

STARTERS

LUMP CRAB & ARTICHOKE DIP boursin cheese, grilled pita chips 11

CRISPY COCONUT & SUGAR CANE SHRIMP spicy citrus and rum aioli 14

JUMBO LUMP CRAB CAKES spicy barbeque rémoulade, blue ribbon slaw 14

PORT WINE BRAISED ONION TART pavé d'affinois, anjou pear, arugula salad 16

FARM RAISED FROG LEGS spanish chorizo, asian dried shrimp, fumé blanc 12

POACHED JUMBO SHRIMP classic cocktail sauce 14

NORWEGIAN SMOKED SALMON potato gâteau, caper berries, caviar crème fraîche, sunny side up quail egg 16

AHI TUNA TARTARE diced ahi tuna, avocado, sesame tuile, yuzu granité 14

SERRANO HAM CROQUE MONSIEUR halloumi cheese, truffle gaufrette, spiced peach mustard 15

WITCH DOCTOR SAMPLER

lump crab cake, coconut shrimp aioli, rock shrimp hush puppies, tasso ham beignets
18 for one 32 for two additional 16 after two

BAYOU SEAFOOD PLATTER

fresh maine lobster, citrus poached shrimp, king crab legs, fanny bay oysters, dipping sauces
26 for one 48 for two additional 24 after two

GREENS

HEIRLOOM BEEFSTEAK TOMATOES field greens, pickled shallots, Brillat Savarin cheese, aged balsamic vinaigrette 10

VOODOO STYLE WEDGE organic romaine, baby iceberg, cultivated bibb, shaved tomato, crisp prosciutto, sheep's milk blue cheese 12

VOODOO CAESAR SALAD fontina croutons, parmesan flat bread 10

SOUPS

LOBSTER BISQUE apple liqueur, crème fraîche 10

FRENCH QUARTER ONION SOUP 9

CAJUN ANDOUILLE & CHICKEN GUMBO 9

VOODOO STEAKS AND CHOPS

Voodoo Steak offers 3 tiers of the finest corn fed Black Angus Beef, featuring 45 day dry aged Premium Choice cuts and our signature Prime and Wagyu selections

RIO PREMIUM RESERVE

8^{oz} FILET MIGNON 36

12^{oz} FILET MIGNON 42

RIO PREMIUM DRY-AGED

20^{oz} BONE-IN NEW YORK 38

20^{oz} RIB EYE 40

24^{oz} PORTERHOUSE 42

RIO SIGNATURE PRIME & WAGYU

14^{oz} PRIME FLAT IRON 38

14^{oz} PRIME NEW YORK 40

GRADE #8 WAGYU NEW YORK mp

16^{oz} BUTTER ROASTED VEAL CHOP porcini veal demi glace 40

16^{oz} DOMESTIC LAMB CHOPS Mediterranean Style 38

SHELLFISH ACCOMPANIMENTS

priced in addition to entrées

COLD WATER 10^{oz} LOBSTER TAIL mp

ALASKAN KING CRAB LEGS half pound 35 full pound 60

DEEP SEAWATER SHRIMP half pound 26 full pound 48

SIDES 8

SAUTÉED WILD MUSHROOMS

LEMON HONEY GLAZED BABY CARROTS

POACHED JUMBO ASPARAGUS WITH LEMON AÏOLI

BUTTERY BRUSSELS SPROUTS, PANCETTA BUTTER

POTATO PURÉE

CAJUN SHOESTRING FRIES

TRUFFLE PARMESAN SPAETZLE

BAKED RUSSET POTATO WITH CLASSIC ACCOMPANIMENTS

SAUCES

BÉARNAISE, RED WINE REDUCTION, PEPPERCORN SAUCE, CREAMY HORSERADISH, WILD MUSHROOM VEAL DEMI GLACE

VOODOO SPECIALTIES

VOODOO "MÉNAGE À TROIS" 6^{oz} premium petite filet, half cold water lobster tail, grilled Mexican white shrimp 46

CLASSIC LOBSTER THERMIDOR Maine lobster, lump crab meat, lobster tarragon sauce 48

BRAISED CHILEAN SEABASS coconut jasmine rice, Japanese pepper relish, soy and lemon-grass honey glazed 32

SEARED ATLANTIC SALMON corn vanilla foam, forest mushrooms, onion confit 28

VEAL CHEEKS "BOURGUIGNONNE" STYLE papardelle pasta, braise pearl onions, black truffle butter 36

ROASTED KUROBUTA PORK TENDERLOIN squash fricassée, calvados roasted apples, wilted mustard greens, violet mustard sauce 38

BUTTER BASTED THYME FREE RANGE CHICKEN crispy bacon lardons, roasted garlic potato purée 26

gratuity added to parties of 8 or more