



SHKODÉ CHOPHOUSE

FEATURES

\$140 PER COUPLE

BABY GEM SALAD

winter citrus, pickled walnuts, crispy prosciutto

WAGYU RIBEYE STEAK

duchess potatoes, butter squash, lobster oscar sauce

IVOIRE RASPBERRY BOMBE

valrhona white chocolate mousse, raspberry coulis, red velvet sponge

WINE PAIRING OPTIONS

there is no better way to enhance your dinner than adding a 4-course wine pairing
choose the preferred or elite wine pairings

PREFERRED WINE PAIRING 35

1st Course _____
bivio pinot grigio

2nd Course _____
josh cellars reserve
chardonnay, la crema
pinot noir

Dessert _____
grand traverse late

ELITE WINE PAIRING 60

1st Course _____
duckhorn sauvignon
blanc

2nd Course _____
cakebread chardonnay,
hess select pinot noir

Dessert _____
10-year tawny port