

# MEAT THE BUTCHER

MIDTOWN GRILL

## STARTERS & SOUPS

**KING SCALLOPS** 24  
Cauliflower purée | heritage carrots  
Dutch Ossetra caviar

**DRY AGED BEEF CARPACCIO** 22  
Truffle aioli | rocket | pine nuts | Parmesan

**HAND CUT STEAK TARTAR** 21  
Confit egg yolk | sourdough crisp  
Add five-gram Dutch Ossetra caviar 27

**JUMBO LUMP CRAB CAKE** 20  
Chard corn salsa | avocado purée

**OYSTERS FROM ZEELAND**  
Mignonette | lemon  
2pcs 8  
4pcs 16  
6pcs 22

**FRENCH ONION SOUP** 12  
Gruyère | croutons | thyme

**LOBSTER BISQUE** 15  
Lobster tortellini

## SALADS & MORE

**CAESAR SALAD** 14  
Baby gem | sourdough croutons | Parmesan  
Add grilled shrimp 22

**WEDGE SALAD** 14  
Dry aged beetroot | goat cheese | pine nuts  
Add Parma ham 18

**BUFFALO BURRATA** 18  
Heirloom tomatoes | basil

**MIDTOWN GRILL TASTING PLATTER** 22  
Crab cake | steak tartar | wedge salad  
lobster bisque

## 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** 38  
250 grams

**DRY AGED RIBEYE** 48  
300 grams

**BONE-IN RIBEYE** 67  
500 grams

**FILET MIGNON**  
200 grams 'lady's fillet' 33  
300 grams 44  
600 grams 'chateaubriand' serves two 82

**DRY AGED SHELL STEAK** 49  
400 grams

**DRY AGED TOMAHAWK** 102  
800 grams, serves two

**BAVETTE STEAK** 36  
Australia, 225 grams

**DRY AGED SIRLOIN STEAK** 49  
New Zealand, 400 grams

**T-BONE STEAK** 128  
Spain, 1000 grams, serves two

## OUR BUTCHER'S SPECIAL CHOICE

**PORK DUKE OF BERKSHIRE FRENCHED RACK** 32  
350 grams  
Known for its richness and top quality marbling  
• Babydoll, Pinot Noir, New Zealand 10  
• Santenay, Pinot Noir, France 120

**LAMB FRENCHED RACKS IRISH** 57  
550 grams  
Tender and a subtle, refined taste  
• Domaine de Peyrelongue, Saint-Emilion, France 14 // 65

**WAGYU GUNMA STRIPLOIN A5** 105  
250 grams  
Intense marbling and a rich, buttery taste, crowned as a gold winner in the World Steak Challenge 2023  
• Chianti Nipozzano Riserva, Sangiovese, Italy 15  
• Valpolicella Ripasso Superiore, Corvina, Italy 83

**BLACK ANGUS USA CREEKSTONE FLANK STEAK** 33  
300 grams  
Premium grain-fed, a robust, classic beef flavor  
• Gigondas, Grenache, Syrah, Mourvedre, France 79

**COTE DE VEAU** 46  
500 grams  
Milk-fed veal chop, unparalleled tenderness  
• Haut Medoc, Grande Reserve, France 90

**COTE DE BOEUF DUTCH MRIJ** 115  
1000 grams  
Bone-in rib steak from the renowned Dutch MRIJ cattle, celebrated for its flavor, ideal for sharing among two  
• Domaine de Peyrelongue, Saint-Emilion, France 14  
• Pinotage Reserve, Pinotage, South Africa 70

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

## ADD ON

**HALF GRILLED LOBSTER** 21  
**FOIE GRAS ESCALOPE** 12  
**KING SCALLOPS** 10

**GARLIC PRAWNS** 12  
**FIVE GRAMS CAVIAR** 12  
**BLUE CHEESE WEDGE** 8

## SIDE DISHES

EACH PORTION FOR 5

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

