



# SHKODÉ CHOPHOUSE

## APPETIZERS

<b>CRAB CAKE</b>	<b>29</b>
<i>tarragon rémoulade, heirloom tomato relish</i>	
<b>FIRECRACKER SHRIMP</b>	<b>15</b>
<i>fried, sweet chili aioli, sesame wonton</i>	
<b>LAMB SKEWER</b>	<b>16</b>
<i>frybread, tomatoes, mint yogurt sauce</i>	
<b>HAMACHI AQUACHILE</b>	<b>19</b>
<i>cucumber chili water, watermelon, smoked tableside</i>	
<b>OYSTERS</b>	<b>18</b>
<i>house hot sauce, lemon, mignonette, cocktail sauce</i>	
<b>SHRIMP COCKTAIL</b>	<b>19</b>
<i>vodka cocktail sauce</i>	

## SOUP & SALADS

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

## BOARDS

<b>CHARCUTERIE</b>	<b>26</b>
<i>rotating meats and cheeses, mustard seed, house pickles, honeycomb, olives, assorted crostinis</i>	
<b>BIG O'S SMOKED FISH</b>	<b>32</b>
<i>salmon, smoked trout, cajun shrimp, smoked fish spread, pickled vegetables, capers, pickled egg, house rye bread</i>	

## SIDES & SAUCES

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

## STEAKS

28 day aged served with potato puree, asparagus

<b>8oz. FILET</b>	<b>47</b>
<b>16oz. NEW YORK</b>	<b>48</b>
<b>16oz. RIBEYE STEAK</b>	<b>48</b>
<b>32oz. TOMAHAWK</b>	<b>125</b>

CHEF INSPIRED PAIRINGS:

<b>BACON WRAPPED SHRIMP</b>	<b>12</b>
<b>CRAB CAKE</b>	<b>29</b>
<b>LOBSTER TAIL</b>	<b>32</b>
<i>grilled 6 oz lobster tail with garlic butter</i>	

## WOOD FIRE GRILLED

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

## ENTRÉES

<b>BALAL'S SEAFOOD PLATTER</b>	<b>MARKET PRICE</b>
<i>fire roasted, twin 6oz lobster tails, mussels, scallops, snow crab, shrimp, clams, oysters, potato puree, seasonal vegetables</i>	
<b>PORK SCHNITZEL</b>	<b>28</b>
<i>pan fried, german potato salad, frisée, shaved onions, lemon</i>	
<b>HALIBUT</b>	<b>34</b>
<i>roasted freekeh, sofrito sauce, pickled mustard seeds</i>	
<b>WAGYU BURGER</b>	<b>19</b>
<i>two 5oz patties, aged cheddar pimento, chow-chow, lettuce, japanese milk bread bun, haystack potatoes</i>	
<b>SEAFOOD RISOTTO</b>	<b>39</b>
<i>shrimp, bay scallops, grilled 6oz lobster tail in shell</i>	
<b>SUPREME OF CHICKEN</b>	<b>24</b>
<i>green fava bean hummus, summer succotash, chimichurri, confit tomatoes</i>	
<b>PAPPADELLE NOODLE</b>	<b>20</b>
<i>english peas, foraged mushrooms, pecorino, garlic</i>	

Executive Chef: Josef Huber

Chef de Cuisine: Balal Darwich

A SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE

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