

Laurent Tourondel Chef Partner		 LT STEAK & SEAFOOD LUNCH 		Sandy Rodriguez Executive Chef	
GF gluten-free, VG vegan, VT vegetarian, N contains nuts		weekdays 11am-5pm, weekends 3pm-5pm			
STARTERS & SALADS BURRATA DI BUFALA VT 23 blood orange, fennel pollen, grilled filone bread CRISPY CALAMARI & ZUCCHINI18 jalapeño remoulade, pickled onions WATERMELON & HEIRLOOM TOMATO GF VT18 feta, mint, serrano peppers, pomegranate vinaigrette CHOPPED VEGETABLE SALAD GF VT 24 mixed greens, hearts of palm, corn, tomato, feta, olives avocado, beets, onions, cucumber, oregano dressing AVOCADO TOAST VT 19 7 grain bread, feta cheese, lemon zest, cilantro CAESAR SALAD 22 baby gem lettuce, pecorino rustic croutons ADD grilled chicken 10 / grilled shrimp 21 / grilled salmon* 16 seared tuna* 18 / steak* 23				RAW BAR & SUSHI LT SEAFOOD CEVICHE* GF 28 crab, scallop, shrimp, snapper, coconut milk leche de tigre, taro root chips SOY WASABI AHI TUNA TARTARE* 32 avocado, crispy shallots TIGER SHRIMP COCKTAIL* 25 gin cocktail sauce, lemon POKE BOWL* 36 tuna, king salmon, hamachi, avocado, cucumber, ginger ponzu, radishes, sushi rice SASHIMI* 2 Pieces Per Order12/Ea. AHI TUNA, HAMACHI, OR KING SALMON GF SUSHI ROLLS* SPICY TUNA* 26 avocado, sriracha, puffed rice, shallots THE BETSY ROLL* 28 tuna, hamachi, salmon, spicy rock shrimp, avocado, ponzu KING SALMON* GF 18 fresh & smoked salmon, cream cheese, avocado, cucumber daikon, sprouts HAMACHI & JALAPEÑO*18 yuzu guacamole, jalapeño, soy glaze, shiso leaf	
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. 10 OZ FILET MIGNON* GF 75 14OZ NEW YORK STRIP* GF 82 8 OZ WAGYU SKIRT STEAK* GF 68 SAUCES GF 7 jalapeño chimichurri • peppercorn-armagnac cafe de paris béarnaise GRILLED LOCAL RED SNAPPER 49 soy-ginger marinated baby shiitake mushrooms, avocado STEAK FRITES* GF 39 hanger steak, maître d’hôtel butter, truffle fries 8OZ “BOUCHER” BURGER*38 SOBE WINE & FOOD FESTIVAL BURGER BASH WINNER 5 peppercorns, cheddar cheese, BBQ sauce crispy & caramelized onions, pickles, hand-cut fries				SANDWICHES & MORE BETSY TURKEY CLUBHOUSE 28 nuekse applewood bacon, avocado, baby gem lettuce beefsteak tomato, tarragon mayo, pullman white bread hand-cut fries BLACKENED SWORDFISH TACOS GF 24 chipotle aioli, cabbage slaw, spicy tomatillo salsa, avocado THE BETSY CUBAN SANDWICH 24 ham and pork or roasted chicken, swiss cheese, pickled jalapeños yellow mustard, baguette, hand-cut fries LINGUINI AL POMODORO CLASSICO & BURRATA DE BUFALA VT 38 confit heirloom tomatoes, peppercorn, basil, chili oil	
				SIDES GF GRILLED ASPARAGUS, LEMON OIL VG 16 HEN OF THE WOODS MUSHROOMS VT 18 SEASONAL SAUTEED VEGETABLES VT 18 HAND-CUT PARMESAN & TRUFFLE FRIES VT 16	
* 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 & SEAFOOD AFTERNOON BEVERAGE		#thebetsyhotel @ltsteakandseafood
SPECIALTY COCKTAILS <i>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.</i>			WINE BY THE GLASS		
OLD CUBAN22 <i>brugal 1888 aged rum, fresh lime, angostura, sparkling wine</i>			SPARKLING		
PASSIONFRUIT MARGARITA23 <i>tromba reposado tequila, passion fruit, pineapple, lime hot honey, tajin</i>			GRUET17 <i>Blanc de Blanc, New Mexico</i>		
AMALFI COAST SPRITZ19 <i>italicus, limoncello, st. germain, sparkling wine, lemon</i>			LALLIER26 <i>Brut, Champagne, France</i>		
ROSA PALOMA25 <i>mijenta blanco tequila, guava, lime, grapefruit soda</i>			SPARKLING ROSÉ		
HUGO SPRITZ21 <i>st. germain, sparkling wine</i>			LOUIS POMMERY23 <i>Brut Rosé, California</i>		
THE JORGITO22 <i>no 3 gin, pierre ferrand dry curacao, basil, cucumber</i>			MOET & CHANDON 187ML41 <i>Imperial Brut Rosé, Champagne, France</i>		
AGAVE TOMATINI25 <i>mijenta cristalino, tomato vermouth, champagne vinegar, basil, evoo</i>			WHITE		
STRAWBERRY CAIPIRINHA19 <i>hibiscus infused cachaca, strawberry, lime</i>			PINOT GRIGIO19 <i>Andriano, Italy</i>		
PAPER PLANE19 <i>buffalo trace bourbon, aperol, amaro, lemon</i>			RIESLING (OFF-DRY)18 <i>Valckenberg, Germany</i>		
ESPRESSO MARTINI24 <i>ketel one vodka, espresso, coffee liqueur, frangelico</i>			SAUVIGNON BLANC18 <i>Koha, New Zealand</i>		
THE TRUMAN SHOW29 vodka martini your way 1. dry dirty filthy gibson pickle 2. lemon olives blue cheese olives onion gherkin 3. shaken stirred			ALBARINO21 <i>Paco & Lola, Spain</i>		
			SANCERRE27 <i>Chateau Sancerre, Loire, France</i>		
			CHARDONNAY20 <i>Sonoma Cutrer, Russian River Valley, CA</i>		
			ROSÉ		
			CHATEAU MINUTY "M"21 <i>Cotes de Provence, France</i>		
			CHATEAU LA GORDONNE17 <i>Cotes de Provence, France</i>		
			RED		
			PINOT NOIR21 <i>te Pa, Marlborough, New Zealand</i>		
			ROUGE (CHILLED)24 <i>La Fete, Provence, France</i>		
			MALBEC19 <i>Piatelli Premium Reserve, Mendoza, Argentina</i>		
			VERONESE BLEND18 <i>Allegrini Palazzo Della Torre, Veneto, Italy</i>		
			CABERNET SAUVIGNON25 <i>Martis, Alexander Valley, Sonoma, CA</i>		
			TEMPRANILLO18 <i>Condado de Haza, Ribera del Duero, Spain</i>		
			RED BLEND29 <i>Orin Swift, 8 Years in the Desert, Napa Valley, CA</i>		
			BEER		
			CANNED9		
			AMSTEL LIGHT , lager, Amsterdam		
			STELLA ARTOIS , pale lager, Belgium		
			LA RUBIA , blonde, Miami, Florida		
			JAI ALAI , IPA, Miami, Florida		
			DRAFT		
			BETSY ROSA , amber lager10		
			SEASONAL ROTATING SELECTION12		
CRAFTED WITHOUT SPIRITS					
THE VELVET CLOVER16 <i>free spirits non alcoholic gin, fresh raspberry, lemon, egg white</i>					
THE SECRET GARDEN15 <i>free spirits non alcoholic gin, cucumber, basil</i>					
OCEAN DRIVE ELIXIR15 <i>kombucha, lime, berries, butterfly pea flower tea</i>					
PINK LIMONADA14 <i>guava, fresh lemon</i>					
COCO NOJITO14 <i>mint, coconut, lime, soda</i>					
WATERMELON AGUA FRESCA15 <i>fresh juice, mint</i>					
FREEDOM FLOWER15 <i>hibiscus, pineapple, star anise, cinnamon</i>					
MATCHA MELODY15 <i>pineapple, coconut cream, lemon, matcha</i>					
ZERO PROOF					
PHONY NEGRONI16					
MARTINELLI'S SPARKLING APPLE CIDER13					
STELLA ARTOIS, non-alcoholic, Belgium9					