SHKODÉ CHOPHOUSE

STARTERS

Jumbo Lump Crab Cake 24
blue crab, cajun remoulade, arugula, charred lemon

Firecracker Shrimp 19
sweet chili aioli, togarashi dusted sesame wonton, microgreens

Crispy Calamari & Cherry Peppers 20
semolina crust, pickled hot cherry peppers, charred lemon,
roasted garlic aioli, san marzano marinara

Bourbon Maple Glazed Pork Belly 19
michigan apple parsnip purée, pickled mustard seed,
apple cider gastrique

Roasted Bone Marrow 22
bacon onion marmalade, parsley caper salad, grilled sourdough

Chef's Charcuterie for Two 32
artisan meats & cheeses, house-made pickled vegetable, assorted
olives, local honeycomb, fruit compote, crostini & crackers

Wedge Salad 13
iceberg lettuce, gorgonzola, gorgonzola dressing,
applewood bacon, chopped egg, cherry tomato, chives

Caesar Salad 13
romaine lettuce, parmesan crostini, white anchovies, house caesar dressing

Baked French Onion Soup 12
aged sherry, fresh herbs, gruyère cheese

Tableside Butternut Squash Soup 16
savory spiced apple compote, spiced crème fraîche, vanilla wafer crumb

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
carnaroli rice, lobster, shrimp, scallop, lump crab, parmigiano reggiano

Red Wine Braised Short Beef 44
potato purée, fall squash, natural braising jus reduction, crispy leeks

Kombu Steamed Black Cod 46
wild mushroom dashi broth, baby bok choy,
crispy ginger scallion rice cake

Crispy Skin Salmon 36
celery root purée, bacon apple brussels sprouts hash, spiced cider reduction

Bone-In Smothered Pork Chop 34
michigan tart cherry & honeycrisp apple chutney, mascarpone polenta, bourbon brown sugar jus

Roasted Rosemary Half Chicken 32
wild mushroom & leek bread pudding, glazed baby carrots, roasted chicken jus

Butternut Squash Tortelloni 26
amaretto sage brown butter, toasted pepitas,
dried tart cherries, shaved aged pecorino

Cold Water Lobster Tail MKT
10-12oz cold water tail potato purée, seasonal vegetable,
clarified butter

STEAKHOUSE SIDES

Baked Mac & Cheese 12
smoked gouda, herbed bread crumbs

Charred Jumbo Asparagus 12
lemon hollandaise

Crimini Mushrooms 12
roasted garlic butter, sherry jus

Crispy Brussels Sprouts 11
spiced michigan maple glaze, smoked bacon lardons,
candied pecans

Potato Purée 11
butter, chive oil, cream, chives

Loaded Baked Potato 12
tallow butter, pepper bacon, sour cream, chives,
aged cheddar

Beef Tallow Confit Potato 12
black truffle sour cream

Bourbon Glazed Heirloom Carrots 12
whipped goat cheese, hot honey, fresh thyme

Creamed Spinach 11
smoked gouda, toasted bread crumbs

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SHKODÉ CHOPHOUSE

STEAKS

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
beef tallow confit potatoes, crimini mushrooms

Steak Frites, *12 oz* 44
butcher cut, herbed butter, house salad, rosemary sea salt fries

GARLIC HERB ROASTED PRIME RIB
potato purée, creamed spinach, yorkshire pudding, herbed jus, horseradish crema

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
10-12oz split tail

Garlic Roasted Shrimp 19
garlic marinade, chimichurri

Oscar 21
asparagus, jumbo lump crab,
béarnaise sauce

SAUCES & ADD ONS 3 each

Peppercorn Demi
Bordelaise Sauce
Gorgonzola Blue Crust
Chimichurri Sauce
Béarnaise Sauce
Hollandaise Sauce

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