

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)



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# STEAKHOUSE

## FAMILY STYLE MENU

\$125 PER PERSON

BEVERAGES, TAX & GRATUITY NOT INCLUDED

### STARTERS

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(SHARED PER TABLE)

#### CAESAR SALAD **NF**

Potato Crunch, Celery, Piquillo, Smoked Parmesan, Soft Boiled Egg

#### OUR WEDGE

Tomato Raisin, Bacon, Red Onion, Ranch Dressing, Gorgonzola Snow

#### VOLTAGGI O'S **NF**

House Made O's, Chicken Parmesan Meatball, Arrabbiata Sauce

#### PEAS AND PEPPERS **NF, GF**

Sugar Snap Peas, Shishito Peppers, Stracciatella, Coulatura

#### PARKER HOUSE ROLLS

Sea Salt, Cultured Butter

### ENTREES

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(SHARED PER TABLE)

#### 36 OZ USDA PRIME TOMAHAWK **NF, GF**

House Steak Sauce, Chimichurri, Beer-naise

#### BRANZINO **NF, GF**

Sauce Meuniere, Shaved Fennel

### SIDES

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(SHARED PER TABLE)

#### SHELLS AND CHEESE

Cacio e Pepe flavors, Fontina Cheese

#### YUKON GOLD MASHED POTATO

Mashed with Butter, Salt and Pepper

#### SPINACH & ARTICHOKE GRATIN

Bloomsdale Spinach, Artichokes, Curry Breadcrumbs

### DESSERT

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(SHARED PER TABLE)

#### CHEESECAKE

Strawberry Consommé, Brulé Top

#### CHOCOLATE CAKE

Chocolate Whipped Cream, Chocolate Sauce, Chocolate Soil

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# STEAKHOUSE

## FAMILY STYLE MENU

\$175 PER PERSON

BEVERAGES, TAX & GRATUITY NOT INCLUDED

### STARTERS

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(SHARED PER TABLE)

#### CAESAR SALAD **NF**

Potato Crunch, Celery, Piquillo, Smoked Parmesan, Soft Boiled Egg

#### SEAFOOD TOWER

Daily Selection of Shellfish and Crustaceans

#### OUR WEDGE

Tomato Raisin, Bacon, Red Onion, Ranch Dressing, Gorgonzola Snow

#### VOLTAGGI O'S **NF**

House Made O's, Chicken Parmesan Meatball,  
Arrabbiata Sauce

#### PEAS AND PEPPERS **NF, GF**

Sugar Snap Peas, Shishito Peppers, Stracciatella, Coulatura

#### PARKER HOUSE ROLLS

Sea Salt, Cultured Butter

### ENTREES

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(SHARED PER TABLE)

#### 36 OZ USDA PRIME TOMAHAWK **NF, GF**

House Steak Sauce, Chimichurri, Beer-aise

#### 14 OZ CREEKSTONE NY STRIP **NF, GF**

45-Day Dry Age

#### BRANZINO **NF, GF**

Sauce Meuniere, Shaved Fennel

### SIDES

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(SHARED PER TABLE)

#### SHELLS AND CHEESE

Cacio e Pepe flavors, Fontina Cheese

#### YUKON GOLD MASHED POTATO

Mashed with Butter, Salt and Pepper

#### GRILLED BROCCOLINI

Salsa verde, Greek yogurt

#### SPINACH & ARTICHOKE GRATIN

Bloomsdale Spinach, Artichokes, Curry Breadcrumbs

### DESSERT

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(SHARED PER TABLE)

#### CHEESECAKE

Strawberry Consommé, Brulé Top

#### CHOCOLATE CAKE

Chocolate Whipped Cream, Chocolate Sauce, Chocolate Soil

VOLTAGGIO  
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# STEAKHOUSE

## FAMILY STYLE MENU

\$250 PER PERSON

BEVERAGES, TAX & GRATUITY NOT INCLUDED

### STARTERS

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(SHARED PER TABLE)

#### CAESAR SALAD NF

Potato Crunch, Celery, Piquillo, Smoked Parmesan, Soft Boiled Egg

#### SEAFOOD TOWER

Daily Selection of Shellfish and Crustaceans

#### TUNA CEVICHE

Big Eye Tuna, Hibiscus Ponzu, Coconut Crushed Ice,  
Sea bean Tostada

#### VOLTAGGI O'S NF

House Made O's, Chicken Parmesan Meatball,  
Arrabbiata Sauce

#### PEAS AND PEPPERS NF, GF

Sugar Snap Peas, Shishito Peppers, Stracciatella, Coulatura

#### PARKER HOUSE ROLLS

Sea Salt, Cultured Butter

### ENTREES

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(SHARED PER TABLE)

#### 36 OZ USDA PRIME TOMAHAWK NF, GF

House Steak Sauce, Chimichurri, Beer-naise

#### CHATEAUBRIAND NF, GF

Whole Roasted Tenderloin, Sherry Cherry Reduction

#### BRANZINO NF, GF

Sauce Meuniere, Shaved Fennel

### SIDES

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(SHARED PER TABLE)

#### SHELLS AND CHEESE

Cacio e Pepe flavors, Fontina Cheese

#### YUKON GOLD MASHED POTATO

Mashed with Butter, Salt and Pepper

#### ASPARAGUS

Calabrian Chili Sauce, Garlic Crumble

#### SPINACH & ARTICHOKE GRATIN

Bloomsdale Spinach, Artichokes, Curry Breadcrumbs

### DESSERT

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(SHARED PER TABLE)

#### CHEESECAKE

Strawberry Consommé, Brulé Top

#### CHOCOLATE CAKE

Chocolate Whipped Cream, Chocolate Sauce, Chocolate Soil