

### THE JOURNEY BEGINS - APPETIZERS AND SOUP

Sautéed Foie Gras ..... € 18.00 Cassis Fig, Brioche, Port Wine, Black nut <i>Château Peyruchet Bordeaux Bergerac doux</i>	Fine de Claire Oysters ..... € 12.00 With Lemon Wedges <i>Sancerre Fleur du Roy Loire</i>
Beef tartare ..... € 15.00 Egg Yolk, Worcestershire sauce, Mustard reduction, Capers, Anchovies and Toasted Bread <i>Saint Nicolas de Bourgueil Loire</i>	Onion soup au Gratin ..... € 9.50 Cheese Croutons
King Shrimps ..... € 16.00 Sautéed in Garlic and Butter <i>Petit Chablis Bourgogne</i>	Midtown Grill Market Soup ..... € 7.00

### IN THE GARDEN

Crisp House Salad ..... € 12.00 Wedge of Iceberg lettuce, Maple Pepper, Bacon, Roquefort cheese dressing <i>Coldridge Estate Chardonnay Australia</i>
Chicory Salad ..... € 12.00 Roasted Pear, Honey dressing <i>Pinot Gris Alsace</i>

Caesar Salad ..... € 12.00 Romaine Lettuce, Herb Croutons, Parmesan <i>Château Lamothe Vincent Bordeaux</i>
<i>With a choice of the following additions:</i>
Chicken Breast ..... € 15.00
Seared Salmon ..... € 15.00
Grilled King Prawns ..... € 16.00

### MIDTOWN GRILL SPECIALTIES - CHEF'S CREATIONS

Shrimp Croquettes ..... € 12.00 <i>Château Lamothe Vincent Bordeaux</i>
Seafood and Coriander (Served in a casserole) ..... € 18.00 <i>Coldridge Estate Chardonnay Australia</i>
Beef filet Rossini (Foie Gras and Truffle sauce) ..... € 38.00 <i>Abbaye de Saint Ferme Bordeaux</i>
Chicken Waterzoi (Vegetable & creamy sauce served in casserole) ..... € 18.00 <i>Petit Chablis Bourgogne</i>
Flemish Carbonade (Beef stew cooked in Belgian beer) ..... € 18.00 <i>Chimay bleue</i>

### STEAKS, CHOPS AND SEAFOOD

#### SHOWCASE : CREEKSTONE FARMS PRIME U.S.D.A. CORN FED BLACK ANGUS BEEF CERTIFIED

Rib Bone 500 gr. ....	€ 42.00
Rib Eye Steak 300 gr. ....	€ 28.00
Sirloin 300 gr. ....	€ 26.00
Beef Filet 225 gr. ....	€ 30.00
New York Strip 250 gr. ....	€ 25.00

*Château la Rose Trémière, Pomerol  
Abbaye de Saint Ferme, Bordeaux*

**Château Phélan Ségur Saint Estèphe only € 65.00 for the bottle!**

**All grilled dishes are served with Steak House Fries and a selection of two sauces**

#### CHOPS

Rack of lamb ..... € 26.00 <i>"Le Ponnant" La Ferme du Mont, Côtes du Rhône</i>
Pata Negra Pork Chop ..... € 24.00 <i>Bajoz Cosecha Bodegas Vina Bajoz, Spain</i>

#### POULTRY

Organic Free range chicken ..... € 22.00 <i>Camponovo Tenuta di Sesta, Italy</i>
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#### FISH

Sea Bass ..... € 24.00 <i>Sancerre Fleur du Roy Loire</i>
Salmon Steak ..... € 22.00 <i>Château Lamothe Vincent Bordeaux</i>

### SIDE DISHES

Steak House Fries ..... € 4.00	Creamed Spinach ..... € 4.00
Midtown Grill Twice Baked Potatoe ..... € 4.50	Sautéed Mushrooms ..... € 4.50
Roasted Potatoes with Bacon and Onions ..... € 4.00	Green Asparagus ..... € 5.00
Rice ..... € 4.00	Beer Battered Onion Rings ..... € 4.00

### SAUCES

Peppercorn ..... € 2.00
Sauce Béarnaise ..... € 2.00
Sauce Hollandaise ..... € 2.00
Blue cheese ..... € 2.00

### Cooking Chart

Rare ..... Cool, Red Centre
Medium Rare ..... Warm, Red Centre
Medium ..... Hot, Pink Centre
Medium Well ..... Losing Pink, but Juicy

We are cooking fresh every day, but it is also necessary to process food with certain ingredients which should be declared. Please ask our kitchen and service team for advice. All prices in Euro including tax and service charge. / All previous menus and prices are not valid. 10 - 2011