





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 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, cajun remoulade, arugula, and charred lemon	24
Firecracker Shrimp 	sweet chili aioli, sesame wonton, fresh herbs	19
Oysters on the 1/2 Shell	shkodé hot sauce, seasonal mignonette	18
Baked French Onion Soup 	aged sherry, caramelized onions, fresh herbs, emmanthal cheese	12
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
Classic Oysters Rockefeller	spinach, cream, pernod, parmesan cheese	20
Steak Tartare	prime tenderloin, mustard, worcestershire, cornichons, shallots, toast points	24
Shrimp Cocktail	jumbo shrimp, classic cocktail sauce, lemon	22

FARMER'S MARKET

Traditional Caesar Salad	romaine lettuce, parmesan crostini, creamy dressing	12
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	11

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	42
Shkodé Steak Burger 	garlic aioli, aged white cheddar cheese, coppa, lettuce, house pickles, truffled potatoes	22
Alaskan King Crab	mashed potatoes, seasonal vegetables, clarified butter	MKT
Pan Seared Scallops	smoked tomato grits, citrus butter sauce	38
Miso Seabass	yuzu butter, wilted greens	45



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, 6oz	40
Filet Mignon, 10oz	48
Ribeye, 16oz	49
Ribeye, 24oz	55
New York Strip, 14oz	44
USDA Prime New York Strip, 14oz	59
Grilled Yorkshire Pork Chop, currants, roasted jus	38

<p>"Steak Frites", 12oz prime hanger steak, herb butter, arugula salad, truffled shkodé potato wedges</p>	42
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SURF & TURF

enhance any entrée with our fresh seafood options

8oz Lobster Tail	32
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	

SHARED SIDES

Baked Mac & Cheese 11 four cheese blend, panko bread crumbs	Loaded Baked Potato 10 bacon, sour cream, chives, cheddar cheese
Crispy Brussel Sprouts 9 maple syrup, pork confit	Chef's Mashed Potatoes 10 sweet butter, snipped chives
Sautéed Wild Mushrooms 10	Parmesan & Truffle Potato Wedges 11
Seasonal Market Vegetables 9	Potatoes Au Gratin 9

