





# 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 ½ 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, coppa, 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