

MIDTOWN GRILL

STARTERS & SOUPS

KING SCALLOPS Cauliflower purée heritage carrots Dutch Ossetra caviar	22
DRY AGED BEEF CARPACCIO Truffle aioli rocket pine nuts Parmesan	19
HAND CUT STEAK TARTAR Confit egg yolk sourdough crisp Add five-gram Dutch Ossetra caviar	17 27
JUMBO LUMP CRAB CAKE Chard corn salsa avocado purée	16

OYSTERS FROM ZEELAND Mignonette lemon	
2pcs	7.5
4pcs	14
6pcs	20
FRENCH ONION SOUP Gruyère croutons thyme	10
LOBSTER BISQUE Lobster tortellini	12

SALADS & MORE

CAESAR SALAD Baby gem sourdough croutons Parmesan Add grilled shrimp	12 22
WEDGE SALAD Dry aged beetroot goat cheese pine nuts Add Parma ham	14 17

BUFFALO BURRATA Heirloom tomatoes basil	15
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 35 250 grams	FILET MIGNON 200 grams 'lady's fillet' 32 300 grams 41 600 grams 'chateaubriand' serves two 72	BAVETTE STEAK 36 Australia, 225 grams
DRY AGED RIBEYE 45 300 grams	DRY AGED SHELL STEAK 43 400 grams	DRY AGED SIRLOIN STEAK 43 New Zealand, 400 grams
BONE IN RIBEYE 52 500 grams	DRY AGED TOMAHAWK 82 800 grams, serves two	T-BONE STEAK 110 Spain, 1000 grams, serves two

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

ALTERNATIVES

DOUBLE CHICKEN BREAST 26 Chimichurri	
GRILLED CAULIFLOWER STEAK 22 Sage capers coriander lemon	
SAFFRON RISOTTO 21 Saffron oil Parmesan Add half lobster 39	

BLACK ANGUS CHEESEBURGER 28 Foie gras red cabbage slaw pickles truffle mayonnaise	
WHOLE CANADIAN LOBSTER 37 Herb butter	
GRILLED SALMON FILLET 26 Black ink aioli	

ADD ON

HALF GRILLED LOBSTER 18	
FOIE GRAS ESCALOPE 12	
KING SCALLOPS 10	

GARLIC PRAWNS 10	
FIVE GRAMS CAVIAR 10	
BLUE CHEESE WEDGE 8	

SIDE DISHES

PER PORTION 4

Salted fries
Truffle fries +2
Sweet potato fries

Mashed potatoes
Mac & cheese
Wilted spinach &
Parmesan

Seasonal vegetables
Portobello mushrooms
Green salad

Green asparagus +2
Caesar salad +2
Coleslaw



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