

VOODOO

STEAK

SEAFOOD TOWER

served with traditional accompaniments

FIRE & ICE* (SERVES 4-6) 235.99 (SERVES 2) 110.99

hot and cold seafood including lobster medallions, shrimp, oysters, crab cakes, Alaskan king crab, seared scallops, poke shooters

APPETIZERS

OYSTERS ON THE HALF SHELL

(6) 19.99 (12) 37.99

freshly shucked oysters, house cocktail sauce, lemon

SHRIMP COCKTAIL 24.99

slow-poached, jumbo shrimp, house cocktail sauce, lemon

BRAISED SHORT RIB

BRUSCHETTA 23.99

tasteful short ribs on rye crostini, truffle ricotta, fennel citrus salad

APPLEWOOD SMOKED

SLAB BACON 20.99

bourbon glaze, creole mustard sauce

BRANDIED STEAK TARTARE* 22.99

minced sirloin, dijon mustard, capers, shallots, quail egg, crostini

CRISPY CALAMARI 19.99

golden-fried rings and tentacles, house cocktail sauce, lemon

CRAB CAKES 27.99

jumbo lump blue crab, green goddess, creamy horseradish



5.17.21

(V)= vegetarian

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SALADS AND SOUPS

VOODOO CAESAR 17.99

baby romaine, tossed caesar dressing, buttered croutons, shaved parmesan cheese

LOBSTER BISQUE 19.99

creamy, sweet, succulent lobster, brandy

WEDGE SALAD 16.99

crisp lettuce, bacon, peppers, tomato, cucumber, onion, chunky blue cheese dressing

FRENCH ONION SOUP 16.99

sherry, beef broth, gruyère cheese, parmesan crust

ENTRÉES

DOMESTIC LAMB CHOPS* 63.99

pistachio, herb crust, pearl onions, puréed potatoes

CHICKEN MARSALA 39.99

crispy pan-fried breast of chicken, forest mushrooms, marsala wine sauce, pasta

SEARED SCALLOPS 45.99

fresh sea scallops, garlic butter, puréed potato, carrots, asparagus

ALASKAN KING CRAB

(1lb) 105.99 (2lb) 199.99

sweet king crab served warm, drawn butter, lemon

AHI TUNA 41.99

fresh carrots, asparagus, furikake rice, yuzu butter sauce

NORWEGIAN KING

SALMON* 42.99

pan-seared fresh salmon fillet, jasmine rice, tobiko caviar, asparagus

AUSTRALIAN LOBSTER TAIL 74.99

12oz. lobster tail, herbed butter, lemon

SURF N TURF 110.99

6oz. lobster tail, petite filet, 2 jumbo shrimp, puréed potato, asparagus, carrots, drawn butter



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ARTISAN STEAKS

Our ribeyes and NY steaks are 21 to 28 days wet-aged from Hastings, Nebraska. All cattle is "backgrounded" on grass and then corn-fed from family farms within 150 mile radius ensuring consistency from week to week.

CHOICE

- 10oz. FILET* 64.99
- 20oz. BONE-IN RIBEYE* 69.99
- 16oz. RIBEYE* 64.99
- 14oz. NEW YORK* 65.99

PRIME

- 14oz. FLAT IRON* 46.99

WAGYU

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

ADD ONS

- LOBSTER TAIL 36.99
- KING CRAB 36.99
- OSCAR-STYLE 24.99
- BORDELAISE 4.99
- BÉARNAISE 4.99

DINNER FOR TWO

32 oz. TOMAHAWK* 175.99

choice of soup or salad, served with whipped potatoes, asparagus

SIDES

- (V) WILD MUSHROOMS 13.99
forest mushrooms, fennel confit
- (V) BLUE CHEESE POTATO GRATIN 13.99
shaved idaho russets, point Reyes blue cheese, roasted garlic
- (V) ASPARAGUS 13.99
spring asparagus, truffle crème fraîche
- BACON CREAM SPINACH 13.99
heavy cream, chopped spinach, applewood bacon
- (V) WHIPPED POTATOES 13.99
creamy red potato purée, butter
- (V) CREAMED CORN 13.99
roasted corn, bechamel sauce, white cheddar
- LOBSTER MAC 23.99
cheddar cheese, lobster essence
- BAKED POTATO 13.99
baked seasoned idaho russet potato, sour cream, butter, scallions

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CHEF TASTING MENU 139.99

FIRST COURSE

(choice of)

VOODOO CAESAR

baby romaine, white anchovy dressing, buttered croutons,
shaved parmesan cheese

FRENCH ONION

sherry beef broth, gruyère cheese, parmesan crust

LOBSTER BISQUE

lobster, goat cheese

SECOND COURSE

SURF & TURF*

6oz. filet, 6oz. lobster tail, tiger prawns, whipped potatoes,
asparagus, roasted carrots

THIRD COURSE

(choice of)

NY-STYLE CHEESECAKE

graham cracker-crustured creamy cheesecake with fresh seasonal berries

CHOCOLATE LAYERED CAKE

rich devil chocolate layered cake, semi-sweet chocolate mousse

CRÈME BRULÉE

tahitian vanilla bean custard, caramelized sugar crust

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