



LT STEAK AND SEAFOOD

SEASONAL SPECIALS



a 20% service charge will be added to all checks

These dishes highlight South Florida's natural bounty, showcasing ingredients sourced from local farms and fisheries, from Palm Beach to Key West.

COCONUT MACADAMIA SHRIMP ROLL.....18

yuzu-ginger mayo, avocado, cilantro

THE BETSY CRABCAKE 22

smoked piquillo paprika, market greens

CHICKEN AL MATTONE "SCARPARIELLO STYLE" 32

spicy peppers, rosemary, chicken jus

POTATO GRATIN "SOUBISE"11

onion cream, gruvere cheese, thyme

HEIRLOOM CARROTS.....14

honey, cumin, lime crème fraîche

* 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.