



MIDTOWN GRILL

Great Steaks, Chops and Seafood

In the tradition of great American Steakhouses, the Midtown Grill invites you to experience finest quality steaks, succulent chops and mouthwatering seafood featured in great cities of the world. Let our team set the stage for an unforgettable culinary feast, where we will show you the true meaning of "Great Steaks, Chops and Seafood"

APPETIZERS AND SOUPS

Sautéed Foie Gras Fig Chutney, Port Wine Glaze, Walnut Toast	CZK 325	Crab Cake Lime Tartar sauce	CZK 295
Steak Tartare Worcestershire sauce, mustard, capers, toasted bread	CZK 245	Midtown Grill Market soup Freshly made from the best local ingredients, please ask your server	CZK 145
Scottish Smoked Salmon "Loch Fyne", Traditional garnish	CZK 265	Onion Soup au Gratin Red Wine, Gruyere Cheese crouton	CZK 145

THE GARDEN

Midtown Garden Salad Mixed green salad, cherry tomatoes, ranch dressing	CZK 195	Caesar Salad Roman lettuce, herb croutons, parmesan cheese, Caesar dressing	CZK 225
Wedge of Iceberg Iceberg lettuce wedge, maple peppered bacon, blue cheese dressing	CZK 225	Choice of	
		Chicken Breast	add CZK 120
		Salmon	add CZK 140
		King Prawns	add CZK 140
		Beef	add CZK 140
Chopped Salad Vegetables, Feta cheese, avocado, lemon dressing and crispy onion	CZK 225	Steak and Tomato Salad Grilled beef strips, garden greens, heritage tomato	CZK 245

STEAKS, CHOPS AND SEAFOOD

AMERICAN STEAK

Creekstone Kansas Black Angus is the gold standard for USDA beef

T-Bone Steak	500 gr.	CZK 795
Filet Mignon	200 gr.	CZK 595
Rib Eye	250 gr.	CZK 585
New York Strip	250 gr.	CZK 585
Tomahawk Steak	1000 gr.	CZK 1490
Recommended for two		

ARGENTINIAN STEAK

Black Angus La Morocha

Filet Mignon	200 gr.	CZK 565
Sirloin	250 gr.	CZK 525
Rib Eye	250 gr.	CZK 525

CHOPS

Pork Chop "Sasov Bio Farm"	CZK 395	Lamb Rack "Wicklow Mountains, Ireland"	CZK 495
Spatchcock Chicken	CZK 345	Veal Chop	CZK 495

SEAFOOD

Atlantic Lobster 450 gr.	CZK 845	Sea Bass Fillets 400 gr.	CZK 495
Surf & Turf	CZK 425	Salmon Steak 220 gr.	CZK 445
Add half a lobster to any grilled item from the Steaks section		Prawn and Scallop Skewers	CZK 545

SAUCES

We serve all steaks and chops with steak butter and caramelized onions.
Seafood with lemon and herb butter.
Choice of sauces: Green pepper, mushroom, béarnaise, red wine jus.

CHEF SPECIALTIES

Black Angus Tournedos 220 gr. Crushed potatoes, grilled asparagus, truffle sauce	CZK 645
Braised USDA Beef Short Ribs 450 gr. Mashed potato, green beans with shallots	CZK 595
Half Roast Bohemia Duck Caramelized cabbage, bread and parsley dumplings	CZK 445

SIDE DISHES

ALL SIDE ORDERS 80 CZK PER PORTION

Twice baked potato Sour cream, spring onions, cheddar, bacon	Sautéed green beans bacon, shallots
Steak house fries	Creamed spinach
Leek basmati rice	Seasonal vegetables
Potato puree	Fried onion rings
Roasted potatoes caramelized onion	Half wedge salad

Cooking Chart

Rare Cool, Red Center	Medium Hot, Pink Center
Medium Rare Warm, Red Center	Medium Well Losing Pink, but Juicy
	Well Done Not Pink, but Great!

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring. If you are concerned about food allergies you are invited to ask one of our associates for assistance when ordering menu items. * Weights are approximate weights before cooking. Prices are inclusive of VAT. Gratuities are discretionary.

Jan Wiesner/Executive Chef

All prices in CZK including tax. All previous menus and prices are not valid. 06/2012

David Hanuš/Restaurant Manager