

MIDTOWN GRILL

STARTERS

DRY-AGED BEEF CARPACCIO Truffle mayonnaise rocket pine nuts Parmesan	24	GRILLED SCALLOPS Lardo smoked celeriac purée fennel lemon herb gremolata	23
SMOKED HAND CUT STEAK TARTAR Bone marrow confit egg yolk paprika yucca chips	25	HOMEMADE CRAB CAKE Lemon alioli radish fennel apple salad	21
PAN-SEARED CALAMARI Vierge sauce	22	SOURDOUGH Artisan butter	7

SALADS & MORE

CLASSIC CAESAR SALAD Baby gem Parmesan croutons anchovies Add: grilled chicken +6 Add: grilled prawns +7	15	GRILLED PEACH & BURRATA SALAD Sesame seeds chili mint elderflower dressing	23
ONION AND BLACK GARLIC SOUP Roasted onions chives	15	ROASTED BEETROOT & CARROT SALAD Toasted pecans Stilton crème fraîche honey mustard dressing	18

MIDTOWN GRILL BUTCHER

FLANK STEAK USDA Creekstone, corn fed 200gr	36	STONE AXE WAGYU RIBEYE Australian, BMS 9+, grain fed 300gr	165	PORTERHOUSE USDA Creekstone, corn fed 700gr <i>serves two</i>	125
NEW YORK STRIPLOIN USDA Creekstone, corn fed 250gr	45	PICANHA STEAK Uruguay, Black Angus, grain fed 400gr	42	DRY-AGED TOMAHAWK Dutch, grass fed 800gr <i>serves two</i>	115
DRY-AGED RIBEYE USDA Creekstone, corn fed 300gr <i>Winner World Best Steak Challenge</i>	56	BEEF TENDERLOIN Dutch, grass fed Lady steak, 200gr Daddy steak, 300gr Chateaubriand, 600gr <i>serves two</i>	 35 50 95	RUBIA GALLEGA CÔTE DE BOEUF Spanish, grass fed 1000gr <i>serves two</i>	135

All steaks are served with a sauce of choice: green peppercorn, béarnaise, red wine or chimichurri. Additional sauce: +3.5

ALTERNATIVES

GRILLED CHICKEN BREAST Corn fed truffle mashed potato jus	29	IBERICO PORK CHOPS Pepper sauce	39
GRILLED OCTOPUS Romesco baby potatoes Kalamata olives	32	SEARED COD Sweetcorn humita lemon beurre blanc	35
WILD MUSHROOM RISOTTO Truffle oil Parmesan	30	PORTOBELLO STEAK Caramelized celeriac purée crispy potato Vierge sauce	25

ADD SURF OR TURF

TWO BLACK TIGER PRAWNS	20	ROYAL OSSETRA CAVIAR 30gr <i>served with blini</i>	110
CANADIAN LOBSTER TAIL	29	ROASTED BONE MARROW	12

SIDE DISHES

each portion 7.5

Fries by Frites Atelier
Parmesan & truffle fries +1.5
Sweet potato fries

Mashed potatoes
Mac & cheese +1.5
Green salad

Roasted pumpkin +1.5
Seasonal vegetables
Creamy spinach



@midtowngrillams



Midtown Grill Amsterdam

Our team is happy to accommodate any dietary requests—please don't hesitate to inform our staff. All prices are in euros and include VAT.
Midtown Grill, Amsterdam Marriott Hotel, 1054 ES Amsterdam, +(0)20 607 5555, info@midtowngrill.nl