

VOLTAGGIO
BROTHERS

STEAKHOUSE

HOURS OF OPERATION
Sunday – Thursday: 5pm – 10pm
Friday & Saturday: 5pm – 11pm

PLEASE CONTACT
MGM National Harbor Group Dining at 301-971-5719
or RFP@MGMNationalHarbor.com.

A MODERN SPIN ON A CLASSIC STEAKHOUSE

A future, classic steakhouse that embraces locally sourced food and incorporates the nostalgia of family, Voltaggio Brothers Steak House by brothers and acclaimed chefs Bryan and Michael Voltaggio, marks the first joint restaurant venture for the duo, known for their shared successes on Bravo's *Top Chef*. The restaurant menu features both familiar and nuanced offerings such as dry-aged cuts and playful riffs on classic steakhouse fare including shrimp cocktail, wedge salad and the twice baked potato. Reflective of its namesake, the space itself mirrors a home complete with nostalgic design elements and childhood photos of the Voltaggio family. This venue celebrates the great culinary talents of Maryland born and raised brothers, Bryan and Michael Voltaggio.

Main Dining Room
261 occupancy

Bar/Lounge
24 occupancy

Private Dining Room
14 occupancy

Eat-In Kitchen
30 occupancy



VOLTAGGIO
BROTHERS

STEAKHOUSE

\$195 TASTING MENU

Beverages, tax and gratuity not included

(SHARED PER TABLE)

PARKER HOUSE ROLLS

Sea Salt, Cultured Butter

SEAFOOD TOWER

Chef's Daily Selection

AGED CHEDDAR BISCUITS

Apple Butter

(CHOICE OF ONE)

BIG EYE TUNA

Pretending to be Steak Tartare,
Egg Yolk Emulsion, Potato Chips

CAESAR

Little Gem Lettuce, Lacinato Kale,
Parmesan Reggiano Churro,
Caesar Dressing

BEEFSTEAK TOMATO

Burrata, Pomodoro,
Kalamata Olive, Basil

(CHOICE OF ONE)

CEDAR PLANK SALMON*

Old Bay, Smoked Roe,
Arugula and Fennel

14oz NEW YORK STRIP*

44 Farms

20oz BONE-IN RIBEYE*

Dry-aged 45 days

CAULIFLOWER STEAK CHICKEN TWO WAYS

Zucchini, Pine Nuts,
Black Garlic

Roasted with Fine Herbs
and Charred Lemon &
Buttermilk Fried with
Sorghum-Sambal

(SHARED PER TABLE)

YUKON GOLD POTATOES

Mashed with Butter,
Salt and Pepper

MACARONI AND CHEESE

Elbow Pasta,
3-year Cheddar

ASPARAGUS

Egg Yolk Emulsion
Lemon Dressing,
Buttery Crouton

BLOOMSDALE SPINACH

Aerated White Cheddar,
Crispy Shallots

(CHOICE OF ONE)

CHOCOLATE

Cake, Pudding, Ice Cream, Mousse

UPSIDE DOWN LEMON TART

Aerated Lemon Curd, Lavender, Fennel Pollen,
Brown Butter, Whipped Maple

Menu shown for illustrative purposes. Menu can be customized by the event planner.

*Consuming undercooked meat, fish or dairy may increase the risk of foodborne illness.

Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish and shellfish products.

VOLTAGGIO
BROTHERS

STEAKHOUSE

\$150 TASTING MENU

Beverages, tax and gratuity not included

(SHARED PER TABLE)

PARKER HOUSE ROLLS

Sea Salt, Cultured Butter

AGED CHEDDAR BISCUITS

Apple Butter

(CHOICE OF ONE)

BIG EYE TUNA

Pretending to be Steak Tartare,
Egg Yolk Emulsion, Potato Chips

CAESAR

Little Gem Lettuce, Lacinato Kale,
Parmesan Reggiano Churro,
Caesar Dressing

BEEFSTEAK TOMATO

Burrata, Pomodoro,
Kalamata Olive, Basil

(CHOICE OF ONE)

CEDAR PLANK SALMON*

Old Bay, Smoked Roe,
Arugula and Fennel

14oz

NEW YORK STRIP*

Dry-aged 45 Days

CAULIFLOWER STEAK

Zucchini, Pine Nuts,
Black Garlic

CHICKEN TWO WAYS

Roasted with Fine Herbs
and Charred Lemon &
Buttermilk Fried with
Sorghum-Sambal

(SHARED PER TABLE)

YUKON GOLD POTATOES

Mashed with Butter,
Salt and Pepper

MACARONI AND CHEESE

Elbow Pasta, 3-year Cheddar

BLOOMSDALE SPINACH

Aerated White Cheddar,
Crispy Shallots

(CHOICE OF ONE)

CHOCOLATE

Cake, Pudding, Ice Cream, Mousse

UPSIDE DOWN LEMON TART

Aerated Lemon Curd, Lavender, Fennel Pollen,
Brown Butter, Whipped Maple

Menu shown for illustrative purposes. Menu can be customized by the event planner.

*Consuming undercooked meat, fish or dairy may increase the risk of foodborne illness.

Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish and shellfish products.

VOLTAGGIO
BROTHERS

STEAKHOUSE

\$125 TASTING MENU

Beverages, tax and gratuity not included

(SHARED PER TABLE)

PARKER HOUSE ROLLS

Sea Salt, Cultured Butter

AGED CHEDDAR BISCUITS

Apple Butter

(CHOICE OF ONE)

BIG EYE TUNA

Pretending to be Steak Tartare,
Egg Yolk Emulsion, Potato Chips

CAESAR

Little Gem Lettuce, Lacinato Kale,
Parmesan Reggiano Churro,
Caesar Dressing

BEEFSTEAK TOMATO

Burrata, Pomodoro,
Kalamata Olive, Basil

(CHOICE OF ONE)

CEDAR PLANK SALMON*

Old Bay, Smoked Roe,
Arugula and Fennel

**7oz
FILET***

44 Farms

CAULIFLOWER STEAK

Zucchini, Pine Nuts,
Black Garlic

CHICKEN TWO WAYS

Roasted with Fine Herbs
and Charred Lemon &
Buttermilk Fried with
Sorghum-Sambal

(SHARED PER TABLE)

YUKON GOLD POTATOES

Mashed with Butter,
Salt and Pepper

MACARONI AND CHEESE

Elbow Pasta, 3-year Cheddar

BLOOMSDALE SPINACH

Aerated White Cheddar,
Crispy Shallots

(CHOICE OF ONE)

CHOCOLATE

Cake, Pudding, Ice Cream, Mousse

UPSIDE DOWN LEMON TART

Aerated Lemon Curd, Lavender, Fennel Pollen,
Brown Butter, Whipped Maple

Menu shown for illustrative purposes. Menu can be customized by the event planner.

*Consuming undercooked meat, fish or dairy may increase the risk of foodborne illness.

Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish and shellfish products.

VOLTAGGIO
BROTHERS

STEAKHOUSE

\$95 TASTING MENU

Beverages, tax and gratuity not included

(SHARED PER TABLE)

PARKER HOUSE ROLLS

Sea Salt, Cultured Butter

(CHOICE OF ONE)

BIG EYE TUNA

Pretending to be Steak Tartare,
Egg Yolk Emulsion, Potato Chips

CAESAR

Little Gem Lettuce, Lacinato Kale,
Parmesan Reggiano Churro,
Caesar Dressing

BEEFSTEAK TOMATO

Burrata, Pomodoro,
Kalamata Olive, Basil

(CHOICE OF ONE)

CEDAR PLANK SALMON*

Old Bay, Smoked Roe,
Arugula and Fennel

12oz BAVETTE*

Dry-aged 45 Days

CAULIFLOWER STEAK

Zucchini, Pine Nuts,
Black Garlic

CHICKEN TWO WAYS

Roasted with Fine Herbs
and Charred Lemon &
Buttermilk Fried with
Sorghum-Sambal

(SHARED PER TABLE)

YUKON GOLD POTATOES

Mashed with Butter,
Salt and Pepper

MACARONI AND CHEESE

Elbow Pasta, 3-year Cheddar

BLOOMSDALE SPINACH

Aerated White Cheddar,
Crispy Shallots

(CHOICE OF ONE)

CHOCOLATE

Cake, Pudding, Ice Cream, Mousse

UPSIDE DOWN LEMON TART

Aerated Lemon Curd, Lavender, Fennel Pollen,
Brown Butter, Whipped Maple

Menu shown for illustrative purposes. Menu can be customized by the event planner.

*Consuming undercooked meat, fish or dairy may increase the risk of foodborne illness.

Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish and shellfish products.