

VOLTAGGIO  
BROTHERS

# STEAKHOUSE

## THANKSGIVING

### SEASONAL LIBATIONS

<b>BLOOD ORANGE SIDECAR</b> Remy Martin 1738, Lemon Juice, Blood Orange Cardamom Syrup	17	<b>FIONO</b> Planeta Cometa, Sicily, IT	20/74	<b>PINOT NOIR</b> Orin Swift Slander, CA	27/104
<b>SPICED MINT JULEP</b> House Made Apple and Cinnamon Infused Makers Mark Bourbon, Mint, and Angostura Bitters	17	<b>CHARDONAY</b> Plumpjack Reserve, Napa Valley, CA	29/121	<b>CABERNET SAUVIGNON</b> Kamen Estate Wines Moon Mountain District, CA	59/215

### ICED SHELLFISH

<b>SEAFOOD TOWER*</b> Daily Selection of Shellfish and Crustaceans	89	<b>OYSTERS*</b> Daily Selection with Traditional Garnish	18/36	<b>SHRIMP COCKTAIL*</b> Banana Cocktail Sauce, Daikon Radish, Old Bay, Crab Cracker	18
--	----	---	-------	---	----

### HOT & COLD STARTERS

<b>WOOD GRILLED QUAIL</b> Walnut Stuffing, Sorghum Glaze	25	<b>PORK SHOULDER</b> Lettuce Cups, House Sriracha, Trinity Sauce, Bread and Butter Pickles	17
<b>CACIO E PEPE</b> Spaghetti, Toasted Black Pepper, Pecorino Romano, Onsen Egg	16	<b>FRIED CALAMARI</b> Piquillo Pepper Marinara, Garlic Aioli	16
<b>PARKER HOUSE ROLLS</b> Sea Salt, Cultured Butter	9		

### SALADS & SOUP

<b>CAESAR SALAD</b> Little Gem Lettuce, Lacinato Kale, Parmigiano Reggiano Churro, Caesar Dressing	14	<b>LOBSTER &amp; SHIITAKE BISQUE</b> Enoki Mushroom Hay, Pumpkin Espuma	23
<b>OUR WEDGE</b> Gorgonzola Snow, Pickled Red Onion, Tomato Jam, Double Smoked Bacon, Ranch Dressing	14		

### WOOD-FIRED STEAKS

<b>44 FARMS TEXAS</b> 7 oz Filet Mignon*	48	<b>USDA PRIME</b> 10 oz Hanger Steak* 16 oz Ribeye* 36 oz Porterhouse*	36 65 125	<b>CREEKSTONE DRY-AGED 45 DAYS</b> 20 oz Bone-In Ribeye*	69
---	----	---	-----------------	---	----

### ACCOMPANIMENTS

<b>GRILLED SHRIMP</b>	18	<b>KIMCHI AND PICKLES</b>	5	<b>LOBSTER TAIL</b>	30	<b>KING CRAB LEG</b>	24	<b>LOCAL CHICKEN EGG*</b>	5
<p><b>SAUCES</b> Beer-naise    🏠- Steak Sauce    Sea Bean Chimichurri</p>									

### ENTRÉES

<b>HERITAGE TURKEY</b> Roasted Turkey Breast, Confit Thigh, Giblet Gravy, Cranberry Mostarda	39	<b>CRAB CAKE*</b> Maryland Blue Crab, Beer-naise	36
<b>BRANZINO</b> Chimichurri, Herbs, Charred Lemon	52	<b>COLORADO LAMB RACK*</b> 16 oz, Romesco Sauce	56
<b>MUSCOVY DUCK BREAST</b> Melted Leeks, Roasted Grapes, Jus	49		

### SIDES

<b>MACARONI &amp; CHEESE</b> Elbow Pasta, 3-Year Cheddar	11	<b>YUKON GOLD POTATOES</b> Mashed with Butter, Salt, and Pepper	11
<b>GREEN BEAN CASSEROLE</b> French Beans, Mushroom Cream, Crispy Chicken Skin	12	<b>PARKER HOUSE STUFFING</b> Sweet Onion, Dried Figs, Buttermilk Custard	11
<b>BLOOMSDALE SPINACH</b> Aerated White Cheddar, Crispy Shallot	12	<b>ROASTED SWEET POTATO</b> Dried Cherry Granola, Smoked Sour Cream Foam	11

### DESSERTS

<b>COLD FUDGE SUNDAE</b> Cinnamon Toast Crunch Ice Cream, Cereal Granola, Magic Shell, Blueberries	12	<b>CHEESECAKE</b> Ricotta Cheesecake, Graham Cracker Crust, Strawberry Consommé	12	<b>CHOCOLATE</b> Cake, Bar, Ice Cream, Mousse	12	<b>PUMPKIN PIE</b> Aerated Sorghum Cream, Pumpkin Seed Brittle, Espresso Carmel	12
--	----	---	----	--	----	---	----

\*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish, and shellfish products.