

expect no more,
this is happiness



LT STEAK AND SEAFOOD LUNCH



#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 GF | 25 |
| <i>gin cocktail sauce, lemon</i> | |
| LT SEAFOOD CEVICHE* GF | 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

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|---|----|
| SOY WASABI AHI TUNA TARTARE* | 23 |
| <i>avocado, crispy shallots</i> | |
| CRISPY CALAMARI & ZUCCHINI | 18 |
| <i>jalapeño remoulade</i> | |
| AVOCADO TOAST | 19 |
| <i>7 grain bread, feta cheese, sprouts, lemon zest</i> | |
| ADD smoked salmon 9 / grilled shrimp 14 | |
| TEMPURA SHRIMP BUNS | 19 |
| <i>shiso, cilantro, pickled red onion, sriracha yuzu mayonnaise</i> | |

PIZZA FROM THE ALLEY

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|--|----|
| SAN MARZANO VT | 19 |
| <i>tomato, mozzarella, olive oil, Sicilian oregano</i> | |
| SOPPRESSATA PICCANTE | 17 |
| <i>tomato, cacioavallo, parmigiano, oregano</i> | |
| FUNGHI & TARTUFO VT | 23 |
| <i>mushrooms, truffle, fontina, taleggio, sage, garlic</i> | |
| THE BOUCHER | 20 |
| <i>speck, mozzarella, toma, robiola, caraway</i> | |
| QUATTRO FROMAGGI E SHISHITO VT | 18 |
| <i>fontina, robiola, taleggio, mozzarella, shishito</i> | |
| PEPPERONI | 20 |
| <i>tomato, mozzarella, Sicilian oregano</i> | |
| POMODORO VT | 17 |
| <i>cherry tomatoes, mozzarella, pecorino</i> | |
| SHRIMP SCAMPI | 23 |
| <i>rock shrimp, pecorino pesto, arugula</i> | |

SIDES

| | |
|--|----|
| GRILLED ASPARAGUS, LEMON OIL GF VG VT | 14 |
| HEIRLOOM CARROTS, CUMIN, LIME CREME FRAICHE, CILANTRO GF VT | 14 |
| HEN OF THE WOODS MUSHROOMS GF VG VT | 15 |
| HAND CUT PARMESAN & TRUFFLE FRIES VT | 12 |
| GARLIC SPINACH FONDUE GF VT | 14 |

SALADS

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|---|----|
| 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 | |

SANDWICHES & MORE

| | |
|--|----|
| BOUCHER BURGER* | 25 |
| <i>cheddar cheese, spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. Served with fries</i> | |
| THE BETSY CUBAN SANDWICH | 22 |
| <i>ham & pork OR roasted chicken, swiss cheese, pickles, jalapeño, mayonnaise, yellow mustard. Served with fries</i> | |
| CRISPY BLACK GROUPER TACOS GF | 21 |
| <i>chili aioli, cabbage slaw, spicy tomatillo salsa</i> | |
| FALAFEL SANDWICH VT | 19 |
| <i>cucumber, tomato, mint, yogurt, harissa aioli</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 |
| 16 OZ NEW YORK STRIP | 64 |
| 10 OZ WAGYU SKIRT STEAK | 68 |
| SAUCES | |
| <i>steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine</i> | |
| GRILLED SNAPPER | 42 |
| <i>crushed avocado, lime-ginger shiitake vinaigrette</i> | |
| STEAK FRITES* | 39 |
| <i>hanger steak, maître d'hôtel butter, fries</i> | |

* 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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COCKTAILS17 / 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

CHAMPAGNE 25 / 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 8 / 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..... 9

CITRUS ROAD IPA 9

GOLD MAN ALE..... 9

NON ALCOHOLIC

ACQUA PANNA, 1L.....9

PELLEGRINO, 1L.....9

DRAGONFRUIT MULE.....12
D3 juice, lime & ginger beer

PINK SANGRIA.....12
D3 juice, blood orange, kiwi & orange juice

COLD PRESSED JUICE 11 / EA

K8
kale, spinach, chard, celery, bok choy, parsley, apple, lime

D3+
dragonfruit, pineapple, coconut, ginger

A3+
apple, carrot, lemon, ginger