

expect no more,
this is happiness



LT STEAK AND SEAFOOD



#thebetsyhotel

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

a 20% service charge will be added to all checks

BRUNCH

- PASTRY BASKET 15
croissant, pain au chocolat, danish, coffee cake, lemon poppy seed poundcake, madeleine, scones
- BRIOCHE FRENCH TOAST 18
orange banana marmalade, almond cream, whipped ricotta
- PANCAKES 18
mixed berry compote, orange diplomat creme
- TWO EGGS ANY STYLE* 16
homestyle potatoes, choice: sausage or bacon & toast
- THE LT EGG WHITE OMELETTE* 17
*cherry tomato, avocado, kale, goat cheese, fresh herbs.
Served with breakfast potatoes*
- THE BETSY BREAKFAST SANDWICH* 17
maple glazed chicken sausage, sunny egg, pepperjack cheese, chili guava jam
- SMOKED SALMON BAGEL 21
cream cheese, capers, pickled red onion, cucumber, dill
- AVOCADO TOAST 17
7 grain bread, feta cheese, sprouts, lemon zest
ADD two eggs 6 / smoked salmon 9 / grilled shrimp 12
- SHAKSHUKA 19
piquillo pepper & heirloom tomato stew, baked eggs, grilled filone
- FARMERS MARKET SANDWICH 19
mushrooms, spinach, smoked gouda, egg white
- STEAK & EGGS 32
hanger steak, 2 eggs, breakfast potatoes, hollandaise

- POPOVER BENEDICT 19
*popover filled with creamed spinach, ham, gruyere cheese, poached egg, smoked bacon, hollandaise sauce.
Served with breakfast potatoes*

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

- THE BETSY CUBAN SANDWICH 22
ham & pork OR roasted chicken, swiss cheese, pickles, jalapeño, mayonnaise, yellow mustard. Served with fries

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

- CHOPPED VEGETABLE 18
baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

- HEARTS OF PALM SALAD 21
watercress, avocado, cucumber, jalapeño lime dressing

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

- ADD** grilled chicken 6 / grilled shrimp 12 / grilled salmon 12 / seared tuna 12 / steak 16

SUSHI

ROLLS

- KING SALMON* 16
fresh & smoked salmon, cream cheese, 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
- COCONUT MACADAMIA SHRIMP ROLL 18
yuzu ginger mayo, avocado, cilantro

NIGIRI & SASHIMI 2 Pieces Per Order

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

- LTSS MIMOSA 14
- HOUSE-MADE BLOODY MARY 16

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.

- 8 OZ FILET MIGNON 48
- 16 OZ NEW YORK STRIP 54
- 12 OZ FILET MIGNON 57
- 10 OZ WAGYU SKIRT STEAK 62

SAUCES

steak sauce • jalapeño chimichurri • peppercorn-armagnac

SIDES

- GRILLED ASPARAGUS, LEMON OIL 12
- LOCAL HEIRLOOM TOMATO SALAD 11
- JALAPEÑO POTATO PUREE 14
- HEN OF THE WOODS MUSHROOMS 15
- HAND CUT PARMESAN & TRUFFLE FRIES 12
- GARLIC SPINACH FONDUE 12
- BACON OR SAUSAGE OR HAM 9
- BREAKFAST POTATOES 6



SPECIALS

Please take a photo of the QR code on the left to see our specials

* 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.