

MIDTOWN GRILL

STARTERS

DRY-AGED BEEF CARPACCIO Truffle mayonnaise rocket pine nuts Parmesan	22	ALASKAN CRAB LEG Aioli Jerk dill potato salad citrus dressing	23
SEARED TUNA Thinly sliced cucumber avocado mousse mango relish sesame	22	GRILLED OCTOPUS New potatoes Romesco sauce	22
HAND CUT STEAK TARTAR Smoked bone marrow confit egg yolk paprika yucca chips	21	PAN FRIED SWEETBREAD Parsnip puree Creole sauce	21
		FRENCH ONION SOUP Sherry Gruyère thyme croutons	14

SALADS & MORE

KALE CAESAR SALAD Anchovies Parmesan croutons Add grilled shrimp	15 +7	QUINOA SALAD Dried tomato feta cheese red onion cucumber black olives parsley	15
BUFFALO BURRATA SALAD Heirloom tomatoes courgette vanilla vinaigrette	22	MIDTOWN GRILL TASTING PLATTER Steak tartar dry-aged beef carpaccio kale Caesar salad seared tuna	24

MIDTOWN GRILL BUTCHER

BAVETTE STEAK USDA Creekstone, corn fed 225gr	36	DRY-AGED SIRLOIN New Zealand, grain fed 400gr	49	PICANHA STEAK Scotch, grass fed 400gr	39
NEW YORK STRIP STEAK USDA Creekstone, corn fed 250gr	38	DRY-AGED TOMAHAWK Dutch, grass fed 800gr <i>serves two</i>	98	RUBIA GALLEGA RIB ROAST Spanish, grass fed 800gr <i>serves two</i>	110
DRY-AGED RIBEYE USDA Creekstone, corn fed 300gr <i>Winner World Best Steak Challenge</i>	52	BEEF TENDERLOIN Dutch, grass fed Lady steak, 200gr Daddy steak, 300gr Chateaubriand, 600gr <i>serves two</i>	33 46 84	WAGYU STRIPLOIN Japanese, grade A5+, grain fed 200gr <i>Gold Medal World Best Steak Challenge</i>	125

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

ALTERNATIVES

GRILLED CHICKEN Corn fed chimichurri	28	WHOLE CANADIAN LOBSTER Herb butter	52
CAULIFLOWER STEAK Creamy butter beans pomegranate harissa and tahini sauce	24	ATLANTIC COD Roasted fennel & beets Gremolata sauce	35
WILD MUSHROOM RISOTTO Fresh truffle Parmesan	32	VEAL FRENCHED RACK 500gr red wine sauce	58

ADD ONS

HALF LOBSTER TAIL	26	GRILLED SCALLOPS	10
FIVE GRAMS CAVIAR	12	BLUE CHEESE WEDGE	8
GARLIC PRAWNS	12		

SIDE DISHES

each portion 6

Salted fries Truffle fries +2 Sweet potato fries	Hasselback potato, bacon Mashed potatoes Mac & cheese	Kale Caesar salad +2 Seasonal vegetables Wild mushroom, truffle +2	Heirloom carrots, yogurt Grilled eggplant Corn ribs, cajun, feta
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@midtowngrillams



Midtown Grill Amsterdam

Should you have any allergies or dietary restrictions, please ask a member of our team for assistance. All prices are in Euro and including applicable VAT and taxes.
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