



SHKODÉ CHOPHOUSE

STARTERS

Jumbo Lump Crab Cake 24

blue crab, cajun remoulade, arugula, charred lemon

Firecracker Shrimp 19

sweet chili aioli, sesame wontons, fresh herbs

USDA Prime Beef Carpaccio 20

truffle aioli, parmigiano-reggiano, capers, arugula

Shrimp Cocktail 22

horseradish cocktail sauce, yuzu kosho aioli, charred lemon miso vinaigrette

Chef's Charcuterie for Two 29

artisan meats & cheeses, house-made pickled vegetables, assorted olives,
local honeycomb, fruit compote, crostini & crackers

Wedge Salad 12

iceberg lettuce, gorgonzola, bacon, chopped egg, cherry tomatoes

Caesar Salad 12

romaine lettuce, parmesan crostini, white anchovies, creamy dressing

Baked Five Onion Soup 14

aged sherry, fresh herbs, gruyère cheese

"Cappuccino" of Lobster Bisque 16

maine lobster salad, cognac chantilly cream, snipped chives



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

SIGNATURE ENTREES

Seafood Risotto 44

cold water lobster tail, jumbo shrimp, scallops, lump crab, parmigiano-reggiano cheese

Miso Seabass 46

yuzu butter, wilted greens, smashed fingerling potatoes

USDA Prime Steakburger 24

garlic truffle aioli, aged cheddar, grilled shallots, house-made pickle

Grilled Kurobuta Pork Chop 38

charred sweet corn puree, pickled fresno peppers, smoked paprika butter

Cold Water Lobster Tail MKT

mashed yukon potatoes, seasonal vegetables, clarified butter

Alaskan King Crab Legs MKT

mashed yukon potatoes, seasonal vegetables, clarified butter

GARLIC HERB ROASTED PRIME RIB

mashed potatoes, creamed spinach, yorkshire pudding, herbed jus, horseradish sauce

Prime Rib, 16 oz 49

Petite Prime Rib, 10 oz 42

Jumbo Cut Prime Rib, 22 oz 56



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SHKODÉ CHOPHOUSE

STEAKS

We partner with the best meat purveyors in the region to provide you aged USDA PRIME steaks and chops.

Petite Filet Mignon, 6 oz 42

Filet Mignon, 10 oz 52

USDA Prime Ribeye, 16 oz 56

USDA Prime Ribeye, 24 oz 67

USDA Prime New York Strip, 14 oz 47

USDA Prime "Steak Frites", 12 oz 44

prime hanger steak, herbed butter, arugula salad, truffle potato wedges

SURF & TURF

enhance any entrée with our fresh seafood options

Cold Water Lobster Tail	½ lb. Alaskan King Crab	Garlic Roasted Shrimp
MKT	MKT	19

STEAKHOUSE SIDES

Baked Mac & Cheese 11
smoked gouda, herbed bread crumbs

Loaded Baked Potato 10
pepper bacon, sour cream, chives, aged cheddar

Charred Jumbo Asparagus 11
meyer lemon hollandaise

Mashed Yukon Potatoes 11
sweet butter, chive oil, crispy garlic

Pebble Creek Crimini Mushrooms 11
roasted garlic butter, sherry jus

Parmesan & Truffle Potato Wedges 12
black truffle butter, shaved parmesan

Creamed Spinach 9

3 Sisters Succotash 10
sweet corn, edamame, blistered cherry tomatoes

SAUCES & ADD ONS 3 each

Peppercorn Demi

Bordelaise Sauce

Gorgonzola Blue Crust

Chimichurri Sauce

Béarnaise Sauce

Hollandaise Sauce



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