

IN THE BEGINNING...

BABY OCTOPUS 18

potatoes / hearts of palm / piquillo peppers / basil aioli

CHICKEN LOLLIPOP 18

shaved celery / carrots / radishes / blue cheese

BLUE LUMP CRAB CAKE 20

green beans / radish / herb salad / remoulade

GIANT TIGER PRAWNS 22

poached / signature cocktail sauce / meyer lemon

SEARED FOIE GRAS 24

seasonal berry jam / brioche / aged balsamic

PRIME BEEF TARTARE* 20

truffle aioli / salted brioche / quail egg

FOR THE TABLE large enough to share

SHORTRIB BRUSCHETTA 19

batard rye / truffle ricotta / fennel citrus salad

SEASONAL OYSTERS*

½ dozen 18 dozen 32

traditional accompaniments

GRILLED ARTICHOKE 17

saffron & orange coulis / charred lemon

CHEESE & CHARCUTERIE 19

humboldt fog (goat) truffle salami

point Reyes blue (cow) prosciutto

p'tit basque (sheep) marinated olives

VOODOO SEAFOOD PLATTER 95

maine lobster / poached shrimp / king crab / oyster shooters

Field

HEIRLOOM BABY BEETS 14

organic honey / goat cheese / hydroponic watercress /

candied pecans / valencia orange / aged balsamic

WEDGE SALAD 14

bacon / peppers / tomatoes / cucumber /

onion / roquefort blue cheese dressing

VOODOO CAESAR 14

parmesan dijon dressing / buttered croutons

Soup

LOBSTER BISQUE 14

maine lobster / hennessey cognac / crème fraiche

CLASSIC FRENCH ONION 12

sherry beef broth / gruyere / parmesan

CHILLED HONEYDEW & CRAB 10

perfect for a hot summer night!

Specialties

LIVE MAINE LOBSTER 59

summer vegetable succotash / pearl pasta / harrissa

ALASKAN HALIBUT 40

haricot vert / fingerling potato / finger lime beurre blanc

ORA KING SALMON 38

summer squash / heirloom tomatoes / fennel / basil pesto

JIDORI FREE RANGE CHICKEN 34

pearl onions / forest mushrooms / chicken jus

DOMESTIC LAMB CHOPS* 59

cheddar potato crisp / pea shoots / onions

DIVER SCALLOPS* 46

caramelized cauliflower / forest mushrooms / creamy fennel

DUROC PORK RIB EYE* 44

pickled cabbage / chorizo / roasted peach / grain mustard

Surf & Turf

VOODOO MENAGE A TROIS* 66

6oz petite filet / 6oz lobster tail / tiger prawns

CHOICE OF LAND & SEA* 85

LAND | 6oz ribeye / duroc pork chop / 8oz filet mignon / 14oz prime flat iron

SEA | diver scallops / lobster tail / king crab legs / tiger prawns

Choice

21 Days Wet Aged / Corn Fed / Midwest Cattle

8oz FILET MIGNON* 47

12oz FILET MIGNON* 58

Dry Aged

28 Days Dry Aged / Corn Fed / Omaha Farmed Beef

20oz DRY AGED BONE-IN RIBEYE* 58

Wagyu

Queensland Grain Fed / Darling Dawns / Australia

14oz RIBEYE* 78

Prime

21 Days Wet Aged / Corn & Grass Fed / Grand Island Nebraska

14oz PRIME FLAT IRON* 44

14oz PRIME NEW YORK* 58

32oz TOMAHAWK* 85

Certified Angus

21 Days Wet Aged / Grass & Corn Fed Cattle

16oz EYE OF RIBEYE* 58

Grass Fed

21 Days Wet Aged / 100% Grass Fed & Finished / Iowa Farmed

16oz KANSAS* 58

TOP YOUR STEAK...

foie gras 19 / marrow butter 6 / point Reyes blue cheese 6 / oscar 21 / horseradish garlic crust 6

Sides

WILD MUSHROOMS 12

assorted forest mushrooms

SUMMER BABY CARROTS 12

turmeric butter / honey glazed

VOODOO FRIES 10

truffle oil / parmesan / garlic / parsley

LOBSTER MAC 25

parmesan / lobster essence

MAC & CHEESE 10

aged cheddar / truffle cream sauce

WHIPPED POTATOES 10

chives / crème fraiche

BAKED POTATO 12

sour cream / cheddar / bacon / chive

SPRING ASPARAGUS 10

baby asparagus / truffle cream

BROCCOLI RABE 10

olive oil / confit garlic / chili flakes

TEMPURA GREEN BEANS 9

white anchovy dressing / togarashi dust

Chef De Cuisine: *Honorio Mecinas*

SUMMER 2017

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

\$30 minimum per person / 18% included on parties of 6 or more