

VOLTAGGIO
BROTHERS

STEAKHOUSE

ICED SHELLFISH & CAVIAR

Its ok to be a little shellfish.

SEAFOOD TOWER* 120

daily selection of shellfish and crustaceans

OYSTERS* 21/42

daily selection with classic cocktail and mignonette

SHRIMP COCKTAIL 23

banana cocktail sauce, daikon radish, crab cracker

WE PROUDLY SERVE PETROSSIAN CAVIAR

All Caviar is served along side Minced Shallot, Chives, Smoked Sour Cream, Egg Yolk Emulsion and Crispy Chive Pancakes

Indulge in the experience with a glass of Veuve Clicquot Champagne or Chilled Belvedere Vodka

ROYAL OSSETRA

50 GR 225

TSAR IMPERIAL DAURENKII

30 GR 145

125 GR 600

ROYAL KALUGA/HUSO HYBRID

30 GR 170

125 GR 700

SALADS & APPETIZERS

Share, or we are telling Mom.

STEAK HOUSE ROLLS 12

sesame, bearnaise butter, radishes, sea salt

ADD SURRYANO HAM 14

POTATO CHIP CAESAR 18

potato crunch, celery, piquillo, smoked parmesan, soft boiled egg

PEAS AND PEPPERS 19

sugar snap peas, shishito peppers, stracciatella, coulatura vinaigrette, bonito sand

OUR WEDGE 17

iceberg, applewood smoked bacon, concentrated tomato, red onion, ranch, gorgonzola snow

TUNA CEVICHE 23

big eye tuna, hibiscus ponzu, coconut crushed ice, seabean tostada

BLUE CRAB POP TART 30

young fennel, arugula, lemon, louis sauce

SMOKED TROUT DIP 21

everything bagel donuts, french breakfast radish, smoked trout roe

BEEF STEAK TARTARE 19

roasted beets, traditional flavors, dijon vinaigrette "yolk", ciabatta toast

FRIED BLUE CATFISH 17

dill pickle tartar sauce, hot honey

BEEF AND BROCCOLI 29

oxtail and broccoli rabe ragu, rye gnocchetti, wood roasted bone marrow

VOLTAGGI O's 28

house made o's, chicken parmesan meatballs, arrabbiata sauce, new school version of and old school canned favorite

WOOD-FIRED STEAK

Raise the steaks, choose your cut.

USDA PRIME

16 oz Ribeye* 82

34 oz Porterhouse* 152

36 oz Tomahawk* 155

44 FARMS TEXAS

7oz Filet Mignon 60

9oz Filet Mignon 68

DRY-AGED BLACK ANGUS 45 DAYS

14 oz New York Strip* 89

20 oz Bone-In Ribeye* 95

WAGYU

10oz Hanger (AUS) 64

14oz New York Strip 160

42oz Tomahawk (AUS) 350

ACCOMPANIMENTS

Add more to the party!

GRILLED SHRIMP 24

LOCAL CHICKEN EGG* 7

APPLEWOOD SMOKED
GRILLED BACON 7

LOBSTER TAIL MP

SAUCES BEER-NAISE 🏠 - STEAK SAUCE SEA BEAN CHIMICHURRI

ALTERNATE CUTS

Where's the beef!?

CHICKEN MILENESE 42

frisee and fennel salad, sherry vinaigrette, crispy chicken skins, green chili dijionaise

BRANZINO 64

brown butter, parsley coulis, lemon, capers, wild arugula

CEDAR PLANK SALMON 54

shawarma spice, pea falafel, charred pea leaves

RACK OF LAMB 62

romesco sauce

CAULIFLOWER "STEAK" 23

BBQ spiced, black garlic, chimichurri, pickled radish

SIDE DISHES

Make sure you eat your veggies.

SPINACH AND
ARTICHOKE GRATIN 13
bloomsdale spinach, roasted artichokes, gruyere

MASHED POTATOES 12
cultured butter, sea salt

ASPARAGUS 14
calabrian chili, crispy garlic

ROASTED CARROTS 14
carrot BBQ sauce, carrot top chimichurri, wild rice

BROCCOLINI 14
salsa verde, greek yogurt

WOOD ROASTED
MAITAKE MUSHROOMS 14
lemon soy glaze

RUSSET POTATO 13
baked and loaded

STEAK FRIES 10
house-made ketchup

MACCARONI & CHEESE 12
cacio e pepe flavors, airy fontina cheese