



SHKODÉ CHOPHOUSE

## APPETIZERS

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### **BURRATA 12**

*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, trio of sauces*

### **SHRIMP COCKTAIL 15**

*vodka cocktail sauce, grilled lemon*

### **LAMB SKEWER 13**

*frybread, tomatoes, mint yogurt sauce*

### **CHARRED SPANISH OCTOPUS 16**

*thai salad, forbidden rice, aromatic herbs*

### **YELLOW FIN TUNA CARPACCIO 16**

*fennel & arugula salad, blood orange dressing*

### **OYSTERS 18**

*vodka cocktail sauce, apple mignonette*

## SOUP & SALADS

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### **PARSNIP & CELERY ROOT SOUP 8**

*parsnip chips, sherry maple reduction*

### **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, sherry shallot vinaigrette*

## BOARDS

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### **CHARCUTERIE 21**

*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, pickled egg, pumpernickel bread*

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

# STEAKS

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*28 day wet aged  
served with potato puree, asparagus*

**8oz. FILET 42**

**16oz. NEW YORK 44**

**16oz. RIBEYE STEAK 44**

**32oz. TOMAHAWK 75**

*Add-On's:*

**APPLEWOOD SMOKED BACON  
WRAPPED SHRIMP 12**  
**CRAB CAKE 12**

# WHITE OAK GRILLED

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**BERKSHIRE PORK RIBS 20**

*vietnamese hoisin glaze, lemongrass, toasted peanuts*

**CEDAR PLANK SALMON 24**

*cauliflower puree, crispy salmon skin*

**MICHIGAN DOUBLE CUT PORK CHOP 32**

*carrot romesco sauce, charred greens, apple compote*

# ENTRÉES

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**FIRE ROASTED SEAFOOD  
PLATTER 110**

*two 6oz lobster tails , jumbo scallops, shrimp, clams, oysters,  
potato puree, seasonal vegetables*

**SHORT RIB 28**

*bone-in, native grits, forest mushroom, pepitas, pomegranate*

**CHILEAN SEABASS 32**

*caulilini puree, pickled mustard seeds, miso reduction*

**DUCK TWO WAYS 29**

*confit and crispy, sweet red cabbage,  
orange-cranberry sauce, fingerling potatoes*

**WAGYU BURGER 18**

*10oz wagyu steak blend, merlot cheddar, grilled onion, bibb lettuce,  
beefsteak tomato, japanese milk bread bun, haystack potatoes*

**SEAFOOD RISOTTO 36**

*shrimp, scallops, grilled 6oz lobster tail*

**CHICKEN CASSOULET 24**

*navy beans, toulouse sausage, bread crumbs*

**MUSHROOM FETTUCCINI 19**

*homemade pasta, pebble creek farm mushrooms,  
chestnut butter, pecorino*



# SIDES & SAUCES

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*SHKODÉ SIGNATURE STEAK SAUCE,  
CHIMICHURRI, BÉARNAISE,  
BORDELAISE, HARISSA,  
GREEN PEPPERCORN DEMI*

**3**

*MAC AND CHEESE, CAULILINI,  
POTATO PUREE, ASPARAGUS,  
ROASTED WILD MUSHROOMS*

**6**

*FLIGHT OF SAUCES*

**12**