mussels, Garlic, Chili Flakes, Herbs, Buttery Sauce & Fries	
Caprese Salad	11
Fresh Mozzarella, Roma Tomato, Sun dried Tomato, Kalamata Olives, Nunn Better Olive oil, Balsamic Reduction & Fresh Basil	
Local Salad	9
Organic Sweet Mixed Greens, Nunn Better Olive oil-Balsamic Vinaigrette	
Bosch Pear Salad	10
Organic Mixed Greens, Bosch Pear, Roasted Hazelnut, Sherry Vinaigrette, & Roasted Hazelnut & Shaved Manchego Cheese	
Organic Baby Spinach Salad	10
Balsamic Vinaigrette, Grilled onions Diced tomato, Feta Cheese Crispy smoked bacon	
Calamari	12
Dusted In Flour, with Moroccan Remoulade	
Fusion Salad	12
Mixed Greens, Seasonal Fruits, oriental dressing & Grilled Prawns	
Butternut Squash Ravioli	11
with Brown Butter Sage & Roasted Walnuts	
Lobster Ravioli	12
with lemon basil cream sauce	
Coconut Tiger Prawns	13
with Spicy Orange Marmalade chilies sauce	

Main

Steak Au Poivre	29
Pan-roasted New York Strip, Mashed Potatoes, Cabernet Sauvignon, Mushrooms Reduction Peppercorn Sauce & Sautéed Baby Spinach	
Chicken Cordon Blue	23
Canadian Bacon, Swiss cheese, Garlic, Tarragon Baby Spinach, & Panko Breadcrumbs, Alfredo Sauce, Mashed Potato, Sautéed Seasonal Local Vegetables	
Duck Confit	24
Marinate Duck Leg Slowed Cooked, Mushrooms Sauce, Cannellini Beans Pistou, Sautéed baby Spinach	
Pork Chop	25
pan roasted encrusted with penut Tasso(cajun Seasoning) figs compote,mashed potatoes & sauteed baby spinach	
Chicken Piccata	18
Pan Roasted Chicken Breast with Herbs, Mushrooms, Capers, Fresh Tomatoes Deglazed with White Wine Served Over Barilla Brand Spaghetti Pasta with Nunn Better Olive Oil Roasted Garlic	
Chicken Reisling	19
PanRoasted Chicken Breast, Mushrooms, Green Peas, Riesling Reduction Sauce with Gnocchi Browned Butter Sage	
Meatloaf	17
Shutters Classic Meatloaf, Mashed Potatoes & Sautéed Baby Spinach	
Linguine Vongole	22
Barilla Brand Linguine Pasta with Manila Clams, Tiger Prawns in a White Wine Herbs Buttery Sauce (garlic, Chili Flakes, Parsley)	
Pan-Roasted Salmon	18
Mashed Potatoes Sautéed Baby Spinach Dijon Mustard Mushrooms Sauce	
Idaho Boneless Trout	18
Pan-Roasted with Brown Butter Sage, Over Warm Spinach, Green Lentil, Haricot Verts, Asparagus (seasonal), Roasted Walnuts & Balsamic Reduction	
Cioppino	27
Seafood Stewed with Manila Clams, Tiger Prawns, Calamari, Salmon in a Spicy Tomato herbs Buttery Sauce over Barilla Brand Linguine Pasta (garlic, chili flakes, parsley)	
Kobe Burger	14
Grilled,with Aioli (garlic mayo), Iceberg Lettuce, Sliced Tomato, Red Onions & French Fries (choice of Swiss, Cheddar, Provolone, Blue cheese, Pepper Jack)	
Florentine Ravioli	15
Ricotta Cheese & Spinach Stuffed Ravioli Tossed with Your Choice of Alfredo Sauce, Marinara Sauce or Brown Butter Sage	

Thank You

Nunn Better Farms, Dwelley Farms, Knolls Farm, Cecchini Cecchini Farms, & Smith Farm
for Providing All The Wonderful Local Seasonal Produce and Fruits when in Season
Party of six or more 18% gratuity will be added Shutters Brasserie 2013 Elkin Way Brentwood CA
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