

VOLTAGGIO  
BROTHERS

# STEAKHOUSE

## GROUP DINING MENU

### A MODERN SPIN ON A CLASSIC STEAKHOUSE

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A 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.

#### HOURS OF OPERATION

##### WEDNESDAY & THURSDAY

5:00 PM - 10:00 PM

##### FRIDAY & SATURDAY

5:00 PM - 11:00 PM

##### SUNDAY

5:00 PM - 10:00 PM

#### PLEASE CONTACT

##### MGM NATIONAL HARBOR GROUP DINING

301-971-5719 or [groupdining@mgmnationalharbor.com](mailto:groupdining@mgmnationalharbor.com)



VOLTAGGIO  
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# STEAKHOUSE

## FAMILY STYLE MENU

\$125 ++/PERSON

### STARTERS

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(SHARED PER TABLE)

#### CAESER SALAD

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

#### OUR WEDGE

Gorgonzola Snow, Pickled Onions, Tomato Jam Ranch

#### PORK SHOULDER

Lettuce Cups, House Sriracha, Trinity Sauce,  
Bread and Butter Pickles

#### CACIO E PEPE

Spaghetti, Toasted Black Pepper, Pecorino Romano, Onsen Egg

### ENTREES

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(SHARED PER TABLE)

#### 36 OZ USDA PRIME TOMAHAWK

House Steak Sauce, Chimichurri, Beer-naise

#### BRANZINO

Sauce Meuniere, Shaved Fennel, Citrus

### SIDES

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(SHARED PER TABLE)

#### MACARONI & CHEESE

Elbow Pasta, 3-year Cheddar

#### YUKON GOLD MASHED POTATO

Mashed with Butter, Salt and Pepper

#### BLOOMSDALE SPINACH

Aerated White Cheddar, Crispy Shallots

### DESSERT

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(SHARED PER TABLE)

#### CHEESECAKE

Blackberries, Maple Whip

#### STICKY TOFFEE CAKE

Pineapple Caramel, Ginger Crumble, Vanilla Ice Cream

VOLTAGGIO  
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# STEAKHOUSE

## FAMILY STYLE MENU

\$175 ++/PERSON

### STARTERS

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(SHARED PER TABLE)

#### CAESER SALAD

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

#### SEAFOOD TOWER

Daily Selection of Shellfish and Crustaceans

#### OUR WEDGE

Gorgonzola Snow, Pickled Onions, Tomato Jam Ranch

#### CACIO E PEPE

Spaghetti, Toasted Black Pepper,  
Pecorino Romano, Onsen Egg

#### PORK SHOULDER

Lettuce Cups, House Sriracha, Trinity Sauce,  
Bread and Butter Pickles

### ENTREES

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(SHARED PER TABLE)

#### 36 OZ USDA PRIME TOMAHAWK

House Steak Sauce, Chimichurri, Beer-naise

#### 14 OZ CREEKSTONE NY STRIP

45-Day Dry Age

#### BRANZINO

Sauce Meuniere, Shaved Fennel, Citrus

### SIDES

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(SHARED PER TABLE)

#### MACARONI & CHEESE

Elbow Pasta, 3-year Cheddar

#### YUKON GOLD MASHED POTATO

Mashed with Butter, Salt and Pepper

#### GRILLED BROCCOLINI

Calabrian Chili Sauce, Garlic Crumble

#### BRUSSELS SPROUTS

Flash Fried, Cherry Balsamic Glaze

### DESSERT

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(SHARED PER TABLE)

#### CHEESECAKE

Blackberries, Maple Whip

#### STICKY TOFFEE CAKE

Pineapple Caramel, Ginger Crumble, Vanilla Ice Cream

VOLTAGGIO  
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# STEAKHOUSE

## FAMILY STYLE MENU

\$250 ++/PERSON

### STARTERS

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(SHARED PER TABLE)

#### CAESER SALAD

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

#### SEAFOOD TOWER

Daily Selection of Shellfish and Crustaceans

#### TUNA TARTARE

Egg Yolk Emulsion, Potato Chip

#### CACIO E PEPE

Spaghetti, Toasted Black Pepper,  
Pecorino Romano, Onsen Egg

#### PORK SHOULDER

Lettuce Cups, House Sriracha, Trinity Sauce,  
Bread and Butter Pickles

### ENTREES

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(SHARED PER TABLE)

#### 36 OZ USDA PRIME TOMAHAWK

House Steak Sauce, Chimichurri, Beer-naise

#### CHATEAUBRIAND

Whole Roaster Tenderloin, Sherry Cherry Reduction

#### BRANZINO

Sauce Meuniere, Shaved Fennel, Citrus

### SIDES

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(SHARED PER TABLE)

#### MACARONI & CHEESE

Elbow Pasta, 3-year Cheddar

#### YUKON GOLD MASHED POTATO

Mashed with Butter, Salt and Pepper

#### GRILLED BROCCOLINI

Calabrian Chili Sauce, Garlic Crumble

#### BRUSSELS SPROUTS

Flash Fried, Cherry Balsamic Glaze

### DESSERT

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(SHARED PER TABLE)

#### CHEESECAKE

Blackberries, Maple Whip

#### STICKY TOFFEE CAKE

Pineapple Caramel, Ginger Crumble, Vanilla Ice Cream