

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
serves two

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