

beverages

POLAND SPRINGS
BOTTLED WATER - 1.25

VOSS MINERAL WATER
Sparkling or still.
Large - 7 Small - 4

SODA (12 oz.)
Coke, Diet Coke, Sprite, Ginger Ale,
Nestea Iced Tea - 1.25

ORANGE JUICE - 2.75

CRANBERRY JUICE - 2.75

LEMONADE - 2

ICED COFFEE - 2

ICED TEA - 2.50 (Fountain)

coffee and tea

HOT/COLD JAVA BAR

CAFÉ LATTE - 4

CAFÉ MOCHA - 4.25

CAPPUCCINO - 4

CARAMEL LATTE - 4.25

ESPRESSO - 3

OREGON CHAI TEA LATTE - 3.50

VANILLA LATTE - 4.25

GOURMET ROASTED COFFEE - 2
Add Kahlua, Bailey's or
Frangelico - 4.50 each

HERBAL TEA
Green Tea, Earl Grey, English Breakfast,
Chamomile, Hot Cinnamon Spice,
Peppermint, Darjeeling

REGULAR TEA - 2

catering and event planning

Whether you are planning a birthday dinner, intimate cocktail party, corporate reception or any special occasion... Amsterdam is the perfect venue for a memorable celebration.

Private party room, DJ services, affordable off-site and on-site menu packages available.

Please call us at **212.662.6330** or email eventcoordinator@amsterdamrestaurant.com to plan your event.

delivery area

FREE DELIVERY (\$15 minimum order)

Lunch Delivery

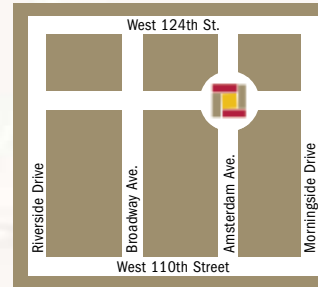
Monday through Sunday 12 noon - 4 pm

Dinner Delivery

Monday through Sunday 4 pm - 10 pm

Brunch Delivery

Saturday and Sunday 12 noon - 4 pm



nightly specials

For dine in only.

MONDAY 4 pm - 10 pm
Student Special - 20% off food
(students with school ID only,
excludes alcohol)

TUESDAY 4 pm - 10 pm
Special \$5 Tapas Menu and \$5
Traditional Red Wine Sangria

WEDNESDAY 4 pm - 10 pm
Wine Down Wednesday
Half price select bottles of wine

THURSDAY 8 pm - 12 am
Happy Hour Specials, Live DJ

FRIDAY 11 pm - 1 am
House Shots - 3, Live DJ

SATURDAY 11 pm - 1 am
Beer Special of the Night - 3
Live DJ

SUNDAY
Kids Eat Free
Kids 10 & Under get a free kid's
meal with each adult entrée
purchased.

happy hour

MONDAY - FRIDAY

4 pm - 7 pm

Well Drinks - 3

Draft Beer - 3 & 4

Martinis, Mojitos and Sangria - 5

Wine - 6

**GIFT CARDS
AVAILABLE**



amsterdam
RESTAURANT AND TAPAS LOUNGE

LUNCH & DINNER TO GO MENU

HOURS

Lunch 11 am - 4 pm

Dinner 4 pm - 11 pm

Brunch, Saturday and Sunday 11 am - 4 pm

1207 Amsterdam Avenue | New York, NY 10027

(between 119th and 120th Street)

Tel: 212.662.6330 | Fax: 212.665.1206

amsterdamrestaurant.com

appetizers & tapas

SPREADS

Black bean hummus, roasted pepper and feta hummus, classic hummus, tzatziki and warm pita bread - 12

CHICKEN QUESADILLA

Roasted tomato salsa, cheddar, monterey jack, pico de gallo, guacamole and sour cream - 9

SANTA FE SPRING ROLLS

Marinated chicken, black beans, corn, cheddar and avocado sour cream - 9

WINGS

Choice of classic buffalo wings with bleu cheese dip or sweet and spicy Asian style - 8

MINI BURGERS

Three juicy burgers served with your own mini fixin' bar - 10

GUACAMOLE & CHIPS

Crispy flour and corn tortillas - 12

CHICKEN & CHORIZO EMPANADAS

Traditional salsa - 9

Please see our tapas menu for a full list of appetizers.

soups & salads

CLASSIC FRENCH ONION SOUP

Melted gruyère cheese - 5

WARM BRIE SALAD

Warm brie on baguette croutons, greens, strawberries, pears, candied walnuts and champagne honey vinaigrette - 11

AMSTERDAM CAESAR SALAD

Hearts of romaine, parmesan, croutons and our classic caesar dressing - 10

GREEK SALAD

Greens, feta cheese, tomato, cucumber, kalamata olives, red onion, lemon, extra virgin olive oil and provençal herbs - 12

CAJUN CHICKEN SALAD

Blackened chicken, mixed greens, roast pepper, onion, tomato, artichokes, homemade ranch dressing - 15

BEEF EMPANADAS

Traditional salsa - 9

SPICY SHRIMP

Sautéed shrimp, chilies, garlic, lime, cilantro, mint, scallions, cucumber and red onion relish - 14

CRISPY CALAMARI

With our famous rémoulade sauce - 13

CRAB CAKES

Baby greens and mango lime chutney - 15

SAGANAKI

Pan-seared greek cheese, olive oil, lemon and baguette croutons - 10

DUCK & PEAR TACOS

Duck confit, pears, red onion, jalapeño, cilantro, goat cheese, arugula and flour tortillas - 14

CHILE RELLENOS

Lightly fried cheddar stuffed poblano chile with spicy tomato sauce - 8

GARDEN SALAD

Greens, tomatoes, cucumbers and house vinaigrette - 9

CALIFORNIA COBB SALAD

Mixed greens, tomatoes, cucumbers, avocado, bacon, chopped egg and chunky bleu cheese dressing - 12

ARUGULA AND BEET SALAD

Baby arugula, baby beets, apples, red onions, goat cheese, pine nuts and sherry vinaigrette - 12

SESAME CRUSTED TUNA

Seared tuna loin with black and white sesame seeds, mixed greens, mango, pineapple, asparagus and ginger orange vinaigrette - 15

sandwiches

All Sandwiches are available with Cheese for an additional charge.

AMSTERDAM CHARBROILED BURGER

Half pound of sirloin, lettuce, tomato, red onion, pickles and house special dressing on a toasted brioche roll - 11

Available with bacon or cheese for an additional charge.

TURKEY BURGER

Homemade coleslaw and beer battered onion rings on a toasted brioche roll - 11

VEGGIE BURGER

Served with marinated tomatoes, avocado and black bean salad, on a toasted brioche roll - 11

WEST COAST GRILLED CHICKEN

Avocado, bacon, lettuce, tomato and chipotle mayo, on a toasted baguette - 11

BLACK BEAN HUMMUS & GRILLED VEGETABLE WRAP

Black bean hummus, eggplant, zucchini, squash, peppers, onions, tomato and hummus in a whole wheat wrap - 9

CHICKEN MUSHROOM

Grilled chicken, sautéed mushrooms, sautéed onions, tomato, lettuce and mozzarella on a toasted baguette - 11

BUTTERMILK FRIED CHICKEN WRAP

Buffalo wing sauce, bacon, lettuce, tomato and bleu cheese dressing - 11

CRANBERRY APPLE TURKEY WRAP

House roasted turkey breast, brie, cranberry apple chutney, baby arugula and tomato - 10

CUBAN SANDWICH

Roast pork, ham, swiss, pickles and traditional pan blanco - 10

BLACKENED CHICKEN BURRITO

Grilled chicken, peppers and onions, yellow rice, black beans, shredded cheese and guacamole - 10

ASIAN CHICKEN WRAP

Grilled sesame glazed chicken, broccoli slaw and peanut sauce in a flour wrap - 11

TARRAGON CHICKEN SALAD WRAP

Diced chicken, apples, walnuts, dried currants, celery, onion, tarragon mayo and baby arugula in a whole wheat wrap - 9

STEAK & AVOCADO

Grilled skirt steak, bacon, avocado, cheddar cheese, lettuce and tomato on a toasted baguette - 13

TUNA SANDWICH

Celery, red onion, lettuce and tomato on sourdough bread - 8

ROASTED TURKEY CLUB

House roasted turkey, bacon, tomatoes, lettuce and mayo on sourdough bread - 10

OYSTER PO BOY

Cornmeal fried oysters, lettuce, tomato and rémoulade sauce - 13

FALAFEL SANDWICH

Homemade falafel, hummus, cucumber, tomato, lettuce and tahini sauce with tabouli salad - 10

entrées

RICOTTA POTATO GNOCCHI

Homemade gnocchi, wild mushrooms, spinach, caramelized shallots and truffle essence - 17

AMSTERDAM FISH AND CHIPS

Classic rémoulade - 17

PIZZA MARGHERITA

Fresh mozzarella and vine ripened tomatoes with fresh basil - 9

MEDITERRANEAN CHICKEN

Roasted peppers, tomato, artichoke, onion, olives, capers, herbs, feta and yellow rice - 18

CHICKEN, SHRIMP AND CHORIZO LINGUINI

Sautéed chicken, shrimp and chorizo, roasted peppers, tomato, garlic, white wine and herbs - 20

PENNE ALA VODKA

Pasta with herbs in a creamy vodka sauce - 13
Available with Shrimp or Chicken at an additional charge.

GREEN CURRY CHICKEN AND VEGETABLES

Sautéed chicken, mixed vegetables, coconut green curry sauce and basmati rice - 17

MAPLE MUSTARD GRILLED SALMON

Sautéed spinach with garlic and tomato confit and mashed potatoes - 22

HERB CRUSTED TILAPIA

Roasted pepper and basil risotto, asparagus and tomato coulis - 20

CARAMELIZED ONION & GOAT CHEESE PIZZA

Caramelized onions, roasted garlic, ricotta, goat cheese and fresh herbs - 12

POLLO AL AJILLO

Sautéed chicken, garlic white wine sauce, green olives, red onion and yellow rice with black beans - 17

GRILLED RIBEYE WITH WILD MUSHROOM

Bacon, shallot and potato hash and grilled asparagus with port reduction - 29

GRILLED SKIRT STEAK

Smoked paprika chimichurri sauce, beer battered onion rings and french fries - 18

PANKO CRUSTED PORK CHOP

Topped with spinach, ham, mushrooms, melted gouda, served with mac and cheese - 21

CRAB & BACON MACARONI & CHEESE

Lump crab meat, applewood smoked bacon and a three cheese sauce - 17

sides

MASHED POTATOES - 5

SAUTEED OR STEAMED SPINACH - 5

SAUTÉED ASPARAGUS - 5

YELLOW RICE & BLACK BEANS - 5

SWEET POTATO FRIES - 6

BEER BATTERED ONION RINGS - 5

CRISPY PLANTAINS WITH GARLIC DIPPING SAUCE - 5

SWEET PLANTAINS - 5

MAC & CHEESE - 7

FRENCH FRIES

Large - 9 Small - 5

TABOULI - 5

desserts

BANANA WALNUT BREAD PUDDING

Warm caramel sauce and whipped cream - 8

APPLE & CRANBERRY COBBLER

Baked apples and cranberries, cinnamon crumbly topping and vanilla gelato - 8

WARM CHOCOLATE CAKE

Pistachio gelato and chocolate sauce - 9

OREO CHEESECAKE

Vanilla cream cheese and chocolate sauce - 9

CLASSIC TIRAMISU

Espresso and mascarpone mousse, kahlua dipped lady fingers, dusted with cocoa - 7