

# 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

#### BEEF TARTARE\* 20.99

bone marrow, truffle aioli,  
caviar, quail egg, chervil, shallots,  
capers, cracker

#### SHRIMP COCKTAIL 22.99

poached, signature cocktail sauce,  
meyer lemon

#### FOIE GRAS MACARON\* 28.99

pistachio, berry compote,  
aged balsamic, sea salt, gold

#### SHORTRIB BRUSCHETTA 20.99

rye, batard, truffle ricotta,  
fennel citrus salad

#### 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

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### 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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# VOODOO STEAK

## ARTISAN STEAKS

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

## CHOICE

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

lobster tail 74.99

king crab 115.99

roasted marrow butter 9.99

oscar-style 33.99

au poive style & sauce 12.99

bourdelaise 4.99

bearnaise 4.99

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) VODOO 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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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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