

Laurent Tourondel Chef Culinary Partner		 LT STEAK AND SEAFOOD DINNER		 Sandy Rodriguez Executive Chef	
GF gluten-free, VG vegan, VT vegetarian dairy-free options available			live jazz daily		
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, shallot 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			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 chip SOY WASABI AHI TUNA TARTARE* 25 avocado, crispy shallot TIGER SHRIMP COCKTAIL* GF 25 gin infused cocktail sauce, lemon TUNA TORO CARPACCIO* 32 mushroom duxelles, soyu dashi, quail egg, sherry vinegar 1 OZ AMUR KALUGA CAVIAR.....90 blinis, crème fraîche, pickled shallot, lemon, butter		
SALADS & STARTERS THE BETSY CRABCAKE 28 meyer lemon pickled jalapeño aioli, celery root coleslaw young lettuce BURRATA DI BUFALA VT 23 walnut pesto, sourdough bread, grilled grapes, local greens CRISPY CALAMARI & ZUCCHINI18 jalapeño remoulade, pickled onion STEAK TARTARE* 26 whole grain mustard, caper berries, truffle GRILLED SPANISH OCTOPUS* GF 26 roasted corn cream, cherry tomato, spring onion WATERMELON & HEIRLOOM TOMATO GF VG 16 feta, mint, serrano pepper, pomegranate vinaigrette CHOPPED VEGETABLE GF VT 18 mixed greens, hearts of palm, corn, tomato, feta, olives avocado, beet, onions, cucumber, oregano dressing CAESAR SALAD18 baby gem lettuce, pecorino rustic crouton POKE BOWL* 36 tuna, king salmon, yellowtail, avocado, cucumber, ginger ponzu, radish, sushi rice			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 12 OZ FILET MIGNON* GF 79 16 OZ NEW YORK STRIP* GF 69 8 OZ WAGYU SKIRT STEAK* GF 68 22 OZ BONE-IN RIBEYE* GF 109 SAUCES GF 7 steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine 8 OZ WAGYU “BOUCHER” BURGER* 35 SOBE WINE & FOOD FESTIVAL BURGER BASH WINNER 5 peppercorns, cheddar cheese, BBQ sauce crispy & caramelized onion, pickle, hand-cut fries		
FLATBREADS TOMATO-BURRATA VT 20 heirloom tomato, parmesan, basil, olives HEN OF THE WOOD MUSHROOM & TRUFFLE VT ... 24 pâté de truffle, fontina, taleggio, caramelized onion			ENTRÉES ORA KING SALMON*48 jalapeño-cumin vinaigrette, cerignola olives, lemon aioli GRILLED BRANZINO49 brown butter soy sauce, parsnip puree, spinach, capers sourdough crouton CHICKEN “AL MATTONE” GF 39 spicy cherry peppers, tarragon, broccoli rabe smashed fingerling potato GRILLED LOCAL RED SNAPPER49 soy-ginger marinated baby shiitake mushroom, avocado BLACK GARLIC BONE IN SHORT RIB58 black garlic marinade, spiced breadcrumbs, fresh horseradish, watercress		
SIDES GRILLED ASPARAGUS, LEMON OIL GF VG 14 JALAPEÑO POTATO PUREE VT 14 HEN OF THE WOODS MUSHROOM GF VG 18 HAND-CUT PARMESAN & TRUFFLE FRIES VT GF 12			BARBEQUE CORN,14 CRISPY APPLE WOOD SMOKED BACON GF LOADED BAKED POTATO VT 14 GARLIC SPINACH FONDUE GF VT 14		
* 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 sévis 20% nan tout chèk yo					

expect no more, this is happiness			LT STEAK AND SEAFOOD DINNER BEVERAGE		#thebetsyhotel @ltsteakandseafood
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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>			POMMERY 31 <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 1. dry dirty filthy gibson pickle 2. lemon olives blue cheese olives onion gherkin 3. shaken stirred			SAUVIGNON BLANC16 <i>Koha, New Zealand</i>		
NON-ALCOHOLIC			ALBARINO 17 <i>Paco & Lola, Spain</i>		
VIRGIN COCO14 <i>mint, coconut, lime, soda</i>			SANCERRE 23 <i>Domaine Durand, Loire Valley, France</i>		
WATERMELON MULE14 <i>cold pressed watermelon juice, lime, ginger beer</i>			CHARDONNAY18 <i>Sonoma Cutrer, Russian River Valley, CA</i>		
GARDEN GINGER HIGHBALL14 <i>seedlip garden 108, ginger ale, rosemary</i>			ROSÉ		
PHONY NEGRONI 15			CHATEAU LA GORDONNE 15 <i>Cotes de Provence, France</i>		
GUAVA LEMONADE 11			HAMPTON WATER16 <i>South of France</i>		
MARTINELLI’S SPARKLING APPLE CIDER 13			RED		
STELLA ARTOIS, non-alcoholic, Belgium9			PINOT NOIR18 <i>te Pa, Marlborough, New Zealand</i>		
BEER			ROUGE (CHILLED) 23 <i>La Fete, Provence, France</i>		
BOTTLES 9			MALBEC16 <i>Altocedro, Mendoza, Argentina</i>		
AMSTEL LIGHT, lager, Amsterdam			CABERNET SAUVIGNON19 <i>Slingshot, Napa Valley, CA</i>		
STELLA ARTOIS, pale lager, Belgium			TEMPRANILLO 17 <i>Condado de Haza, Ribera del Duero, Spain</i>		
LA RUBIA, blonde, Miami, Florida			RED BLEND 28 <i>The Prisoner, Napa Valley, CA</i>		
LAGUNITAS, indian pale ale, California					
DRAFT					
BETSY ROSA, amber lager10					
SEASONAL ROTATING SELECTION12					