

Laurent Tourondel

Chef Partner



LT STEAK AND SEAFOOD LUNCH



Sandy Rodriguez

Executive Chef

GF gluten-free, VG vegan, VT vegetarian, N contains nuts

weekdays 11am-5pm, weekends 3pm-5pm

STARTERS

BURRATA DI BUFALA ^{VT}..... 23
blood orange, fennel pollen, grilled filone bread

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 21

SALADS + BOWLS

WATERMELON & HEIRLOOM TOMATO ^{GF VT}..... 18
feta, mint, serrano peppers, pomegranate vinaigrette

CHOPPED VEGETABLE ^{GF VT}..... 24
mixed greens, hearts of palm, corn, tomato, feta, 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

POKE BOWL*..... 36
tuna, king salmon, yellowtail, avocado, cucumber, ginger
ponzu, radishes, 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.

10 OZ FILET MIGNON* ^{GF} 75

14OZ NEW YORK STRIP* ^{GF} 82

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

WAGYU HOTDOG..... 26
sweet relish, caramelized onion, dill, hand-cut fries

SIDES

GRILLED ASPARAGUS, LEMON OIL ^{GF VG}..... 16

HEN OF THE WOODS MUSHROOMS ^{GF VT} 18

HAND-CUT PARMESAN & TRUFFLE FRIES ^{GF VT} 16

RAW BAR

LT SEAFOOD CEVICHE* ^{GF}28
crab, octopus, scallop, shrimp, snapper, coconut milk leche
de tigre, taro root chips

SOY WASABI AHI TUNA TARTARE* 32
avocado, crispy shallots

TIGER SHRIMP COCKTAIL* 25
infused cocktail sauce, lemon

SUSHI

SASHIMI* 2 Pieces Per Order12/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* 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

YELLOWTAIL & JALAPEÑO*18
yuzu guacamole, jalapeño, soy glaze, shiso leaf

COCONUT TIGER SHRIMP ROLL ^N 26
toasted macadamia, avocado, ginger mayo, cilantro

SANDWICHES & MORE

LT TURKEY CLUBHOUSE 26
nuekse applewood bacon, avocado, baby gem lettuce
beefsteak tomato, tarragon mayo, pullman white bread
hand-cut fries

PASTRAMI SANDWICH 35
rye bread, horseradish slaw, spicy mustard, swiss,
sauerkraut, 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

THE FRENCH OMELETTE ^{GF VT} 24
fine herbs, boursin cheese, hand-cut fries, local greens

**LINGUINI AL POMODORO CLASSICO &
BURRATA DE BUFALA** ^{VT} 38
confit heirloom tomatoes, peppercorn, basil, chili oil

8OZ "BOUCHER" BURGER*.....35

SOBE WINE & FOOD FESTIVAL BURGER BASH WINNER

5 peppercorns, cheddar cheese, BBQ sauce
crispy & caramelized onions, pickles, hand-cut fries

* 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 AFTERNOON BEVERAGE



#thebetsyhotel
@ltsteakandseafood

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 MARGARITA** 23
tromba reposado tequila, passion fruit, pineapple, lime hot honey, tajin
- AMALFI COAST SPRITZ** 19
italicus, limoncello, st. germain, sparkling wine, lemon
- ROSA PALOMA** 25
mijenta blanco tequila, guava, lime, grapefruit soda
- GOLDEN MANGO DAIQUIRI** 20
chinola mango, pa'lante silver rum, lime
- THE JORGITO** 22
no 3 gin, pierre ferrand dry curacao, basil, cucumber
- STRAWBERRY CAIPIRINHA** 19
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 SHOW** 29
vodka martini your way
1. dry | dirty | filthy | gibson | pickle
2. lemon | olives | blue cheese olives | onion | gherkin
3. shaken | stirred

CRAFTED WITHOUT SPIRITS

- OCEAN DRIVE ELIXIR** 15
kombucha, lime, berries, butterfly pea flower tea
- PINK LIMONADA** 14
guava, fresh lemon
- COCO NOJITO** 14
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 NEGRONI** 15
- MARTINELLI'S SPARKLING APPLE CIDER** 13
- STELLA ARTOIS, non-alcoholic, Belgium** 9

COFFEE & TEA

We proudly serve Panther Coffee and Jojo Tea. Both are award winning & local.

- ESPRESSO** 7 **TEA BY JOJO TEA** 8
- CAFÉ BOMBON** 9 **HOT OR ICED CHAI LATTE** 8
- CAFÉ LATTE** 8 **HOT OR ICED MATCHA** 9
- CAPPUCCINO** 8 **FLAVORS AVAILABLE - VANILLA, SALTED CARAMEL, BUTTER PECAN, PISTACHIO, BLACK SUGAR, SUGAR FREE VANILLA**
- COLD BREW** 9
- HOT OR ICED MOCHA** 9

WINE BY THE GLASS

SPARKLING

- GRUET** 17
Blanc de Blanc, New Mexico
- LALLIER** 26
Brut, Champagne, France

SPARKLING ROSÉ

- LOUIS POMMERY** 23
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
- MALBEC** 19
Piatelli Premium Reserve, Mendoza, Argentina
- VERONESE BLEND** 18
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

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 lager** 10
- SEASONAL ROTATING SELECTION** 12