VOODOO STEAK

SEAFOOD TOWERS

towers are all served with traditional accompaniments

COLD TOWER* 49.99pp
lobster tail, shrimp, king crab, raw oysters, green lip mussels, halibut ceviche

HOT TOWER* 55.99pp
lobster tail, oysters rockefeller, king crab, shrimp scampi, mini crab cake, seared scallop

FIRE & ICE* 60.99pp
cold & hot lobster tail, cold & hot shrimp, cold & hot king crab, raw oysters, oysters rockefeller, green lip mussels, halibut ceviche, mini crab cake

APPETIZERS

CHEESE & CHARCUTERIE 20.99
chef selection of cheese and charcuterie, marinated olives, traditional accompaniments

SHRIMP COCKTAIL 22.99
poached, signature cocktail sauce, meyer lemon

SHORTRIB BRUSCHETTA 20.99
rye, batard, truffle ricotta, fennel citrus salad

BEEF TARTARE* 20.99
bone marrow, truffle aioli, caviar, quail egg, chervil, shallots, capers, cracker

FOIE GRAS MACARON* 28.99
pistachio, berry compote, aged balsamic, sea salt, gold

CRAB CAKE 26.99
charred lemon, green goddess, creamy horseradish

APPLEWOOD SMOKED SLAB BACON 26.99
bourbon glaze, creole mustard sauce

(V) = vegetarian

*consuming raw or undercooked, meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions & pregnancies.
SALADS AND SOUPS

(V) HEIRLOOM BABY BEET  16.99
honey comb, goat cheese, hydroponic watercress, candied pecan, orange, aged balsamic

WEDGE SALAD  17.99
bacon, peppers, tomato, cucumber, onion, blue cheese dressing

VOODOO CAESAR  17.99
baby romaine, white anchovy dressing, buttered croutons, shaved parmesan

LOBSTER BISQUE  19.99
lobster, goat cheese, cracker

FRENCH ONION  15.99
sherry beef broth, gruyere, parmesan crust

ENTREES

DOMESTIC LAMB CHOPS*  62.99
pistachio herb crust, haricot vert, pearl onions, peruvian potatoes

BRICK CHICKEN  39.99
blue cheese au gratin, forest mushroom, yuzu caper beurre blanc, fennel, radish

(V) PORCINI MUSHROOM PASTA  34.99
roasted vegetables, parmesan, porcini cream sauce

FRIED PORK SHANK  39.99
crispy pata, pickled cucumbers & red onion, garlic soy sauce, chili vinegar, apple chutney

KING CRAB LEGS
1lb /  115.99 – 2lb /  229.99
drawn butter, charred lemon

CRAB STUFFED HALIBUT  56.99
creamy celeriac, blistered toybox tomatoes, turmeric beurre blanc

ORA KING SALMON*  42.99
asparagus, roasted sunchoke, jasmine tea rice, herb crust, caviar

SEARED SCALLOPS*  46.99
caramelized cauliflower, pink grapefruit, fennel, crispy capers, chervil

AUSTRALIAN LOBSTER TAIL  74.99
12oz baked, white wine, herbed butter

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21 days wet-aged, corn fed, midwest all steaks are rubbed with our unique voodoo spice rub add a sauce flight to any steak $15.99

10oz. FILET* 55.99
16oz. RIBEYE* 56.99

PRIME
14oz. FLAT IRON* 45.99
14oz. NEW YORK* 80.99
20oz. BONE-IN RIBEYE* 82.99

WAGYU
mishima reserve domestic wagyu beef, usa
8oz. RIB CAP* 76.99
12oz. RIBEYE* 78.99

ADD ONS
foie gras 21.99
roasted marrow butter 9.99
bourdelaise 4.99

lobster tail 74.99
oscar-style 33.99
bearnaise 4.99

king crab 115.99
au poive style & sauce 12.99
chimichurri 4.99

DINNER FOR TWO
32 oz. TOMAHAWK* 155.99
lobster mac & cheese, asparagus, sauce flight

SIDES
(V) WILD MUSHROOMS 13.99
assorted forest mushrooms, fennel confit

(V) BLUE CHEESE POTATO GRATIN 13.99
russet, smokey blue, roasted garlic

(V) ASPARAGUS 13.99
spring asparagus, truffle creme fraiche

BACON CREAM SPINACH 13.99
herb crumble crust, garlic bread

(V) WHIPPED POTATOES 13.99
peruvian & russet potatoes, chive butter

(V) CREAMED CORN 13.99
roasted corn, bechamel sauce, white cheddar

(V) VOODOO WEDGES 13.99
russet, truffle oil, parmesan, garlic

LOBSTER MAC 13.99
parmesan, lobster essence

BAKED POTATO 13.99
sour cream, white cheddar, bacon, onion

TEMPURA GREEN BEANS 13.99
white anchovy dressing, togarashi

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VOODOO STEAK

CHEF TASTING MENU 110.99
three courses

FIRST
VOODOO CAESAR
baby romaine, white anchovy dressing, buttered croutons, shaved parmesan

or

FRENCH ONION
sherry beef broth, gruyere, parmesan crust

or

LOBSTER BISQUE
lobster, goat cheese, cracker

MAIN
SURF & TURF*
6 oz. filet, 6 oz. lobster tail, tiger prawns served with whipped potatoes, asparagus & roasted carrots

DESSERT
(CHOICE OF)

FORBIDDEN APPLE
white chocolate yuzu whipped ganache, honey caramelized apple
milk chocolate peanut crisp

or

CHOCOLATE LAYERED CAKE
rich devil chocolate layered with semi-sweet chocolate mousse

or

CREAM BRULEE
tahitian vanilla bean custard, caramelized sugar crust

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