

Laurent Tourondel Chef Partner		 LT STEAK AND SEAFOOD BRUNCH 		Sandy Rodriguez Executive Chef	
GF gluten-free, VG vegan, VT vegetarian dairy-free options available			live jazz daily		
PASTRY BASKET 23 croissant, pain au chocolat, danish, coffee cake, scones lemon poppyseed poundcake, madeleine BRIOCHE FRENCH TOAST 21 peach-blackberry marmalade, almond frangipane, ricotta PANCAKES 21 mixed berry compote, orange diplomat creme THE FRENCH OMELETTE* VT 24 fine herbs, boursin cheese, hand-cut fries, local greens THE BETSY BREAKFAST SANDWICH* 21 maple glazed chicken sausage, sunny egg, pepperjack cheese chili guava jam SMOKED SALMON EVERYTHING BAGEL* 21 cream cheese, capers, pickled red onion, cucumber, dill HUEVO RANCHEROS 21 sunny side up eggs, poblano peppers, corn tortilla, avocado pinto beans, queso fresco CUBAN MOLLETES 22 english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain STEAK & EGGS* 36 8oz hanger steak, homestyle potatoes green onion hollandaise AVOCADO TOAST VT 19 7 grain bread, feta cheese, lemon zest, cilantro ADD two eggs 8 / smoked salmon 12 / grilled shrimp 16 CRISPY BLACK GROUPER TACOS 23 chili aioli, cabbage slaw, spicy tomatillo salsa, corn tortillas			POPOVER BENEDICT* 22 popover filled with creamed spinach, ham, gruyere cheese, poached egg, smoked bacon, hollandaise sauce. served with breakfast potatoes		
RAW BAR OYSTERS* 24 1/2 dozen assorted east & west coast STONE CRAB* MP LT SEAFOOD CEVICHE* 23 crab, octopus, scallop, shrimp, snapper, coconut milk, taro chips SOY WASABI AHI TUNA TARTARE* 23 avocado, crispy shallots TIGER SHRIMP COCKTAIL 25 ginger infused cocktail sauce, lemon TUNA TORO SASHIMI 34 key lime ponzu, infused shiitake mushrooms pickled baby carrots, salmon roe SUSHI NIGIRI & SASHIMI* 2 PIECES PER ORDER AHI TUNA* 12 YELLOWTAIL* 12 KING SALMON* 12 CRISPY NIGIRI* 3 Pieces Per Order SPICY TUNA / SRIRACHA 20 WAGYU BEEF / TRUFFLE AIOLI 22 ROLLS* SPICY TUNA* 22 avocado, sriracha, puffed rice, shallots THE BETSY ROLL* 24 tuna, hamachi, salmon, spicy rock shrimp, avocado, ponzu KING SALMON* GF 18 fresh & smoked salmon, cream cheese, avocado, cucumber daikon, sprouts YELLOWTAIL & JALAPEÑO* GF 18 yuzu guacamole, jalapeño, soy glaze, shiso leaf TUNA TORO* 26 avocado, confit ginger, finger lime					
SALADS + BOWLS CHOPPED VEGETABLE GF VT 19 baby mixed greens, hearts of palm, corn, tomato, feta, olives avocado, beets, onions, cucumber, oregano dressing POKE BOWL* 36 tuna, king salmon, yellowtail, avocado, cucumber, ginger ponzu, radishes, sushi rice WATERMELON & HEIRLOOM TOMATO GF VG VT ... 17 feta, mint, serrano peppers, pomegranate vinaigrette CAESAR SALAD VT 18 baby gem lettuce, pecorino rustic croutons ADD grilled chicken 10 / grilled shrimp 16 / grilled salmon* 16 seared tuna* 16 / steak* 18					
THE GRILL We proudly source our Beef from Allen Brothers in Chicago who have specialized in Prime Dry Aged Beef since 1893. We cannot guarantee steaks cooked Medium Well and above. 8 OZ FILET MIGNON* 59 12 OZ FILET MIGNON* 79 16 OZ NEW YORK STRIP* 69 10 OZ WAGYU SKIRT STEAK* 68 SAUCES 7 steak sauce • jalapeño chimichurri • peppercorn-armagnac			SIDES GRILLED ASPARAGUS, LEMON OIL GF VT 14 LOCAL HEIRLOOM TOMATO SALAD GF 11 JALAPEÑO POTATO PUREE VT 14 HEN OF THE WOODS MUSHROOMS GF VG 16 HAND-CUT PARMESAN & TRUFFLE FRIES VT 12 BACON OR SAUSAGE OR HAM 9 BREAKFAST POTATOES 6		
* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. a 20% service charge will be added to all checks...se agregará un cargo por servicio del 20 % a todos los cheques... y ap ajoute yon frè sèvis 20% nan tout chèk yo					

expect no more, this is happiness	LT STEAK AND SEAFOOD AFTERNOON BEVERAGE	#thebetsyhotel
a 20% service charge will be added to all checks		
SPECIALTY COCKTAILS A collection of Betsy libations crafted by our in-house mixologists. Each drink is inspired by Miami and our neighborhood of South Beach. We fresh squeeze limes, lemons, and oranges daily. OLD CUBAN.....21 brugal 1888 aged rum, fresh lime, angostura, sparkling wine PASSIONFRUIT MARGARITA 23 tromba reposado tequila, passion fruit, pineapple, lime, hot honey, tajin PURPLE RAIN21 fords gin, butterfly pea flower, fevertree tonic, red grapefruit AMALFI COAST SPRITZ19 italicus, limoncello, st. germain, sparkling wine, lemon SUMMER ROSÉ SANGRIA19 una rose vodka, st germaine, hampton water rose wine, watermelon, lemon, berries PICA PALOMA21 mal bien espadin mezcal, mexica tequila, grapefruit, lime, fire tincture THE JORGITO21 no 3 gin, pierre ferrand dry curacao, basil, cucumber STRAWBERRY CAIPIRINHA19 hibiscus infused cachaca, strawberry, lime ESPRESSO MARTINI 22 ketel one vodka, espresso, coffee liqueur, frangelico THE TRUMAN SHOW 29 truman vodka martini choose from each category to have it your way 1. dry dirty filthy gibson pickle 2. lemon olives blue cheese olives onion gherkin 3. shaken stirred	WINE BY THE GLASS SPARKLING LOUIS POMMERY21 Brut Reserve, California MOET & CHANDON 187 ML..... 32 Imperial Brut, Champagne, France POMMERY31 Brut Royal, Champagne, France SPARKLING ROSÉ LOUIS POMMERY 23 Brut Rosé, California MOET & CHANDON 187ML..... 35 Imperial Brut Rosé, Champagne, France WHITE PINOT GRIGIO.....18 Andriano, Italy RIESLING (OFF-DRY) 17 Valckenberg, Germany SAUVIGNON BLANC16 Koha, New Zealand ALBARINO.....17 Paco & Lola, Spain SANCERRE 23 Domaine Durand, Loire Valley, France CHARDONNAY.....18 Sonoma Cutrer, Russian River Valley, CA ROSÉ CHATEAU LA GORDONNE.....15 Cotes de Provence, France HAMPTON WATER16 South of France RED PINOT NOIR.....18 te Pa, Marlborough, New Zealand ROUGE (CHILLED) 23 La Fete, Provence, France MALBEC16 Altocedro, Mendoza, Argentina CABERNET SAUVIGNON.....19 Slingshot, Napa Valley, CA TEMPRANILLO.....17 Condado de Haza, Ribera del Duero, Spain RED BLEND..... 28 The Prisoner, Napa Valley, CA	
NON-ALCOHOLIC VIRGIN COCO14 mint, coconut, lime, soda WATERMELON MULE.....14 cold pressed watermelon juice, lime, ginger beer GARDEN GINGER HIGHBALL.....14 seedlip garden 108, ginger ale, rosemary PHONY NEGRONI15 GUAVA LEMONADE11 MARTINELLI’S SPARKLING APPLE CIDER.....13 STELLA ARTOIS, non-alcoholic, Belgium9	EARLY DAY LIBATIONS TITO’S BLOODY MARY19 MEXICA BLOODY MARIA.....19 PASSION CHISMOSA.....17 FRESH FLORIDA MIMOSA17	
BEER BOTTLES 9 AMSTEL LIGHT, lager, Amsterdam STELLA ARTOIS, pale lager, Belgium LA RUBIA, blonde, Miami, Florida LAGUNITAS, indian pale ale, California DRAFT BETSY ROSA, amber lager10 SEASONAL ROTATING SELECTION.....12		