

VOLTAGGIO
BROTHERS

STEAKHOUSE

HOURS OF OPERATION
Sunday – 5pm – 10pm
Monday – Closed
Tuesday – Thursday – 5pm – 10pm
Friday & Saturday – 5pm – 11pm

PLEASE CONTACT
MGM National Harbor Group Dining at
301.971.5800 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
154 occupancy

Bar/Lounge
24 occupancy

Private Dining Room
14 occupancy

Kitchen
32 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

CAESAR

Little gem lettuce, petite kale,
parmesan churro, Caesar dressing

BEEFSTEAK TOMATO HEART

Burrata, pomodoro, olive, basil

(CHOICE OF ONE)

SEASONAL FISH

Chef's selection of
seasonal fish

**14 oz
NEW YORK STRIP**

American Wagyu

**22 oz
BONE-IN RIBEYE**

Dry-aged 45 days

**CAULIFLOWER
STEAK**

Zucchini, pine nuts,
black garlic

**FREE-RANGE
CHICKEN**

Creamy polenta,
cracklin'

(SHARED PER TABLE)

**YUKON GOLD
POTATOES**

Mashed with butter,
salt and pepper

**MACARONI
AND CHEESE**

Elbow pasta,
three-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

CAESAR

Little gem lettuce, petite kale,
parmesan churro, Caesar dressing

BEEFSTEAK TOMATO HEART

Burrata, pomodoro,
olive, basil

(CHOICE OF ONE)

SEASONAL FISH

Chef's selection of
seasonal fish

**14 oz
NEW YORK STRIP**

Dry-aged 45 days

CAULIFLOWER STEAK

Zucchini, pine nuts,
black garlic

**FREE-RANGE
CHICKEN**

Creamy polenta, cracklin'

(SHARED PER TABLE)

YUKON GOLD POTATOES

Mashed with butter, salt
and pepper

MACARONI AND CHEESE

Elbow pasta,
three-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

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VOLTAGGIO
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\$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

CAESAR

Little gem lettuce, petite kale,
parmesan churro, Caesar dressing

BEEFSTEAK TOMATO HEART

Burrata, pomodoro,
olive, basil

(CHOICE OF ONE)

SEASONAL FISH

Chef's selection of
seasonal fish

FILET

8 oz USDA prime

CAULIFLOWER STEAK

Zucchini, pine nuts,
black garlic

**FREE-RANGE
CHICKEN**

Creamy polenta, cracklin'

(SHARED PER TABLE)

YUKON GOLD POTATOES

Mashed with butter, salt
and pepper

MACARONI AND CHEESE

Elbow pasta,
three-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

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VOLTAGGIO
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STEAKHOUSE

\$95 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

CAESAR

Little gem lettuce, petite kale,
parmesan churro, Caesar dressing

BEEFSTEAK TOMATO HEART

Burrata, pomodoro, olive, basil

(CHOICE OF ONE)

SEASONAL FISH

Chef's selection of
seasonal fish

WAGYU FLANK STEAK

8 oz

CAULIFLOWER STEAK

Zucchini, pine nuts,
black garlic

FREE-RANGE CHICKEN

Creamy polenta, cracklin'

(SHARED PER TABLE)

YUKON GOLD POTATOES

Mashed with butter, salt
and pepper

MACARONI AND CHEESE

Elbow pasta, three-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

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