

PRE STARTERS

50g Dutch Ossetra caviar
Blinis | crème fresh

130

Tempura Dutch shrimps
Cocktail sauce

21

STARTERS

King Scallops
Panko crust | lemon

20

Crispy New York taco

20

Carpaccio of 21 day dry age rib eye
Roasted eggplant | pesto | parmesan

25

Herring caviar | Smoked salmon | soy mayo | lime

Add-on: Dutch Ossetra caviar

+12

Maryland Lump Crab cakes
Horseradish sauce | fennel | dill

16

Hand cut steak tartare

Confit egg yolk | sourdough crisp

19

Mixed platter

Crab cake | steak tartare | NY taco

22

SOUPS

Midtown's Soup
New every day

9

French onion soup

Gruyere cheese twist and thyme

10

SALADS

Cauliflower Rice Tabbouleh
Pomegranate | hazelnuts | pecan nuts | citrus | coriander

12

Midtown's garden salad

10

Classic Caesar salad
Romaine Lettuce | sourdough croutons | Parmesan | anchovies

15

Mixed salad leaves | cherry tomatoes | cucumber | beetroot | pomegranate

Waldorf Wedge salad

Iceberg lettuce | apple, celery | candied walnuts |

11

STEAKS & CHOPS

All dishes are served with Green peppercorn sauce, Béarnaise sauce and Creamy horseradish

CORN FED

Dry aged ribeye 45
usda certified | 300g

Filet mignon 43
usda certified | 225g

Dry aged Bone in ribeye 52
usda certified | 500g

Porterhouse 155
usda certified | 1600g

Corn fed chicken 26
free range | 300g

GRASS FED

Dry aged filet mignon 41
Dutch raised | 300g

Dry aged chateaubriand 72
Dutch raised | 600g

Dry aged tomahawk 82
Dutch raised | 800g

Dry aged shell steak 43
Dutch raised | 400g

Lamb canon 40
Scotland | 300g

GRAIN FED

Bone in filet 45
Australian | 275g

Sirloin 38
Australian | 250g

Skirt steak 38
New Zealand Angus ocean beef | 250g

Bavette steak 36
New Zealand Angus ocean beef | 225g

Dry aged pork chop 36
Duke of Berkshire | 300g

STEAK ACCOMPANIMENTS

Duke of Berkshire pork rib fingers 9
BBQ glaze

North Sea crab claws 10
Herb butter

SEAFOOD & VEGGIE

Midtown's Catch 34

Tuna steak 38
Tomato | caper | olive | basil salsa

Grilled octopus 35
Beetroot crisps | garlic cream | red pepper sauce

Risotto of the Day 21

SIDE DISHES

Per portion 4

Fries Salted or Parmesan garlic

Fries Sweet potato

Double baked potatoes, sour cream & chives

Mac and cheese

Creamed spinach

Grilled seasonal vegetables

Stuffed mushrooms, parmesan & pine nuts

Sauté tender steam broccoli

Mixed salad

Should you have any allergies or dietary restrictions, please ask a member of our team for assistance. All prices are in Euro and including applicable VAT and taxes.

- Stadhouderskade 12, 1054 ES Amsterdam, 020 607 5555, Midtowngril.nl -