

expect no more,
this is happiness



LT STEAK AND SEAFOOD



#thebetsyhotel

GF gluten-free, VG vegan, VT 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 GF VG VT 18
baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

HEARTS OF PALM SALAD GF VG VT 21
watercress, avocado, cucumber, jalapeño lime dressing

WATERMELON & HEIRLOOM TOMATO GF VG VT ... 16
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*** GF 16
fresh & smoked salmon, cream cheese, avocado, cucumber, daikon sprouts
- SPICY TUNA*** 16
avocado, sriracha, puffed rice, shallots
- YELLOWTAIL & JALAPEÑO*** GF 17
yuzu guacamole, jalapeño, soy glaze, shiso leaf
- SPICY CRISPY ROCK SHRIMP*** 16
avocado, cucumber, sesame, grapefruit
- COCONUT MACADAMIA SHRIMP ROLL** 19
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** GF VT 14
- LOCAL HEIRLOOM TOMATO SALAD** GF 11
- JALAPEÑO POTATO PUREE** VT 14
- HEN OF THE WOODS MUSHROOMS** GF 15
- HAND CUT PARMESAN & TRUFFLE FRIES** 12
- GARLIC SPINACH FONDUE** 14
- 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.

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LT STEAK AND SEAFOOD BEVERAGE



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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 BORSAO.....13 / 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

CAN & BOTTLE 7 / EA

AMSTEL LIGHT CIGAR CITY, JAI ALAI
Amsterdam IPA, Tampa

STELLA ARTOIS
Belgium

FUNKY BUDDHA, FLORIDIAN
Heffeweizen, Miami

WYNWOOD BREWING, LA RUBIA
Blonde, Miami

DRAFT

BETSY ROSA.....7

CITRUS ROAD IPA 8

GOLD MAN ALE..... 8

NON ALCOHOLIC

ACQUA PANNA, 1L / PELLEGRINO, 1L.....7

DRAGONFRUIT MULE.....11
D3 juice, lime & ginger beer

PINK SANGRIA.....11
D3 juice, blood orange, kiwi & orange juice

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