



SHKODÉ CHOPHOUSE

APPETIZERS

CRAB CAKE <i>tarragon rémoulade, heirloom tomato relish</i>	16
FIRECRACKER SHRIMP <i>fried, sweet chili aioli, sesame wonton</i>	15
LAMB SKEWER <i>frybread, tomatoes, mint yogurt sauce</i>	14
HAMACHI AQUACHILE <i>cucumber chili water, mint, watermelon, smoked tableside</i>	18
OYSTERS <i>house hot sauce, grilled lemon, mignonette, cocktail sauce</i>	18
SHRIMP COCKTAIL <i>vodka cocktail sauce</i>	15

SOUP & SALADS

MICHIGAN CORN BISQUE <i>butter poached lobster, herbed oil</i>	9
FRENCH ONION SOUP <i>decadent broth, aged sherry, caramelized onions, fresh herbs, melted swiss cheese</i>	9
HEIRLOOM PANZANELLA <i>garden fresh tomato, honey goat cheese, sourdough, basil</i>	14
CAESAR SALAD <i>romaine, asiago parmesan, crostini, creamy caesar dressing</i>	9
CHOPPED SALAD <i>spinach, greens, radicchio, heart of palm, tomato, bacon, egg, fried onions, sherry shallot vinaigrette</i>	9

BOARDS

CHARCUTERIE <i>rotating meats and cheeses, mustard seed, house pickles, honeycomb, olives, assorted crostinis</i>	26
BIG O'S SMOKED FISH <i>salmon, smoked trout, cajun shrimp, smoked fish spread, pickled vegetables, capers, pickled egg, house rye bread</i>	21

SIDES & SAUCES

<i>shkodé signature steak sauce, chimichurri, béarnaise, bordelaise, harissa, green peppercorn demi</i>	3
<i>mac and cheese, market vegetable, potato puree, asparagus, roasted wild mushrooms</i>	6
<i>flight of sauces</i>	7

STEAKS

28 day aged served with potato puree, asparagus

8oz. FILET	42
16oz. NEW YORK	44
16oz. RIBEYE STEAK	44
32oz. TOMAHAWK	105
CHEF INSPIRED PAIRINGS:	
BACON WRAPPED SHRIMP	12
CRAB CAKE	12
LOBSTER TAIL <i>grilled 6 oz lobster tail with garlic butter</i>	22

WOOD FIRED GRILLED

BERKSHIRE PORK RIBS <i>vietnamese hoisin glaze, lemon grass, toasted peanuts</i>	24
MICHIGAN BROWN TROUT <i>meyer lemon aioli, wild rice, salad of shaved fennel, confit tomatoes, herbs, frisée</i>	28
MIXED GRILLED PLATTER <i>chef curated selection of meats, seafood, seasonal vegetables</i>	MP
HERITAGE PORK SECRETO <i>grilled, mojo verde, summer slaw, tomato compote</i>	34

ENTRÉES

BALAL'S SEAFOOD PLATTER <i>fire roasted, twin 6oz lobster tails, mussels, scallops, shrimp, clams, oysters, potato puree, seasonal vegetables</i>	MP
PORK SCHNITZEL <i>pan fried, german potato salad, frisée, shaved onions, lemon</i>	28
HALIBUT <i>roasted freekeh, sofrito sauce, pickled mustard seeds</i>	34
WAGYU BURGER <i>two 5oz patties, aged cheddar pimento, chow-chow, shredded lettuce, japanese milk bread bun, haystack potatoes</i>	18
SEAFOOD RISOTTO <i>shrimp, bay scallops, grilled 6oz lobster tail in shell</i>	36
SUPREME OF CHICKEN <i>green fava bean hummus, summer succotash, chimichurri, confit tomatoes</i>	24
PAPPARDELLE NOODLE <i>english peas, foraged mushrooms, pecorino, green garlic</i>	20

Executive Chef: Josef Huber

Chef de Cuisine: Balal Darwich

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