MIDTOWN GRILL

STARTERS

DRY-AGED BEEF CARPACCIO 24
Truffle mayonnaise | mizuna | pine nuts
Parmesan

GRILLED SCALLOPS 23
Black garlic puree | caviar | bottarga
fish velouté

HAND CUT STEAK TARTAR 25
Ponzu | vadouvan | shiso
pickled mustard and onions | crostini

PARSNIP & APPLE SOUP 15
Wild mushroom | fresh truffle

DUTCH OOSTERSCHELDE OYSTERS 18
Classic mignonette *4 pieces*
Additional oyster +4.5 per piece

BURRATA SALAD 23
Cavolo nero pesto | chicory
apple | blood orange vinaigrette

SOURDOUGH 5
Artisan butter

MIDTOWN GRILL BUTCHER

NEW YORK STRIPLOIN 45
USDA Creekstone, corn fed
250gr

DRY-AGED RIBEYE 58
USDA Creekstone, corn fed
300gr

BEEF TENDERLOIN
Uruguay, grass fed
Lady steak, 200gr 37
Daddy steak, 300gr 50
Chateaubriand, 600gr *serves two* 98

PORTERHOUSE 125
USDA Creekstone, corn fed
700gr *serves two*

DRY-AGED TOMAHAWK 115
Dutch, grass fed
800gr *serves two*

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

ALTERNATIVES

SEABASS 38
Fennel vierge | onion purée| sea herbs

WILD MUSHROOM RISOTTO 28
Fresh black truffle | Parmesan

SHORT RIB 14 HRS SOUS-VIDE 59
USDA Creekstone | grain fed | 350gr
truffle mashed potato | beef jus

CANADIAN LOBSTER TAIL 29
Herb butter

SIDE DISHES

each portion **7.5**

Artisan fries
Parmesan & truffle fries +1.5

Mashed potatoes
Mac & cheese +1.5

Green salad
Market vegetables

@midtowngrillams

Midtown Grill Amsterdam

Our team is happy to accommodate any dietary requirements—please inform our staff accordingly. All prices are in euro and include VAT.
Amsterdam Marriott Hotel, Stadhouderskade 12, 1054ES Amsterdam — www.midtowngrill.nl — +31 (0)20 607 5555