

expect no more,
this is happiness



LT STEAK AND SEAFOOD IN ROOM DINING - ALL DAY



#thebetsyhotel

gluten-free, vegan, vegetarian and dairy-free options available

a 20% service charge will be added to all checks

STARTERS

SOY WASABI AHI TUNA TARTARE* 19
smashed sweet peas, avocado, crispy shallots

CRISPY CALAMARI & ZUCCHINI 22
jalapeño remoulade

TIGER SHRIMP COCKTAIL* 24
gin cocktail sauce, lemon

AVOCADO TOAST 14
radish, pickled onion, red fresnos, micro greens, filone

MAIN

SALADS

CHOPPED VEGETABLE 17
baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

KALE CAESAR 15
tuscan kale, fennel, radicchio

WATERMELON & HEIRLOOM TOMATO 15
feta, mint, serrano peppers, pomegranate vinaigrette

ADD grilled chicken 6 / smoked salmon 9 / grilled shrimp 12 /
grilled salmon 12 / seared tuna 12

THE GRILL

Hand selected U.S.D.A. prime

8 OZ FILET MIGNON 48

16 OZ NEW YORK STRIP 54

10 OZ WAGYU SKIRT STEAK 62

22 OZ BONE-IN RIBEYE 71

SAUCES

steak sauce • jalapeño chimichurri • 7 peppercorn-armagnac

ENTREÉS

BOUCHER BURGER 24
cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. Served with fries

CHERMOULA SALMON 37
toasted couscous, bean salad, cumin vinaigrette, lemon garlic aioli

ROASTED FREE RANGE CHICKEN 34
charred broccoli rabe, preserved lemon

THE BETSY CUBAN SANDWICH 19
*ham & pork OR roasted chicken
swiss cheese, pickles, jalapeño, yellow mustard*

CRISPY BLACK GROUPER TACOS 19
chili aioli, cabbage slaw, spicy lime salsa

GRILLED SNAPPER 38
crushed avocado, lime-ginger shiitake vinaigrette

PRIVATE DINING & PICNICS

Enjoy a drink or a meal anywhere on property.
Ask us about our picnic baskets!

SIDES

GRILLED ASPARAGUS, LEMON OIL 12

LOCAL HEIRLOOM TOMATO SALAD 11

HAND CUT PARMESAN & TRUFFLE FRIES 12

GARLIC SPINACH FONDUE 12

* 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.

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SUSHI

ROLLS

| | |
|---|----|
| KING SALMON* | 16 |
| <i>fresh & smoked salmon, avocado, cucumber, daikon sprouts</i> | |
| SPICY TUNA* | 15 |
| <i>avocado, sriracha, puffed rice, shallots</i> | |
| YELLOWTAIL & JALAPEÑO* | 17 |
| <i>yuzu guacamole, jalapeño, soy glaze, shiso leaf</i> | |
| SPICY CRISPY ROCK SHRIMP* | 14 |
| <i>avocado, cucumber, sesame grapefruit</i> | |

NIGIRI & SASHIMI

2 Pieces Per Order

| | |
|--------------------|---|
| AHI TUNA* | 8 |
| SPICY TUNA* | 9 |
| YELLOWTAIL* | 9 |
| KING SALMON* | 9 |

FROM THE ALLEY

PIZZA

| | | | |
|--|----|---|----|
| SAN MARZANO | 15 | QUATTRO FORMAGGI E SHISHITO | 18 |
| <i>tomato, mozzarella, olive oil, Sicilian oregano</i> | | <i>fontina, robiola, taleggio, mozzarella, shishito</i> | |
| SOPPRESSATA PICCANTE | 17 | PEPPERONI..... | 17 |
| <i>tomato, caciocavallo, parmigiano, oregano</i> | | <i>tomato, mozzarella, Sicilian oregano</i> | |
| FUNGHI & TARTUFO | 21 | POMODORO..... | 15 |
| <i>mushrooms, truffle, fontina, taleggio, sage, garlic</i> | | <i>cherry tomatoes, mozzarella, pecorino</i> | |
| THE BOUCHER | 17 | | |
| <i>speck, mozzarella, toma, robiola, caraway</i> | | | |

PASTA

| | |
|---|----|
| PIPE RIGATE | 21 |
| <i>veal shoulder bolognese, pecorino romano</i> | |
| CACIO E PEPE | 18 |
| <i>mafaldine, pepper, pecorino romano</i> | |

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LT STEAK AND SEAFOOD BEVERAGE



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BY THE GLASS

SPARKLING

GLASS / BOTTLE

BRUT ROSÉ 15 / 60
Francois Montand, France

PROSECCO 12 / 48
Le Coulture, Italy

CHAMPAGNE 28 / 112
Pommery, "Apanage", France 187ml

WHITE

PINOT GRIGIO..... 12 / 48
Cielo, Italy

SAUVIGNON BLANC 15 / 60
Taonga, Marloborough, New Zealand

SANCERRE 16 / 64
Domaine-Dodeau Leger, Loire, France

CHARDONNAY..... 18 / 72
Sonoma Cutrer, Russian River Valley, CA

ALBARINO..... 12 / 48
Licia, Spain

ROSÉ

GLASS / BOTTLE

ROSÉ 13 / 52
Bodegas Borsao, Spain

ROSÉ 15 / 60
Font Freye, La Gordonne, Cotes de Provence, France

RED

PINOT NOIR..... 16 / 64
Benton Lane, Willamette Valley, OR

CABERNET SAUVIGNON..... 18 / 72
Slingshot, Napa Valley, CA

MALBEC 12 / 48
Altocedro, Año Cero, Mendoza, Argentina

RHONE BLEND..... 19 / 76
Kokomo Cuvée, North Coast, CA

SUPER TUSCAN 21 / 84
Tenuta Dell'Ornellaia, "Le Volte", Italy

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BEER 7 / EA

CAN & BOTTLE

PACIFICO

Mexico

AMSTEL LIGHT

Holland

CIGAR CITY, JAI ALAI

IPA, Tampa

STELLA ARTOIS

Belgium

FUNKY BUDHA, FLORIDIAN

Heffeweizen, Miami

WYNWOOD BREWING, LA RUBIA

Blonde, Miami

BUDWEISER

Lager, St. Louis

FOUNDERS BREWING, BREAKFAST STOUT

Stout, Grand Rapids

COCKTAILS16 / EA

APEROL SPRITZ

aperol, sparkling wine

HEMMINGWAY DAIQUIRI

rum, maraschino, grapefruit, lime

BLOOD ORANGE MAI TAI

rum, orange liqueur, blood orange, lime

LAVENDER MULE

vodka, ginger beer, lemon, lavender bitters

MIAMI MARGARITA

tequila, kiwi, jalapeno, orange bitters, agave syrup

CUCUMBER COLLINS

gin, cucumber, basil, lemon

CHERRY MANHATTAN

bourbon, sweet vermouth, cherry bitters

LAVENDER MULE

vodka, ginger beera, lemon, lavender bitters

COLD PRESSED JUICE 10 / EA

K8

kale, spinach, chard, celery, bok choy, parsley, apple, lime

D3+

dragonfruit, pineapple, coconut, ginger

A3+

apple, carrot, lemon, ginger

NON ALCOHOLIC 7 / EA

AQUA PANNA, 1L

PELLEGRINO, 1L