



# SHKODÉ CHOPHOUSE

Shkodé (Shkoh-deh), the Pottawatomie word for fire, honors the Gun Lake Casino's heritage through our attention to flavor and quality. Indulge your senses with our flame grilled steak and seafood or our fresh takes on American Cuisine. Artisan-crafted cocktails, a thoughtfully curated wine selection and whiskeys & bourbons from around the world round out your dining experience.

## STARTERS

Jumbo Lump Crab Cake	lump blue crab, tarragon remoulade, tomato relish	24
Firecracker Shrimp 	sweet chili aioli, sesame wonton, fresh herbs	16
Oysters on the 1/2 Shell	shkode hot sauce, seasonal mignonette	18
Grilled Asian Beef Skewers 	green papaya salad, long beans, thai chile, tomatoes, fresh lime, roasted peanuts	16
Baked French Onion Soup	aged sherry, caramelized onions, fresh herbs, emmanthal cheese	11
Chef's Seasonal Soup du Jour	seasonally inspired soup	10
Shkodé Charcuterie for 2 	chef's selection of artisan meats and cheeses, house made pickles, honeycomb, assorted croutons	28

## FARMER'S MARKET

Traditional Caesar Salad	romaine lettuce, parmesan crostini, creamy dressing	11
Steakhouse Chopped Salad	local greens, radicchio, hearts of palm, tomato, bacon, egg, fried onions, sherry shallot vinaigrette	10
Shkodé Wedge Salad	iceberg lettuce, blue cheese, bacon, chopped egg, tomatoes	9

## ENTREES

Chilean Sea Bass 	artichoke hearts, spring onions, asparagus	46
Smoked Chicken Breast	sweet potato pave, wilted spinach, wild mushrooms	32
Mixed Seafood Risotto	jumbo shrimp, scallops, lump crab, lobster	38
Spaghetti alla Carbonara	pancetta, pecorino romano, parmesan, farm fresh egg	26
Shkodé Steak Burger 	brioche bun, garlic aioli, aged cheddar, truffle potato wedges	22
Baked Lobster Tail	8oz cold water lobster tail, mashed potatoes, seasonal vegetables	42
Steamed Alaskan King Crab	one pound of premium crab legs, mashed potatoes, seasonal vegetables, clarified butter	MKT



### SHKODÉ CHEF'S SIGNATURE ITEMS


\*EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS \*  
A SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.



# SHKODÉ CHOPHOUSE

## STEAKS & CHOPS

*28 day aged hand cut steaks*

Petite Filet Mignon, 6 oz	36
Filet Mignon, 10oz	46
Ribeye, 16 oz	48
Ribeye, 24 oz	54
New York Strip, 14 oz	42
Bone In Ribeye, 40 oz	95
Veal Milanese, meyer lemon, roasted cherry tomatoes, frisée	42
Heritage Pork Ribs, hoisin glaze, toasted peanuts, blood orange slaw 	30

## SURF & TURF

*enhance any entrée with our fresh seafood options*

8oz Lobster Tail	28
Garlic Roasted Shrimp	15
½ lb Alaskan King Crab	MKT

## SAUCES 3 each

Chimichurri Sauce	Shkodé Steak Sauce	Béarnaise Sauce
Peppercorn Demi	Bordelaise Sauce	Hollandaise Sauce

## STEAKHOUSE SIDES 9 each

**Baked Mac & Cheese**  
four cheese blend, panko bread crumbs

**Loaded Baked Potato**  
bacon, sour cream, chives, cheddar cheese

**Sautéed Wild Mushrooms**

**Chef's Mashed Potatoes**  
sweet butter, snipped chives

**Creamed Spinach, béchamel sauce**

**Parmesan & Truffle Potato Wedges**

**Seasonal Market Vegetables**

**Potatoes Au Gratin**

Chef de Cuisine  
Balal Darwich

Restaurant Manager  
Heather Davis



GUN LAKE CASINO™



# SHKODÉ CHOPHOUSE

## WINES

### Champagne & Sparkling Wines

	Glass	Bottle
Prosecco, LaMarca, 187ml		10
Prosecco, Josh Cellars, Napa	10	36
Champagne, Moet, Imperial, 187ml		22
Champagne, Moet, Imperial		75
Champagne, Taittinger, Brut		75
Champagne, Dom Perignon		225

### Chardonnay

	Glass	Bottle
Josh Cellars, Napa	10	36
Josh Cellars Reserve, Napa	13	48
The Calling, Sonoma		44
Wagh Cellars, Napa		42
Cakebread, Napa	15	53
Far Niente, Napa		83
Grand Traverse Late Harvest, MI	10	36

### Other Whites

	Glass	Bottle
Pinot Grigio, Bivio, Veneto, Italy	10	36
Pinot Gris, Schlumberger, Sonoma		40
Pinot Grigio, St. Julian, Traverse City, MI	13	45
Riesling, Grand Traverse Late Harvest, MI	10	36
Sauvignon Blanc, Ant Moore, Marlborough, NZ	9	32
Sauvignon Blanc, Duckhorn, Napa	14	52
Sauvignon Blanc, Greywacke, Marlborough, NZ	15	50
Moscato, Baci Dolci Blonde, Italy	9	32
Riesling, Pierre Sparr Reserve, Alsace, FR	10	36
Rose, Villa Wolf Estates, Germany	12	45
Chenin Blanc, Herzog, CA	9	34

### Merlot

	Glass	Bottle
Clos du Bois, Napa	10	38
Duckhorn Vineyards, Napa		137

### Pinot Noir

	Glass	Bottle
Mark West, Sonoma	10	35
Hess, Select, Central Coast, CA		62
La Crema, Sonoma	12	44
Three Sticks PFV Estate, Sonoma		125
Rodney Strong, Sonoma	17	65
Paul Hobbs, Napa		141

### Cabernet

	Glass	Bottle
Josh Cellars, Napa	13	45
Josh Cellars, Lodi, CA	15	55
Copolla Director's Cut, Alexander Valley, CA		74
Stags Leap Artemis, Napa		170
Duckhorn Vineyards, Napa		121
Celani Vineyards, Napa		115
Prelius, Tuscany, Italy	19	72
Daou, Paso Robles, CA	17	64
Josh Cellars, Reserve, North Coast CA	14	50
Antigal Uno, Mendoza, Argentina	14	52

### Other Reds

	Glass	Bottle
Red Zinfandel, Girard Vineyards, Napa		82
Red Zinfandel, Orin Swift, 8 Years in the Desert, Napa		118
Red Zinfandel, Josh Cellars Reserve Bourbon Barrel, Napa	17	65
Red Blend, Lignum, Sicilia, Italy	13	49
Red Blend, The Prisoner, Napa		111
Red Blend, Taken, Napa		65
Red Blend, Celani, Tenacious, Napa		153
Paraduxx, Napa		116
Beaujolais, Duboeuf, France	10	36
Bordeaux, Chateau Delauret, France		96
Malbec, La Consulta, Argentina	12	44



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## COCKTAILS

**Smoked Old Fashioned** 18  
ribeye washed rye, spiced demerara, black walnut bitters, orange swath, meat skewer

**Marilyn Monroe** 14  
cotton candy infused syrup, vanilla tito's, lemon juice

**Purple Rain** 15  
nolet's gin, blueberry infused curacao, rosemary, coriander syrup

**Matchbook Sour** 15  
dark rum, absinthe, strawberry syrup, aperol, overproofed rum

**Diplomatico Smoked Old Fashioned** 18  
diplomatico rum, maple syrup, orange bitter

**Lady Luck** 14  
passion fruit simple syrup, lime juice, liquor 43, vanilla vodka, prosecco

## THE SPIRIT LIFE

### WHISKEYS & BOURBONS

Basil Hayden Bourbon	18
Bookers	32
Gentlemen Jack	18
Jameson Irish Whiskey	14
Jim Beam	14
Old Forester	14
Knob Creek Small Batch	22
Little Book	26
Makers Mark 46	18
Makers Mark 46 Cask Strength	22
Rittenhouse Rye	14
Templeton Rye	12
Woodford Reserve	22
Yamazaki 12 year	36
Yamazaki 18 year	110
Whistlepig Farmstock Rye	16
Whistlepig 12 year	20
Whistlepig 18 year	99

### COGNAC

Courvoisier VS	18
Hennessy VS	9
Hennessy XO	38
Remy Martin Louis XIII	½ oz 215
	1 oz 430
	2 oz 730

### TEQUILA

Don Julio Reposado	24
Don Julio Reserva	63
Milagro	14
Patron Silver	18

### SCOTCH

Johnnie Walker Blue	60
Macallan 12 year	26
Monkey Shoulder	14
Glenlivet 12 year	18