

Laurent Tourondel Chef Culinary Partner		LT STEAK & SEAFOOD BRUNCH		Sandy Rodriguez Chef	
GF gluten-free, VG vegan, VT vegetarian, N contains nuts		saturday & sunday 11am-3pm			
BRUNCH CLASSICS					
PASTRY BASKET VT N 23 chef's selection of freshly baked goods					
CHALLAH FRENCH TOAST VT N 21 confit grapefruit, banana, almonds					
PANCAKES VT N 21 coconut cream, roasted pineapple, shaved coconut fresh passion fruit					
THE FRENCH OMELETTE* VT GF 24 fine herbs, boursin cheese, hand-cut fries, local greens					
SMOKED SALMON EVERYTHING BAGEL*..... 21 cream cheese, capers, pickled red onion, cucumber, dill					
HUEVO RANCHEROS GF VT 21 oven baked eggs, poblano peppers, corn tortilla, pinto beans, avocado, queso fresco					
CUBAN MOLLETES 22 english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain					
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 jalapeño, yellow mustard, baguette. served with hand-cut fries					
POPOVER BENEDICT*.....26 popover filled with creamed spinach, ham, gruyere cheese, poached egg, smoked bacon, hollandaise, potato					
AVOCADO TOAST VT 19 7 grain bread, feta, lemon zest, cilantro ADD two eggs 8 / smoked salmon 12 / grilled shrimp 21					
8OZ “BOUCHER” BURGER*.....38 AWARDED WINNING BURGER BASH WINE & FOOD FESTIVAL SOBE 5 peppercorns, cheddar, BBQ sauce, caramelized & crispy onion, pickles, hand-cut fries					
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 GF7 jalapeño chimichurri • peppercorn-armagnac • cafe de paris béarnaise					
STEAK FRITES* GF 39 hanger steak, maître d'hôtel butter, truffle fries					
GRILLED LOCAL RED SNAPPER.....49 soy-ginger marinated baby shiitake mushroom, avocado					
SALADS					
WATERMELON & HEIRLOOM TOMATO GF VT18 feta, mint, serrano peppers, pomegranate vinaigrette					
CHOPPED VEGETABLE GF VT 24 baby mixed greens, hearts of palm, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing					
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, taro 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					
SUSHI ROLLS*					
SPICY TUNA* 26 avocado, sriracha, puffed rice, shallots					
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 & JALAPEÑO*18 yuzu guacamole, jalapeño, soy glaze, shiso leaf					
SIDES GF					
GRILLED ASPARAGUS, LEMON OIL VG16					
JALAPEÑO POTATO PUREE VT16					
HEN OF THE WOODS MUSHROOMS VT18					
HAND-CUT PARMESAN & TRUFFLE FRIES VT16					
BACON OR CHICKEN SAUSAGE OR HAM..... 9					
BRUNCH BEVERAGE CLASSICS					
BOTTLE LOUIS POMMERY BRUT, CALIFORNIA ... 69					
BOTTLE LA GORDONNE ROSE, FRANCE 59					
TITO'S BLOODY MARY19					
MEXICA BLOODY MARIA 18					
PASSION CHISMOSA..... 17					
FRESH FLORIDA MIMOSA 17					
AMANTE SPRITZ..... 17					
* 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 BRUNCH BEVERAGE		#thebetsyhotel
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					
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> 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 MARTINI24 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 BLANC18 Koha, New Zealand ALBARINO.....21 Paco & Lola, Spain SANCERRE27 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 LIMONADA14 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			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		
ZERO PROOF PHONY NEGRONI16 MARTINELLI’S SPARKLING APPLE CIDER13 STELLA ARTOIS, non-alcoholic, Belgium9					