

Laurent Tourondel Chef Partner		LT STEAK AND SEAFOOD LUNCH		Sandy Rodriguez Executive Chef	
GF gluten-free, VG vegan, VT vegetarian dairy-free options available				live jazz daily	
STARTERS BURRATA DI BUFALA VT.....23 walnut pesto, sourdough bread, grilled grapes, local greens CRISPY CALAMARI & ZUCCHINI18 jalapeño remoulade, pickled onions AVOCADO TOAST VT.....19 7 grain bread, feta cheese, lemon zest, cilantro ADD smoked salmon 12 / grilled shrimp 16				RAW BAR OYSTERS*GF.....24 1/2 dozen assorted east & west coast LT SEAFOOD CEVICHE*GF.....23 crab, octopus, scallop, shrimp, snapper, coconut milk leche de tigre, taro root chips SOY WASABI AHI TUNA TARTARE*.....25 avocado, crispy shallots TIGER SHRIMP COCKTAIL*GF.....25 infused cocktail sauce, lemon	
FLATBREADS TOMATO-BURRATA VT.....20 heirloom tomatoes, parmesan, basil, olives HEN OF THE WOOD MUSHROOMS & TRUFFLES VT.....24 pâté de truffe, fontina, taleggio, caramelized onions				SUSHI SASHIMI* 2 Pieces Per Order.....12/Ea. AHI TUNA, YELLOWTAIL, OR KING SALMON GF 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*GF.....26 avocado, confit ginger, finger lime COCONUT TIGER SHRIMP ROLL.....26 toasted macadamia, avocado, ginger mayo, cilantro	
SALADS + BOWLS WATERMELON & HEIRLOOM TOMATO GF VT.....16 feta, mint, serrano peppers, pomegranate vinaigrette CHOPPED VEGETABLE GF VT.....18 mixed greens, hearts of palm, corn, tomato, feta, olives avocado, beets, onions, cucumber, oregano dressing CAESAR SALAD.....18 baby gem lettuce, pecorino rustic croutons ADD grilled chicken 10 / grilled shrimp 16 / grilled salmon* 16 seared tuna* 16 / steak* 18 POKE BOWL*.....36 tuna, king salmon, yellowtail, avocado, cucumber, ginger				SANDWICHES & MORE 8OZ WAGYU “BOUCHER” BURGER*.....35 SOBE WINE & FOOD FESTIVAL BURGER BASH WINNER 5 peppercorns, cheddar cheese, BBQ sauce crispy & caramelized onions, pickles, hand-cut fries GRILLED VEGETABLE SANDWICH VG.....22 zucchini, yellow squash, bell pepper, basil pesto, ciabatta bread CRISPY BLACK GROUPER TACOS.....23 chili aioli, cabbage slaw, spicy tomatillo salsa THE BETSY CUBAN SANDWICH.....24 ham and pork or roasted chicken, swiss cheese, pickled jalapeños yellow mustard, baguette. served with hand-cut fries THE FRENCH OMELETTE GF VT.....24 fine herbs, boursin cheese, hand-cut fries, local greens	
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*GF.....59 16 OZ NEW YORK STRIP*GF.....69 8 OZ WAGYU SKIRT STEAK*GF.....68 SAUCES GF.....7 steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine GRILLED LOCAL RED SNAPPER.....49 soy-ginger marinated baby shiitake mushrooms, avocado STEAK FRITES*GF.....39 hanger steak, maître d'hôtel butter, truffle fries					
SIDES GRILLED ASPARAGUS, LEMON OIL GF VG.....14 HEN OF THE WOODS MUSHROOMS GF VG.....18 HAND-CUT PARMESAN & TRUFFLE FRIES GF VT12					
* 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 @ltsteakandseafood
a 20% service charge will be added to all checks					
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 CUBAN21 <i>brugal 1888 aged rum, fresh lime, angostura, sparkling wine</i>			SPARKLING		
PASSIONFRUIT MARGARITA 23 <i>tromba reposado tequila, passion fruit, pineapple, lime hot honey, tajin</i>			LOUIS POMMERY 21 <i>Brut Reserve, California</i>		
PURPLE RAIN21 <i>fords gin, butterfly pea flower, fevertree tonic, red grapefruit</i>			MOET & CHANDON 187 ML 32 <i>Imperial Brut, Champagne, France</i>		
AMALFI COAST SPRITZ19 <i>italicus, limoncello, st. germain, sparkling wine, lemon</i>			POMMERY31 <i>Brut Royal, Champagne, France</i>		
SUMMER ROSÉ SANGRIA19 <i>una rose vodka, st germaine, hampton water rosé wine watermelon, lemon, berries</i>			SPARKLING ROSÉ		
PICA PALOMA21 <i>mal bien espadin mezcal, mexica tequila, grapefruit, lime fire tincture</i>			LOUIS POMMERY 23 <i>Brut Rosé, California</i>		
THE JORGITO21 <i>no 3 gin, pierre ferrand dry curacao, basil, cucumber</i>			MOET & CHANDON 187ML 35 <i>Imperial Brut Rosé, Champagne, France</i>		
STRAWBERRY CAIPIRINHA19 <i>hibiscus infused cachaca, strawberry, lime</i>			WHITE		
ESPRESSO MARTINI 22 <i>ketel one vodka, espresso, coffee liqueur, frangelico</i>			PINOT GRIGIO18 <i>Andriano, Italy</i>		
THE TRUMAN SHOW 29 <i>truman vodka martini</i>			RIESLING (OFF-DRY) 17 <i>Valckenberg, Germany</i>		
choose from each category to have it your way			SAUVIGNON BLANC16 <i>Koha, New Zealand</i>		
1. dry dirty filthy gibson pickle			ALBARINO 17 <i>Paco & Lola, Spain</i>		
2. lemon olives blue cheese olives onion gherkin			SANCERRE 23 <i>Domaine Durand, Loire Valley, France</i>		
3. shaken stirred			CHARDONNAY18 <i>Sonoma Cutrer, Russian River Valley, CA</i>		
NON-ALCOHOLIC			ROSÉ		
VIRGIN COCO14 <i>mint, coconut, lime, soda</i>			CHATEAU LA GORDONNE 15 <i>Cotes de Provence, France</i>		
WATERMELON MULE14 <i>cold pressed watermelon juice, lime, ginger beer</i>			HAMPTON WATER16 <i>South of France</i>		
GARDEN GINGER HIGHBALL14 <i>seedlip garden 108, ginger ale, rosemary</i>			RED		
PHONY NEGRONI 15			PINOT NOIR18 <i>te Pa, Marlborough, New Zealand</i>		
GUAVA LEMONADE11			ROUGE (CHILLED) 23 <i>La Fete, Provence, France</i>		
MARTINELLI’S SPARKLING APPLE CIDER 13			MALBEC16 <i>Altocedro, Mendoza, Argentina</i>		
STELLA ARTOIS, non-alcoholic, Belgium9			CABERNET SAUVIGNON19 <i>Slingshot, Napa Valley, CA</i>		
BEER			TEMPRANILLO 17 <i>Condado de Haza, Ribera del Duero, Spain</i>		
BOTTLES 9			RED BLEND 28 <i>The Prisoner, Napa Valley, CA</i>		
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 SELECTION12					