

MIDTOWN GRILL

STARTERS & SOUPS

KING SCALLOPS Cauliflower purée heritage carrots Dutch Ossetra caviar	22	OYSTERS FROM ZEELAND Mignotte lemon	
		2pcs	7.5
		4pcs	14
		6pcs	20
DRY AGED BEEF CARPACCIO Truffle aioli rocket pine nuts Parmesan	20	FRENCH ONION SOUP	11
		Gruyère croutons thyme	
HAND CUT STEAK TARTAR Confit egg yolk sourdough crisp Add five-gram Dutch Ossetra caviar	19 27	LOBSTER BISQUE	12
		Lobster tortellini	
JUMBO LUMP CRAB CAKE Chard corn salsa avocado purée	18		

SALADS & MORE

CAESAR SALAD Baby gem sourdough croutons Parmesan Add grilled shrimp	12 22	BUFFALO BURRATA Heirloom tomatoes basil	16
WEDGE SALAD Dry aged beetroot goat cheese pine nuts Add Parma ham	14 17	MIDTOWN GRILL TASTING PLATTER Crab cake steak tartar wedge salad lobster bisque	22

STEAKS

CORN FED USDA certified, Creekstone farm's hand selected Black Angus cattle. Using state of the art practices produces a superior product, creamy, melt in your mouth steak.	GRASS FED Our locally sourced Dutch raised cattle have spent the majority of their lives grazing on Dutch pasture land. True and honest flavor and texture.	GRAIN FED Choice of cuts from specially selected breeds and farms from around the world with outstanding quality and pedigree, guarantees a sweet full flavor.
NEW YORK STRIP STEAK 37 250 grams	FILET MIGNON 32 200 grams 'lady's fillet'	BAVETTE STEAK 36 Australia, 225 grams
DRY AGED RIBEYE 46 300 grams	300 grams 42 600 grams 'chateaubriand' 72 serves two	DRY AGED SIRLOIN STEAK 45 New Zealand, 400 grams
BONE IN RIBEYE 54 500 grams	DRY AGED SHELL STEAK 45 400 grams	T-BONE STEAK 115 Spain, 1000 grams, serves two
	DRY AGED TOMAHAWK 85 800 grams, serves two	

All steaks come with a sauce of choice: green peppercorn, béarnaise, red wine jus, chimichurri

ALTERNATIVES

DOUBLE CHICKEN BREAST 26 Chimichurri	BLACK ANGUS CHEESEBURGER 28 Foie gras red cabbage slaw pickles truffle mayonnaise
GRILLED CAULIFLOWER STEAK 22 Sage capers coriander lemon	WHOLE CANADIAN LOBSTER 38 Herb butter
SAFFRON RISOTTO 22 Saffron oil Parmesan Add half lobster	GRILLED SALMON FILLET 28 Black ink aioli

ADD ON

HALF GRILLED LOBSTER 18	GARLIC PRAWNS 12
FOIE GRAS ESCALOPE 12	FIVE GRAMS CAVIAR 10
KING SCALLOPS 10	BLUE CHEESE WEDGE 8

SIDE DISHES

PER PORTION 4

Salted fries
Truffle fries +2
Sweet potato fries

Mashed potatoes
Mac & cheese
Creamy spinach

Seasonal vegetables
Portobello mushrooms
Green salad

Green asparagus +2
Caesar salad +2
Coleslaw



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