



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 anchovy, creamy dressing

Baked Five Onion Soup 12

aged sherry, fresh herbs, gruyère cheese



Tablesideside 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



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 CHOP HOUSE

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 122

beef tallow confit potatoes, crimini mushrooms

Steak Frites, 12 oz 44

steak, herbed butter, salad, rosemary sea salt fries

Smothered 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

Chimichurri Sauce

Bordelaise Sauce

Béarnaise Sauce

Gorgonzola Blue Crust

Hollandaise Sauce



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.