

Laurent Tourondel Chef Culinary Partner	 LT STEAK & SEAFOOD DINNER 	Sandy Rodriguez Executive Chef
GF gluten-free, VG vegan, VT vegetarian, N contains nuts		daily 5pm-10pm
RAW BAR & SUSHI LT SEAFOOD CEVICHE* GF28 crab, scallop, shrimp, snapper, coconut milk leche de tigre, taro root chip SOY WASABI AHI TUNA TARTARE*.....32 avocado, crispy shallot TIGER SHRIMP COCKTAIL* GF25 gin cocktail sauce, lemon POKE BOWL*.....36 tuna, king salmon, hamachi, avocado, cucumber, ginger ponzu, radish, sushi rice SUSHI ROLLS* SPICY TUNA*.....26 avocado, sriracha, puffed rice, shallot THE BETSY ROLL*.....28 tuna, hamachi, salmon, spicy rock shrimp, avocado, ponzu KING SALMON* GF18 fresh & smoked salmon, cream cheese, avocado, cucumber daikon sprouts HAMACHI & JALAPEÑO18 yuzu guacamole, jalapeño, soy glaze, shiso leaf SASHIMI* 2 Pieces Per Order12/ea. AHI TUNA, HAMACHI, OR KING SALMON GF CRISPY NIGIRI* 3 Pieces Per Order SPICY TUNA / SRIRACHA20 BEEF TARTARE / TRUFFLE AIOLI22 1 OZ AMUR KALUGA CAVIAR.....90 blinis, crème fraîche, pickled shallot, lemon, butter		
SIDES GF GRILLED ASPARAGUS, LEMON OIL VG16 JALAPEÑO POTATO PUREE VT16 HEN OF THE WOODS MUSHROOM VG18 HAND-CUT PARMESAN & TRUFFLE FRIES VT ...16 LOADED BAKED POTATO16 SEASONAL SAUTEED VEGETABLES18		
SALADS & STARTERS WATERMELON & HEIRLOOM TOMATO GF VT18 feta, mint, serrano pepper, pomegranate vinaigrette CHOPPED VEGETABLE GF VT24 mixed greens, hearts of palm, corn, tomato, feta, olives avocado, beet, onions, cucumber, oregano dressing CAESAR SALAD22 baby gem lettuce, pecorino rustic crouton THE BETSY CRABCAKE28 meyer lemon pickled jalapeño aioli, celery root coleslaw young lettuce BURRATA DI BUFALA VT23 blood orange, fennel pollen, grilled filone bread CRISPY CALAMARI & ZUCCHINI18 jalapeño remoulade, pickled onion		
ENTRÉES 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* GF75 14 OZ NEW YORK STRIP* GF82 8 OZ WAGYU SKIRT STEAK* GF68 20 OZ BONE-IN RIBEYE* GF98 SAUCES GF7 jalapeño chimichurri • peppercorn-armagnac • cafe de paris béarnaise 8OZ “BOUCHER” BURGER*.....38 SOBE WINE & FOOD FESTIVAL BURGER BASH WINNER 5 peppercorns, cheddar cheese, BBQ sauce, crispy & caramelized onion, pickles, hand-cut fries		
CHICKEN “AL MATTONE” GF39 spicy cherry peppers, tarragon, broccoli rabe, smashed fingerling potato LINGUINI AL POMODORO CLASSICO & BURRATA DE BUFALA VT38 confit heirloom tomatoes, peppercorn, basil, chili oil GRILLED BRANZINO49 brown butter soy, parsnip puree, spinach, capers, sourdough crouton GRILLED LOCAL RED SNAPPER49		
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 * 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.		

expect no more, this is happiness	 LT STEAK & SEAFOOD DINNER BEVERAGE 	#thebetsyhotel @ltsteakandseafood
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.....22 brugal 1888 aged rum, fresh lime, angostura, sparkling wine PASSIONFRUIT MARGARITA23 tromba reposado tequila, passion fruit, pineapple, lime hot honey, tajin AMALFI COAST SPRITZ19 italicus, limoncello, st. germain, sparkling wine, lemon ROSA PALOMA.....25 mijenta blanco tequila, guava, lime, grapefruit soda HUGO SPRITZ21 st. germain, sparkling wine THE JORGITO22 no 3 gin, pierre ferrand dry curacao, basil, cucumber AGAVE TOMATINI25 mijenta cristalino, tomato vermouth, champagne vinegar, basil, evoo STRAWBERRY CAIPIRINHA19 hibiscus infused cachaca, strawberry, lime PAPER PLANE.....19 buffalo trace bourbon, aperol, amaro, lemon ESPRESSO MARTINI.....24 ketel one vodka, espresso, coffee liqueur, frangelico THE TRUMAN SHOW29 vodka martini your way 1. dry dirty filthy gibson pickle 2. lemon olives blue cheese olives onion gherkin 3. shaken stirred	WINE BY THE GLASS SPARKLING GRUET.....17 Blanc de Blanc, New Mexico LALLIER26 Brut, Champagne, France SPARKLING ROSÉ LOUIS POMMERY23 Brut Rosé, California MOET & CHANDON 187ML.....41 Imperial Brut Rosé, Champagne, France WHITE PINOT GRIGIO.....19 Andriano, Italy RIESLING (OFF-DRY)18 Valckenberg, Germany SAUVIGNON BLANC.....18 Koha, New Zealand ALBARINO.....21 Paco & Lola, Spain SANCERRE.....27 Chateau Sancerre, Loire, France CHARDONNAY.....20 Sonoma Cutrer, Russian River Valley, CA ROSÉ CHATEAU MINUTY “M”21 Cotes de Provence, France CHATEAU LA GORDONNE.....17 Cotes de Provence, France RED PINOT NOIR.....21 te Pa, Marlborough, New Zealand ROUGE (CHILLED)24 La Fete, Provence, France MALBEC19 Piatelli Premium Reserve, Mendoza, Argentina VERONESE BLEND18 Allegrini Palazzo Della Torre, Veneto, Italy CABERNET SAUVIGNON.....25 Martis, Alexander Valley, Sonoma, CA TEMPRANILLO.....18 Condado de Haza, Ribera del Duero, Spain RED BLEND.....29 Orin Swift, 8 Years in the Desert, Napa Valley, CA	
CRAFTED WITHOUT SPIRITS THE VELVET CLOVER16 free spirits non alcoholic gin, fresh raspberry, lemon, egg white THE SECRET GARDEN.....15 free spirits non alcoholic gin, cucumber, basil OCEAN DRIVE ELIXIR15 kombucha, lime, berries, butterfly pea flower tea PINK LIMONADA.....14 guava, fresh lemon COCO NOJITO14 mint, coconut, lime, soda WATERMELON AGUA FRESCA.....15 fresh juice, mint FREEDOM FLOWER.....15 hibiscus, pineapple, star anise, cinnamon MATCHA MELODY.....15 pineapple, coconut cream, lemon, matcha ZERO PROOF PHONY NEGRONI16 MARTINELLI’S SPARKLING APPLE CIDER13 STELLA ARTOIS, non-alcoholic, Belgium9	BEER CANNED.....9 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 SELECTION.....12	