



## ROOM SERVICE

### SUSHI ROLLS

- SPICY TUNA\*** 15  
*avocado, sriracha, puffed rice, shallots*
- KING SALMON\*** 16  
*fresh & smoked salmon, avocado, cucumber, daikon sprouts*
- SOBE VEGGIE** 14  
*yam, cucumber, avocado, yuzu, hoisin, shiso*

### SALAD

- CHOPPED VEGETABLE SALAD** 17  
*baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing*

#### ADD

*grilled chicken 6 / shrimp 12 / hanger steak\* 14  
seared tuna\* 12 / \*smoked salmon 9 / lobster\* 18*

### STEAK FROM THE GRILL\*

*Hand-selected U.S.D.A prime or certified black angus*

- NEW YORK STRIP PRIME, 16OZ** 51

#### SAUCES

*steak sauce, jalapeño chimichurri, BBQ,  
7 peppercorn-armagnac*

### ENTRÉES

- BOUCHER BURGER\*** 19  
*cheddar, tobacco spiced onion rings, black pepper  
bacon, pickled jalapenos, BBQ sauce*
- BETSY CUBAN SANDWICH** 17  
*ham & pork or roasted chicken, Swiss cheese, home  
made pickle and jalapeño, yellow mustard*
- WAGYU PASTRAMI SANDWICH** 18  
*gruyere cheese, arugula, brown mustard sauce,  
rye bread*

### MARKET SIDES

- GRILLED ASPARAGUS, LEMON OIL** 12
- FRENCH BEANS, GARLIC - CHILI** 12
- HAND CUT PARMESAN & TRUFFLE FRIES** 12

## DESSERT

SINGLE 4 / TRIPLE 11

### SORBET

*banana-passion fruit, piña colada,  
coconut-lime, raspberry*

### ICE CREAM

*lemon ricotta, gianduja chocolate, banana, rum-raisin*

## BEVERAGES

AQUA PANNA 1L 8.75

PELLEGRINO 1L 8.75

LEMONADE 6

ICED TEA 5

SODAS 4.25

*Coke, Diet Coke, Sprite, Ginger Ale, Tonic*

JUICES 6

*Orange, Cranberry, Pineapple, Grapefruit, Apple*

## COFFEE & HOT TEA

COFFEE 5

ESPRESSO 6

AMERICANO 6

CAFE LATTE 7

CAPPUCCINO 7

JOJO TEAS 7

*earl grey, english breakfast, silver needle (white tea),  
rooibos, green jasmine, chamomile, peppermint,  
genmaicha (green tea with roasted brown rice),*

THE  
**B E T S Y**  
SOUTH BEACH

Ask about gluten-free, vegan, vegetarian & dairy-free options.  
A 20% service charge will be added to all checks.

\* 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.