

MIDTOWN GRILL

STARTERS

DRY-AGED BEEF CARPACCIO 24
Truffle mayonnaise | rocket | pine nuts
Parmesan

SMOKED HAND CUT STEAK TARTAR 25
Bone marrow | confit egg yolk
paprika | yucca chips

GRILLED SCALLOPS 23
Lardo | smoked celeriac purée | fennel
lemon herb gremolata

PAN-SEARED CALAMARI 22
Vierge sauce

DUTCH OOSTERSHELDE OYSTERS
Classic mignonette 4 pieces 16
Ponzu-passion fruit dressing | trout roe 4 pieces 16
Additional oyster +4 per piece

SOURDOUGH 5
Artisan butter

SALADS & MORE

CLASSIC CAESAR SALAD 15
Baby gem | Parmesan | croutons | anchovies
Add: grilled chicken +6
Add: grilled prawns +7

ROASTED PEPPERS AND TOMATO SOUP 15
Feta cheese

GRILLED PEACH & BURRATA SALAD 23
Sesame seeds | chili | mint
elderflower dressing

ROASTED BEETROOT & CARROT SALAD 18
Toasted pecans | Stilton crème fraîche
honey mustard dressing

MIDTOWN GRILL BUTCHER

FLANK STEAK 36
USDA Creekstone, corn fed
200gr

NEW YORK STRIPLOIN 45
USDA Creekstone, corn fed
250gr

DRY-AGED RIBEYE 56
USDA Creekstone, corn fed
300gr
Winner World Best Steak Challenge

STONE AXE WAGYU RIBEYE 165
Australian, BMS 9+, grain fed
300gr

PICANHA STEAK 42
Uruguay, Black Angus, grain fed
400gr

BEEF TENDERLOIN
Dutch, grass fed
Lady steak, 200gr 35
Daddy steak, 300gr 50
Chateaubriand, 600gr serves two 95

PORTERHOUSE 125
USDA Creekstone, corn fed
700gr serves two

DRY-AGED TOMAHAWK 115
Dutch, grass fed
800gr serves two

RUBIA GALLEGA CÔTE DE BOEUF 135
Spanish, grass fed
1000gr serves two

All steaks are served with a sauce of choice: green peppercorn, béarnaise, red wine or chimichurri. Additional sauce: +3.5

ALTERNATIVES

GRILLED CHICKEN BREAST 29
Truffle mashed potato | jus | corn fed

GRILLED OCTOPUS 32
Romesco | baby potatoes | Kalamata olives

SHORT RIB SOUS-VIDE 59
Cooked 14hrs | USDA Creekstone | grain fed
350 gr

ASPARAGUS RISOTTO 25
Lime | Parmesan

SEARED COD 35
Sweetcorn humita | lemon beurre blanc

PORTOBELLO STEAK 25
Caramelized celeriac purée | crispy potato
Vierge sauce

ADD SURF OR TURF

TWO BLACK TIGER PRAWNS 20

CANADIAN LOBSTER TAIL 29

ROASTED BONE MARROW 12

SIDE DISHES

each portion 7.5

Artisan fries
Parmesan & truffle fries +1.5
Sweet potato fries

Mashed potatoes
Mac & cheese +1.5
Green salad

Pan-seared asparagus +2.5
Market vegetables
Creamy spinach



@midtowngrillams



Scan for our
allergen menu



Midtown Grill Amsterdam

Our team is happy to accommodate any dietary requests—please don't hesitate to inform our staff. All prices are in euros and include VAT.
Midtown Grill, Amsterdam Marriott Hotel, 1054 ES Amsterdam, +(0)20 607 5555, info@midtowngrill.nl