

expect no more,
this is happiness



LT STEAK AND SEAFOOD POOL MENU



#thebetsyhotel

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

a 20% service charge will be added to all checks

STARTERS

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

CRISPY CALAMARI & ZUCCHINI 22
jalapeño remoualde

TIGER SHRIMP COCKTAIL* 24
gin cocktail sauce, lemon

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 / salmon 9 / shrimp 12 / seared tuna 12*

THE GRILL

Hand selected U.S.D.A. prime

8 OZ FILET MIGNON 45

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

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

STEAK SANDWICH 19
avocado, pesto, young greens

CHICKEN SANDWICH 16
cornichons, arugula, tomato

FALAFEL SANDWICH 14
cucumber, harissa, mint, garlic

SIDES

LOCAL HEIRLOOM TOMATO SALAD 11

HAND CUT PARMESAN FRIES 12

POTATO CHIPS 4

GREEN SALAD 6

* 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

Sushi, Nigiri & Sashimi available from 3pm to close

KING SALMON* 16
fresh & smoked salmon, avocado, cucumber, daikon sprouts

SPICY TUNA* 15
avocado, sriracha, puffed rice, shallots

YELLOWTAIL & JALAPEÑO* 17
yuzu guacamole, jalapeño, soy glaze, shiso leaf

SPICY CRISPY ROCK SHRIMP* 14
avocado, cucumber, sesame grapefruit

NIGIRI & SASHIMI

2 Pieces Per Order

AHI TUNA* 8

SPICY TUNA* 9

YELLOWTAIL* 9

KING SALMON* 9

FROM THE ALLEY

PIZZA

SAN MARZANO 15
tomato, mozzarella, olive oil, Sicilian oregano

SOPPRESSATA PICCANTE 17
tomato, caciocavallo, parmigiano, oregano

THE BOUCHER 17
speck, mozzarella, toma, robiola, caraway

QUATTRO FORMAGGI E SHISHITO 18
fontina, robiola, taleggio, mozzarella, shishito

PEPPERONI 17
tomato, mozzarella, Sicilian oregano

POMODORO 15
cherry tomatoes, mozzarella, pecorino

DESSERTS BY CHEF GABY

GELATO OR SORBET

ask for flavors of the day

ONE SCOOP 4

TWO SCOOPS 8

THREE SCOOPS 11

COOKIES 3

FRUIT SALAD 8

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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 13 / 52
Santa Luz, Chile

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

DRAFT

BETSY ROSA

Amber Lager, Miami

LA RUBIA

Blonde, Miami

JAI ALAI

IPA, Tampa

COCKTAILS16 / EA

APEROL SPRITZ

aperol, sparkling wine

BLOOD ORANGE MAI TAI

rum, orange liqueur, blood orange, lime

MIAMI MARGARITA

tequila, kiwi, jalapeno, orange bitters, agave syrup

CUCUMBER COLLINS

gin, cucumber, basil, lemon

MIAMI FROZEN

rum, lime

PINA COLADA

rum, coconut, pineapple

POOL SMOOTHIE 8

assorted fresh fruit

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