

# MIDTOWN GRILL

## STARTERS & SOUPS

<b>KING SCALLOPS</b> Cauliflower purée   heritage carrots Dutch Ossetra caviar	22	<b>OYSTERS FROM ZEELAND</b> Mignotte   lemon	
		2pcs	7.5
		4pcs	14
		6pcs	20
<b>DRY AGED BEEF CARPACCIO</b> Truffle aioli   rocket   pine nuts   Parmesan	19	<b>FRENCH ONION SOUP</b>	10
		Gruyère   croutons   thyme	
<b>HAND CUT STEAK TARTAR</b> Confit egg yolk   sourdough crisp Add five-gram Dutch Ossetra caviar	17 27	<b>LOBSTER BISQUE</b>	12
		Lobster tortellini	
<b>JUMBO LUMP CRAB CAKE</b> Chard corn salsa   avocado purée	16		

## SALADS & MORE

<b>CAESAR SALAD</b> Baby gem   sourdough croutons   Parmesan Add grilled shrimp	12 22	<b>BUFFALO BURRATA</b> Heirloom tomatoes   basil	15
<b>WEDGE SALAD</b> Dry aged beetroot   goat cheese   pine nuts Add Parma ham	14 17	<b>MIDTOWN GRILL TASTING PLATTER</b> Crab cake   steak tartar   wedge salad lobster bisque	22

## STEAKS

<b>CORN FED</b> 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.	<b>GRASS FED</b> Our locally sourced Dutch raised cattle have spent the majority of their lives grazing on Dutch pasture land. True and honest flavor and texture.	<b>GRAIN FED</b> Choice of cuts from specially selected breeds and farms from around the world with outstanding quality and pedigree, guarantees a sweet full flavor.
<b>NEW YORK STRIP STEAK</b> 35 250 grams	<b>FILET MIGNON</b> 200 grams 'lady's fillet' 32 300 grams 41 600 grams 'chateaubriand' 72 serves two	<b>BAVETTE STEAK</b> 36 Australia, 225 grams
<b>DRY AGED RIBEYE</b> 45 300 grams	<b>DRY AGED SHELL STEAK</b> 43 400 grams	<b>DRY AGED SIRLOIN STEAK</b> 43 New Zealand, 400 grams
<b>BONE IN RIBEYE</b> 52 500 grams	<b>DRY AGED TOMAHAWK</b> 82 800 grams, serves two	<b>T-BONE STEAK</b> 110 Spain, 1000 grams, serves two

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

## ALTERNATIVES

<b>DOUBLE CHICKEN BREAST</b> 26 Chimichurri	<b>BLACK ANGUS CHEESEBURGER</b> 28 Foie gras   red cabbage slaw   pickles truffle mayonnaise
<b>GRILLED CAULIFLOWER STEAK</b> 22 Sage   capers   coriander   lemon	<b>WHOLE CANADIAN LOBSTER</b> 37 Herb butter
<b>SAFFRON RISOTTO</b> 21 Saffron oil   Parmesan Add half lobster	<b>GRILLED SALMON FILLET</b> 26 Black ink aioli

## ADD ON

<b>HALF GRILLED LOBSTER</b> 18	<b>GARLIC PRAWNS</b> 10
<b>FOIE GRAS ESCALOPE</b> 12	<b>FIVE GRAMS CAVIAR</b> 10
<b>KING SCALLOPS</b> 10	<b>BLUE CHEESE WEDGE</b> 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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