

# 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.

### NEW YORK STRIP STEAK 38

250 grams

### DRY AGED RIBEYE 48

300 grams

### BONE IN RIBEYE 55

500 grams

### 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.

### FILET MIGNON

200 grams 'lady's fillet' 33

300 grams 44

600 grams 'chateaubriand' 82

### DRY AGED SHELL STEAK 49

400 grams

### DRY AGED TOMAHAWK 95

800 grams, serves two

### 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.

### BAVETTE STEAK 36

Australia, 225 grams

### DRY AGED SIRLOIN STEAK 49

New Zealand, 400 grams

### T-BONE STEAK 120

Spain, 1000 grams, serves two

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

## ALTERNATIVES

### DOUBLE CHICKEN BREAST 28

Chimichurri

### GRILLED CAULIFLOWER STEAK 23

Sage | capers | coriander | lemon

### SAFFRON RISOTTO 23

Saffron oil | Parmesan

Add half lobster 39

### BLACK ANGUS CHEESEBURGER 28

Foie gras | red cabbage slaw | pickles  
truffle mayonnaise

### WHOLE CANADIAN LOBSTER 42

Herb butter

### GRILLED SALMON FILLET 29

Black ink aioli

## 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



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Midtown Grill Amsterdam

All prices are in Euro and including applicable VAT and taxes. Amsterdam Marriott Hotel, Stadhouderskade 12, 1054ES, Amsterdam, +31 (0)20 607 5555