



SHKODÉ CHOPHOUSE

APPETIZERS

BURRATA 12

stone fruit compote, frisse salad, brûlée grapefruit, sourdough crostini

PORK BELLY 13

corn puree, arugula pesto, azuki beans, brioche crostini, under a smoked dome

CRAB CAKE 15

tarragon remoulade, heirloom tomato relish

JENGA FRIES 11

truffle oil, pecorino

SHRIMP COCKTAIL 15

vodka cocktail sauce, grilled lemon

LAMB SKEWER 13

frybread, tomatoes, mint yogurt sauce

GRILLED CARROTS 10

harrisa, oranges, za'atar yogurt

OYSTERS 18

vodka cocktail sauce, apple mignonette

BOARDS

CHARCUTERIE

SMALL 21 | LARGE 29

rotating meats and cheeses, mustard seed, house pickles, honeycomb, olives, assorted crostinis

BIG O'S SMOKED FISH 21

salmon, whitefish, salmon jerky, smoked fish spread, pickled vegetables, capers, wax egg, pumpernickel bread

SOUP & SALADS

BUTTERNUT SQUASH BISQUE 8

roasted squash, beluga lentils, truffle oil

MARYLAND CRAB CHOWDER 9

cream, carrots, celery, onion, potatoes

CAESAR SALAD 9

romaine, asiago parmesan, crostini, creamy caesar dressing

CHOPPED SALAD 9

spinach, greens, radicchio, heart of palm, tomato, bacon, egg, fried onions, asherry shallot vinaigrette

BLEU CHEESE SALAD 10

bibb lettuce, pancetta, pickled red onions, tomato, chives, buttermilk bleu cheese dressing

STEAKS

28 day wet aged

served with duck fat fried potatoes, asparagus

8oz. FILET 42

14oz. BONE-IN FILET 52

16oz. NEW YORK 44

32oz. TOMAHAWK 75

SIDES & SAUCES

CHIMICHURRI, BÉARNAISE, BORDELAISE, HARISSA, GREEN PEPPERCORN DEMI 3

MAC AND CHEESE, CAULILINI, DUCK FAT FRIED POTATOES, ASPARAGUS, ROASTED WILD MUSHROOMS, PUMPKIN RISOTTO 6

ENTRÉES

FIRE ROASTED SEAFOOD

PLATTER MP

serves two, lobster, jumbo scallops, shrimp, clams, oysters, duck fat fried potatoes, seasonal vegetables

SHORT RIB 28

bone-in, pumpkin risotto, pepitas, pomegranate

CHILEAN SEABASS 32

caulilini puree, pickled mustard seeds, miso reduction

DUCK TWO WAYS 29

confit and crispy, sweet red cabbage, michigan corn puree, red wine reduction, jenga fries

WAGYU BURGER 18

10oz wagyu steak blend, merlot cheddar, grilled onion, bibb lettuce, beefsteak tomato, japanese milk bread bun, jenga fries

LOBSTER MAC 27

6oz lobster meat, 6oz cold water tail, cavatappi pasta, two year aged white cheddar, chives

CHIMICHURRI CHICKEN 24

grits, mushrooms

CAULIFLOWER STEAK 16

mushrooms, pickled raisins, pine nuts, gochujang sauce

WHITE OAK GRILLED

BERKSHIRE PORK RIBS 20

vietnamese hoisin glaze, lemongrass, toasted peanuts

CEDAR PLANK SALMON 24

cauliflower puree, crispy salmon skin

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness; especially if you have certain medical conditions