





# SHKODÉ CHOPHOUSE

Shkodé (shhkoe-deh), the Pottawatomi 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	18
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
Chilled Seafood Tower for 2	chilled lobster, alaskan king crab, shrimp, oysters, clams, mussels, chilled seafood tartare, cocktail sauce, seasonal mignonette, hot sauce	MKT

## FARMER'S MARKET

Traditional Caesar Salad	romaine lettuce, parmesan crostini, creamy dressing	11
Harvest Chopped Salad	local greens, apple, fennel, roasted squash, beets, red onions, spiced pecans, maple ginger vinaigrette	10
Shkodé Wedge Salad	iceberg lettuce, blue cheese, bacon, chopped egg, tomatoes	9

## ENTREES

Loch Duart Salmon 	blood orange beurre blanc, roasted beets, brussel sprouts, potato purée	38
Grilled Chicken Breast	mushroom demi glaze, caulini, roasted petite potatoes	32
Mixed Seafood Risotto	jumbo shrimp, scallops, lump crab, lobster	40
Lamb & Gemelli Pasta	harissa, mint, bread crumbs, shaved feta	27
Shkodé Steak Burger 	garlic aioli, copa, lettuce, house pickles, truffled potatoes	22
Seafood Cioppino	shrimp, clams, mussels, squid, pomodoro, sana crusty bread	20
Alaskan King Crab	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

Petite Filet Mignon, 6 oz	38
Filet Mignon, 10oz	47
Ribeye, 16 oz	49
Ribeye, 24 oz	55
New York Strip, 14 oz	42
Bone In Ribeye, 40 oz	95
USDA Prime New York Strip, 14 oz	59
USDA Prime Ribeye, 16 oz	68
Snake River Farms Wagyu, 16 oz 	96
Grilled Yorkshire Pork Chop, currants, roasted jus	36

## SURF & TURF

*enhance any entrée with our fresh seafood options*

8oz Lobster Tail	28
Garlic Roasted Jumbo Shrimp	16
½ lb Alaskan King Crab	MKT

## SAUCES & ADD ONS 3 each

Chimichurri Sauce   Shkodé Steak Sauce   Béarnaise Sauce   Hollandaise Sauce  
 Peppercorn Demi   Bordelaise Sauce   Blue Cheese Crust

## STEAKHOUSE SIDES 9 each

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

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

**Crispy Brussel Sprouts**  
 maple syrup, pork confit

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

**Sautéed Wild Mushrooms**

**Parmesan & Truffle Potato Wedges**

**Seasonal Market Vegetables**

**Potatoes Au Gratin**



### GUN LAKE CASINO™

Chef de Cuisine  
 Balal Darwich

Restaurant Manager  
 Heather Davis



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## COCKTAILS

**Smoked Old Fashioned** 19  
ribeye washed rye, spiced demerara, black walnut bitters, orange swath, meat skewer

**Burnt Embers** 12  
ketel one, apple butter, smoked aperol, pecan bitters, beet shrub, cinnamon

**Figgin Winter** 16  
plantation three stars, velvet falarnum, chrysanthemum tea, fig preserve, rosemary

**Baby Spice** 14  
tajin infused don julio blanco, pierre ferrand dry curacao, agave, strawberry shrub, lime

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

**Fox No. 14** 14  
tanqueray 10, lillet blanc, pierre ferrand dry curacao, lemon, coconut campari, tonic

## THE SPIRIT LIFE

### WHISKEYS & BOURBONS

Basil Hayden Bourbon	18
Blanton's	32
Bookers	32
Eagle Rare 10 Year	25
Gentlemen Jack	18
Jameson Irish Whiskey	14
1792 Small Batch	20
Jim Beam	14
Knob Creek Small Batch	22
Little Book	26
Makers Mark 46	18
Makers Mark 46 Cask Strength	22
Makers Mark Cellar Aged	60
Old Forester	14
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	20
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



# SHKODÉ CHOPHOUSE

## WINES

### Champagne & Sparkling Wines

	Glass	Bottle
Prosecco, LaMarca, 187ml		10
Prosecco, Josh Cellars, Napa	10	36
Champagne, Moet, Imperial, 187ml		22
Chandon Brut, California		60
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
Daou, Paso Robles		90

### Other Whites

	Glass	Bottle
Pinot Grigio, Bivio, Veneto, Italy	10	36
Pinot Gris, Schlumberger, Sonoma		40
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
The Calling, Sonoma		90

### Cabernet

	Glass	Bottle
Josh Cellars, Napa	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, Lodi, Napa	14	50
Catena Alta, Mendoza, Argentina		130

### 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
Malbec, Antigal Uno, Argentina	13	45