

expect no more,
this is happiness



LT STEAK AND SEAFOOD DINNER



#thebetsyhotel

GF gluten-free, VG vegan, VT vegetarian and dairy-free options available

a 20% service charge will be added to all checks

RAW BAR

OYSTERS*	24
<i>1/2 dozen east and west coast</i>	
TIGER SHRIMP COCKTAIL.....	25
<i>gin cocktail sauce, lemon</i>	
LT SEAFOOD CEVICHE*	23
<i>crab, octopus, scallop, shrimp, snapper, coconut milk leche de tigre, taro root chips</i>	

NIGIRI & SASHIMI* 2 Pieces Per Order

AHI TUNA*	12
SPICY TUNA*	12
YELLOWTAIL*	12
KING SALMON*	12

SUSHI

ROLLS

KING SALMON* GF	18
<i>fresh & smoked salmon, cream cheese, avocado, cucumber, daikon sprouts</i>	
SPICY TUNA*	18
<i>avocado, sriracha, puffed rice, shallots</i>	
YELLOWTAIL & JALAPEÑO* GF	18
<i>yuzu guacamole, jalapeño, soy glaze, shiso leaf</i>	

SPICY CRISPY ROCK SHRIMP*	18
<i>avocado, cucumber, sesame, grapefruit</i>	
COCONUT MACADAMIA SHRIMP ROLL*	21
<i>yuzu ginger mayo, avocado, cilantro</i>	

STARTERS

SOY WASABI AHI TUNA TARTARE*	23
<i>avocado, crispy shallots</i>	
THE BETSY CRABCAKE	26
<i>smoked piquillo aioli, young lettuce</i>	
CRISPY CALAMARI & ZUCCHINI	18
<i>jalapeño remoulade</i>	

STEAK TARTARE*	24
<i>whole grain mustard, caper berries, truffle</i>	
TEMPURA SHRIMP BUNS	19
<i>shiso, cilantro, pickled red onion, sriracha yuzu mayonnaise</i>	

SALADS

CHOPPED VEGETABLE GF VG VT	18
<i>baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing</i>	
HEARTS OF PALM SALAD GF VG VT	21
<i>watercress, avocado, cucumber, jalapeño lime dressing</i>	

WATERMELON & HEIRLOOM TOMATO GF VG VT ...	16
<i>feta, mint, serrano peppers, pomegranate vinaigrette</i>	
ADD grilled chicken 8 / grilled shrimp 14 / grilled salmon* 14 / seared tuna* 14 / steak* 16	

* 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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ENTRÉES

ORA KING SALMON* GF	42
<i>cauliflower couscous, za'atar roasted carrots, toasted almonds, charred eggplant yogurt</i>	
DOVER SOLE	79
<i>grenobloise, grilled lemon</i>	
SPICE CRUSTED SWORDFISH	44
<i>kohlrabi salad, celery seed, grain mustard vinaigrette</i>	
CHICKEN "AL MATTONE" GF	36
<i>scarpariello style, broccoli rabe</i>	

BOUCHER BURGER*	25
<i>cheddar cheese, spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. Served with fries</i>	
CHARRED BONE-IN SHORT RIBS	48
<i>jalapeño chimichurri, grated horseradish</i>	
CACIO PEPE	19
<i>mafaldine, pepper, pecorino romano</i>	
PIPE RIGATE	22
<i>veal shoulder bolognese, pecorino romano</i>	

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	57
12 OZ FILET MIGNON	67
16 OZ NEW YORK STRIP	64
10 OZ WAGYU SKIRT STEAK	68

22 OZ BONE-IN RIBEYE	91
45 OZ PORTERHOUSE	210
SAUCES	4
<i>steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine</i>	

SIDES

GRILLED ASPARAGUS, LEMON OIL GF	14
HEIRLOOM CARROTS, CUMIN, LIME CREME FRAICHE, CILANTRO GF	14
JALAPEÑO POTATO PUREE	14
HEN OF THE WOODS MUSHROOMS GF	15

HAND CUT PARMESAN & TRUFFLE FRIES	12
GARLIC SPINACH FONDUE GF	14
CORN SUCCOTASH, FRENCH BEANS, CHERRY TOMATO	14
LOADED BAKED POTATO	14

PIZZA FROM THE ALLEY

SAN MARZANO	19
<i>tomato, mozzarella, olive oil, Sicilian oregano</i>	
FUNGHI & TARTUFO	23
<i>mushrooms, truffle, fontina, taleggio, sage, garlic</i>	

PEPPERONI	20
<i>tomato, mozzarella, Sicilian oregano</i>	
SHRIMP SCAMPI	23
<i>rock shrimp, pecorino pesto, arugula</i>	

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