

APPETIZERS

Hand Cut Carpaccio of Black Angus Beef	14	Hand Cut Steak Tartare	16
pine nuts parmesan cheese pesto dressing		worcester sauce capers dijon mustard	
Maryland Lump Crab Cake	13	Smoked Bone Marrow	13
lime and dill mayonnaise herb salad		shallots parsley sourdough	
Zeeland Oysters Half Dozen Dozen	18 32	Sea Scallops	19
raspberry mignonette lemon horseradish		dried chorizo champagne sauce spring onions	
Mixed platter	16	Onion Soup	8
carpaccio crab cake oyster		madeira wine gruyère toast	

SALADS

Midtown Garden Salad	7	Caesar Salad	8
mix salad leaves cherry tomatoes cucumber radish shallots		romaine lettuce rosemary crostini parmesan cheese caesar dressing anchovies	
Crisp House Salad	9	Add-on:	
iceberg lettuce wedges maple-pepper bacon blue cheese dressing		grilled chicken	9
		grilled prawns	11
		black angus beef	13

STEAKS & CHOPS

All steaks and chops are served with steak butter & caramelized onions.

DUTCH

Carefully selected regional products

Spatchcock Chicken free range	(250 g)	24
Pork Chop livar	(450 g)	27
Lamb Double Loin Chop veluws	(300 g)	30
Sirloin dry aged holstein	(300 g)	32
Filet Mignon dry aged holstein	(300 g)	34
Filet Mignon M.R.IJ	(200 g)	34

AMERICAN

Creekstone Farms corn fed USDA certified beef

New York Strip	(250 g)	30
Sirloin dry aged	(250 g)	32
Rib Eye dry aged	(300 g)	37
Filet Mignon	(225 g)	40
Bone In Rib Eye	(500 g)	40
T-Bone	(800 g)	70
Porterhouse	(1600 g)	150

SHARING IS CARING

- choose your preferred steaks, our chefs will serve them carved on a sizzling table grill -

SAUCES

red wine jus | green pepper | béarnaise | bordelaise
bourbon bbq sauce

SURF & TURF

add half a lobster tail to your dish 16

SEAFOOD & VEGGIE

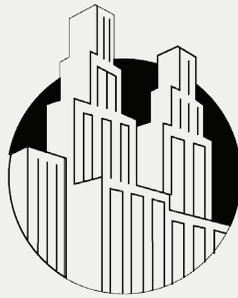
Salmon Steak	(200 g)	30	Roasted Whole Lobster	(400-500 g)	40
roasted garlic mashed potatoes tenderstem broccoli lemon sauce			garlic butter fries béarnaise sauce		
Midtown Catch of the day		32	Pumpkin Risotto		18
			chestnuts chips sage oil		

SIDE DISHES

Per portion 3

baked potato bacon cheddar sour cream	rosemary roasted potatoes	fries
sautéed tenderstem broccoli chili garlic ginger	roasted garlic mashed potatoes	side salad
roasted seasonal vegetables	grilled portobello mushrooms	creamy spinach

If you are concerned about food allergies please ask a member of our team for assistance.
All prices are in Euro and including applicable VAT and taxes.



MIDTOWN GRILL

