



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

daily 5pm-10pm

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* 26
avocado, sriracha, puffed rice, shallot
- 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

RAW BAR

- LT SEAFOOD CEVICHE* **GF** 28
crab, octopus, scallop, shrimp, snapper, coconut milk leche de tigre, taro root chip
- SOY WASABI AHI TUNA TARTARE* 32
avocado, crispy shallot
- TIGER SHRIMP COCKTAIL* **GF** 25
gin infused cocktail sauce, lemon

1 OZ AMUR KALUGA CAVIAR 90
blinis, crème fraîche, pickled shallot, lemon, butter

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
- 14 OZ NEW YORK STRIP* **GF** 82
- 8 OZ WAGYU SKIRT STEAK* **GF** 68
- 20 OZ BONE-IN RIBEYE* **GF** 98
- SAUCES **GF** 7
steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine

SALADS & STARTERS

- THE BETSY CRABCAKE 28
meyer lemon pickled jalapeño aioli, celery root coleslaw young lettuce
- BURRATA DI BUFALA **VT** 23
blood orange, fennel pollen, grilled filone bread
- CRISPY CALAMARI & ZUCCHINI 18
jalapeño remoulade, pickled onion
- STEAK TARTARE* 29
crispy leeks, whole grain mustard, caperberries, truffle
- GRILLED SPANISH OCTOPUS* **GF** 36
steamed potatoes, lemon aioli, capers, fresh lemon juice, local greens
- WATERMELON & HEIRLOOM TOMATO **GF VT** 18
feta, mint, serrano pepper, pomegranate vinaigrette
- CHOPPED VEGETABLE **GF VT** 24
mixed greens, hearts of palm, corn, tomato, feta, olives avocado, beet, onions, cucumber, oregano dressing
- CAESAR SALAD 22
baby gem lettuce, pecorino rustic crouton
- POKE BOWL* 36
tuna, king salmon, yellowtail, avocado, cucumber, ginger ponzu, radish, sushi rice

ENTRÉES

- GRILLED BRANZINO 49
brown butter soy, parsnip puree, spinach, capers, sourdough crouton
- CHICKEN “AL MATTONE” **GF** 39
spicy cherry peppers, tarragon, broccoli rabe, smashed fingerling potato
- LINGUINI AL POMODORO CLASSICO & BURRATA DE BUFALA **VT** 38
confit heirloom tomatoes, peppercorn, basil, chili oil
- GRILLED LOCAL RED SNAPPER 49
soy-ginger marinated baby shiitake mushroom, avocado
- 8OZ “BOUCHER” BURGER* 35
AWARDED WINNING BURGER BASH WINE & FOOD FESTIVAL SOBE
5 peppercorns, cheddar cheese, BBQ sauce, caramelized onion, pickles, hand-cut fries

SIDES **GF**

- GRILLED ASPARAGUS, LEMON OIL **VG** 16
- JALAPEÑO POTATO PUREE **VT** 16
- HEN OF THE WOODS MUSHROOM **VG** 18
- HAND-CUT PARMESAN & TRUFFLE FRIES **VT** ... 16

- BARBEQUE CORN, 16
- CRISPY APPLE WOOD SMOKED BACON
- LOADED BAKED POTATO 16
- GARLIC SPINACH FONDUE **VT** 16

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 AND SEAFOOD DINNER BEVERAGE



#thebetsyhotel
@ltsteakandseafood

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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
<i>brugal 1888 aged rum, fresh lime, angostura, sparkling wine</i>	
PASSIONFRUIT MARGARITA	23
<i>tromba reposado tequila, passion fruit, pineapple, lime hot honey, tajin</i>	
AMALFI COAST SPRITZ	19
<i>italicus, limoncello, st. germain, sparkling wine, lemon</i>	
ROSA PALOMA	25
<i>mijenta blanco tequila, guava, lime, grapefruit soda</i>	
GOLDEN MANGO DAIQUIRI	20
<i>chinola mango, pa'lante silver rum, lime</i>	
THE JORGITO	22
<i>no 3 gin, pierre ferrand dry curacao, basil, cucumber</i>	
STRAWBERRY CAIPIRINHA	19
<i>hibiscus infused cachaca, strawberry, lime</i>	
PAPER PLANE	19
<i>buffalo trace bourbon, aperol, amaro, lemon</i>	
ESPRESSO MARTINI	24
<i>ketel one vodka, espresso, coffee liqueur, frangelico</i>	
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
<i>kombucha, lime, berries, butterfly pea flower tea</i>	
PINK LIMONADA	14
<i>guava, fresh lemon</i>	
COCO NOJITO	14
<i>mint, coconut, lime, soda</i>	
WATERMELON AGUA FRESCA.....	15
<i>fresh juice, mint</i>	
FREEDOM FLOWER.....	15
<i>hibiscus, pineapple, star anise, cinnamon</i>	
MATCHA MELODY.....	15
<i>pineapple, coconut cream, lemon, matcha</i>	

ZERO PROOF

PHONY NEGRONI	15
MARTINELLI'S SPARKLING APPLE CIDER	13
STELLA ARTOIS, non-alcoholic, Belgium	9

Discover more from our cellar.
Our full wine list is available upon request.

UNCORK MONDAYS

30% DISCOUNT ALL WINE BOTTLES,
priced from \$100 - 250

WINE BY THE GLASS

SPARKLING

GRUET

Blanc de Blanc, New Mexico

LALLIER

Brut, Champagne, France

SPARKLING ROSÉ

LOUIS POMMERY

Brut Rosé, California

MOET & CHANDON 187ML.....

Imperial Brut Rosé, Champagne, France

WHITE

PINOT GRIGIO.....

Andriano, Italy

RIESLING (OFF-DRY)

Valckenberg, Germany

SAUVIGNON BLANC

Koha, New Zealand

ALBARINO.....

Paco & Lola, Spain

SANCERRE

Chateau Sancerre, Loire, France

CHARDONNAY.....

Sonoma Cutrer, Russian River Valley, CA

ROSÉ

CHATEAU MINUTY "M"

Cotes de Provence, France

CHATEAU LA GORDONNE.....

Cotes de Provence, France

RED

PINOT NOIR.....

te Pa, Marlborough, New Zealand

ROUGE (CHILLED)

La Fete, Provence, France

MALBEC

Piatelli Premium Reserve, Mendoza, Argentina

VERONESE BLEND

Allegrini Palazzo Della Torre, Veneto, Italy

CABERNET SAUVIGNON.....

Martis, Alexander Valley, Sonoma, CA

TEMPRANILLO.....

Condado de Haza, Ribera del Duero, Spain

RED BLEND.....

Orin Swift, 8 Years in the Desert, Napa Valley, CA

BEER

CANNED.....

AMSTEL LIGHT, lager, Amsterdam

STELLA ARTOIS, pale lager, Belgium

LA RUBIA, blonde, Miami, Florida

JAI ALAI, IPA, Miami, Florida

DRAFT

BETSY ROSA, amber lager

SEASONAL ROTATING SELECTION.....