

RAW BAR

CAVIAR

featuring Kaviari

1 OZ BAERI115

moderately salty, unique, iodized flavors with silky aroma

ACCOUTREMENTS:

crème fraîche, shallots, chives, house made blinis

TIGER SHRIMP27

cocktail sauce

OYSTERS24 HALF/ 42 DOZEN

mignonette, cocktail sauce, lemon

PERUVIAN SCALLOPS22

leche de tigre, crispy shallot, chives

HAMACHI CRUDO23

cara cara vierge, radish, yuzu

SEAFOOD PLATTER59

oysters, scallops, shrimp, crudo, salmon rilette

L'APERRO

HALF BAGUETTE8

cultured butter

● SALMON RILLETTE12

grilled sourdough

● CHICKEN LIVER MOUSSE16

red wine gelée, sourdough

WILD BURGUNDY ESCARGOTS18

garlic butter, puff pastry

CHEESE & CHARCUTERIE BOARD26

choice of cheeses and/or cold cuts from the bar

selection of 338

selection of 5

FRENCH ONION SOUP17

beef consommé with gruyère cheese and croutons

SHIRLEY SALAD17

shaved vegetables, herbes de provence vinaigrette

CAESAR SALAD18

parmesan, anchovies, sourdough croutons

● BEEF TARTARE28

pomme gaufrette

DINNER

@SHIRLEYBRASSERIE

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

PLATS

GRILLED BRANZINO41

spinach, butternut squash, beurre blanc

KING SALMON44

cucumber, green olive, lemon relish

WILD MUSHROOM TAGLIATELLE34

crème fraîche, chestnuts, parmesan

HALF CHICKEN39

sunchokes, chanterelles, mustard greens

GRILLED PORK BELLY38

mustard greens, apple charcuterie sauce

BEEF BOURGUIGNON44

bacon, mushroom, onion, potato purée

BONE IN NEW YORK STEAK59

roasted garlic, bernaise sauce

STEAK FRITES42

hanger steak, french fries, green peppercorn sauce

ON THE SIDE

POMME PURÉE14

GRILLED GREEN BEANS14

MACARONI GRATIN14

JAPANESE SWEET POTATOES14

sesame caramel, lemon zest, espelette pepper

mustard vinaigrette, fresno chili

HAND-CUT FRIES14

We are a cashless restaurant.

An 18% service charge + applicable tax will be added to your bill.