



# SHKODÉ CHOPHOUSE

## STARTERS

### Jumbo Lump Crab Cake 24

blue crab, cajun remoulade, arugula, charred lemon



### Firecracker Shrimp 19

sweet chili aioli, sesame wonton, fresh herbs

### B.B.L.T. 18

billionaires bacon, burrata, little gem lettuce, heirloom tomato, smoked tomato vinaigrette, brioche crostini

### Shrimp & Crab Louie 24

avocado, egg, cucumber, heirloom tomato, louie sauce



### Chef's Charcuterie for Two 29

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

### Wedge Salad 12

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

### Caesar Salad 12

romaine lettuce, parmesan crostini, white anchovie, creamy dressing

### Baked Five Onion Soup 12

aged sherry, fresh herbs, gruyère cheese



### Tableside Corn & Crab Bisque 16

corn, crab, cream, old bay



### 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 46

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

### Miso Seabass 51

yuzu butter, wilted greens, smashed fingerling potato

### Shkode Steakburger 21

two beef patties, garlic aioli, aged cheddar, caramelized shallot, shredded lettuce, potato bun

### Walleye Meuniere 24

broccolini, haystack potato, meuniere sauce

### Half Roasted Chicken 32

herb rubbed, ratatouille, whipped potato

### Eggplant Campanelle 24

fried eggplant, goat cheese, dried tomato, micro basil

### Cold Water Lobster Tail MKT

mashed russet potato, seasonal vegetable, clarified butter

## STEAKHOUSE SIDES

### Baked Mac & Cheese 12

smoked gouda, herbed bread crumbs

### Charred Jumbo Asparagus 12

meyer lemon hollandaise

### Crimini Mushrooms 12

roasted garlic butter, sherry jus

### Creamed Spinach 10

### Loaded Baked Potato 10

pepper bacon, sour cream, chives, aged cheddar

### Mashed Russet Potatoes 11

butter, chive oil, cream, chives

### Beef Tallow Confit Potatoes 12

black truffle sour cream

### Ratatouille Nicoise 12

eggplant squash, heirloom tomato, bell pepper



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## STEAKS & CHOPS

Petite Filet Mignon, 6 oz 44

Filet Mignon, 10 oz 58

Ribeye, 16 oz 58

New York Strip, 14 oz 47

Tomahawk, 32 oz 112

Steak Frites, 12 oz 44

steak, herbed butter, salad, rosemary sea salt fries

Stuffed Pork Chop, 12 oz 30

speck alto adige, fontina, marsala sauce

## GARLIC HERB ROASTED PRIME RIB

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

Petite Prime Rib, 10 oz 48

Prime Rib, 16 oz 52

Jumbo Cut Prime Rib, 22 oz 64

## SURF & TURF

enhance any entrée with our fresh seafood options

Cold Water Lobster Tail

MKT

Garlic Roasted Shrimp

19

Oscar 21

asparagus, jumbo lump crab, butter,  
bearnaise sauce

## SAUCES & ADD ONS 4 each

Peppercorn Demi

Bordelaise Sauce

Gorgonzola Blue Crust

Chimichurri Sauce

Béarnaise Sauce

Hollandaise Sauce



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