

expect no more,
this is happiness



LT STEAK AND SEAFOOD DINNER



#thebetsyhotel

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

a 20% service charge will be added to all checks

RAW BAR

OYSTERS*	21
<i>1/2 dozen east and west coast</i>	
TIGER SHRIMP COCKTAIL	24
<i>gin cocktail sauce, lemon</i>	
LT SEAFOOD CEVICHE*	22
<i>crab, octopus, scallop, shrimp, snapper, coconut milk leche de tigre, tarot root chips</i>	
NIGIRI & SASHIMI* 2 Pieces Per Order	
AHI TUNA*	9
SPICY TUNA*	9
YELLOWTAIL*	9
KING SALMON*	9

SUSHI

ROLLS	
KING SALMON*	16
<i>fresh & smoked salmon, cream cheese, 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>	
COCONUT MACADAMIA SHRIMP ROLL*	18
<i>yuzu ginger mayo, avocado, cilantro</i>	

STARTERS

SOY WASABI AHI TUNA TARTARE*	19
<i>avocado, crispy shallots</i>	
THE BETSY CRABCAKE	22
<i>smoked piquillo aioli, young lettuce</i>	
CRISPY CALAMARI & ZUCCHINI	16
<i>jalapeño remoulade</i>	
STEAK TARTARE*	21
<i>whole grain mustard, caper berries, truffle</i>	
TEMPURA SHRIMP BUNS	19
<i>shiso, cilantro, pickled red onion, sriracha yuzu mayonnaise</i>	

ENTRÉES

ORA KING SALMON*	38
<i>cauliflower couscous, za'atar roasted carrots, toasted almonds, charred eggplant yogurt</i>	
DOVER SOLE	71
<i>grenobloise, grilled lemon</i>	
SPICE CRUSTED SWORDFISH	42
<i>kohlrabi salad, celery seed, grain mustard vinaigrette</i>	
CHICKEN "AL MATTONE"	32
<i>scarpriello style, broccoli rabe</i>	
BOUCHER BURGER*	24
<i>cheddar cheese, spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. Served with fries</i>	
CHARRED BONE-IN SHORT RIBS	45
<i>jalapeño chimichurri, grated horseradish</i>	
CACIO PEPE	18
<i>mafaldine, pepper, pecorino romano</i>	
PIPE RIGATE	21
<i>veal shoulder bolognese, pecorino romano</i>	

SALADS

CHOPPED VEGETABLE	18
<i>baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing</i>	
HEARTS OF PALM SALAD	21
<i>watercress, avocado, cucumber, jalapeño lime dressing</i>	
WATERMELON & HEIRLOOM TOMATO	15
<i>feta, mint, serrano peppers, pomegranate vinaigrette</i>	
ADD grilled chicken 6 / grilled shrimp 12 / grilled salmon* 12 / seared tuna* 12 / steak* 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
12 OZ FILET MIGNON	57
16 OZ NEW YORK STRIP	54
10 OZ WAGYU SKIRT STEAK	68
22 OZ BONE-IN RIBEYE	91
36 OZ PORTERHOUSE	136
SAUCES	3
<i>steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine</i>	
SIDES	
GRILLED ASPARAGUS, LEMON OIL	12
HEIRLOOM CARROTS, CUMIN, LIME CREME FRAICHE, CILANTRO	14
JALAPEÑO POTATO PUREE	14
HEN OF THE WOODS MUSHROOMS	15
HAND CUT PARMESAN & TRUFFLE FRIES	12
GARLIC SPINACH FONDUE	12
CORN SUCCOTASH, FRENCH BEANS, CHERRY TOMATO	12
LOADED BAKED POTATO	14

* 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.

expect no more,
this is happiness



LT STEAK AND SEAFOOD BEVERAGE



#thebetsyhotel

a 20% service charge will be added to all checks

COCKTAILS16 / EA

HEMINGWAY 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, jalapeño, orange bitters, agave syrup

CUCUMBER COLLINS
gin, cucumber, basil, lemon

CHERRY MANHATTAN
bourbon, sweet vermouth, cherry bitters

BY THE GLASS

SPARKLING GLASS / BOTTLE

BRUT ROSÉ 15 / 60
Francois Montand, France

PROSECCO 12 / 48
Le Coulture, Italy

CHAMPAGNE25 / 100
Pommery, France

ROSÉ GLASS / BOTTLE

BODEGAS BORSAO13 / 52
Spain

FONT FREYE, LA GORDONNE 15 / 55
Cotes de Provence, France

WHITE

PINOT GRIGIO.....12 / 47
Cielo, Italy

SAUVIGNON BLANC 15 / 55
New Zealand

ALBARINO..... 12 / 45
Licia, Spain

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

RED

PINOT NOIR.....16 / 72
Benton Lane, Willamette Valley, OR

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

SUPER TUSCAN 21 / 84
Le Volte, Tuscany, Italy

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

MALBEC 12 / 48
Altocedro, Mendoza, Argentina



WINE LIST

Please take a photo of the QR code
on the left to see our full wine list

BEER 7 / EA

CAN & BOTTLE

PACIFICO
Mexico

FUNKY BUDDHA, FLORIDIAN
Heffeweizen, Miami

CIGAR CITY, JAI ALAI
IPA, Tampa

AMSTEL LIGHT
Amsterdam

WYNWOOD BREWING, LA RUBIA
Blonde, Miami

STELLA ARTOIS
Belgium

DRAFT

BETSY ROSA
Miami

NON ALCOHOLIC

ACQUA PANNA, 1L.....7

DRAGONFRUIT MULE.....11

PINK SANGRIA.....11

PELLEGRINO, 1L.....7

D3 juice, lime & ginger beer

D3 juice, blood orange, kiwi & orange juice