



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

a 20% service charge will be added to all checks

## STARTERS

- SOY WASABI AHI TUNA TARTARE\* ..... 25  
*avocado, crispy shallots*
- CRISPY CALAMARI & ZUCCHINI ..... 18  
*jalapeño remoulade*
- TEMPURA SHRIMP BUNS ..... 21  
*shiso, cilantro, pickled red onion, sriracha yuzu mayonnaise*

- AVOCADO TOAST VT ..... 19  
*7 grain bread, feta cheese, sprouts, lemon zest*
- ADD** smoked salmon 12 / grilled shrimp 16

## FLATBREAD

- TOMATO-BURRATA VT ..... 20  
*heirloom tomatoes, parmesan, basil, olives  
available with vegan cheese*
- HEN OF THE WOOD MUSHROOMS & TRUFFLES.... 22  
*truffle paste, fontina, taleggio, sage*

- AHI TUNA & CRÈME FRAICHE WASABI..... 24  
*avocado, key lime ponzu, serrano chilies, shiso*
- SMOKED SALMON & EVERYTHING BAGEL SPICES... 24  
*cream cheese, avocado, dill, red onion*
- ADD** golden osetra caviar 45

## SALADS

- CHOPPED VEGETABLE GF VG VT ..... 18  
*baby mixed greens, corn, tomato, feta cheese, olives,  
avocado, beets, onions, cucumber, oregano dressing*
- HEARTS OF PALM & KALE SALAD GF VG VT ..... 21  
*watercress, avocado, cucumber, jalapeño lime dressing*
- CAESAR SALAD VT ..... 18  
*baby gem lettuce, pecorino rustic croutons*

- ADD** grilled chicken 10 / grilled shrimp 16 / grilled salmon\* 16  
/ seared tuna\* 16 / steak\* 18
- WATERMELON & HEIRLOOM TOMATO GF VG VT ... 16  
*feta, mint, serrano peppers, pomegranate vinaigrette*
- POKE BOWL..... 32  
*tuna, king salmon, yellowtail, avocado, cucumber, ginger,  
ponzu, shiso, radishes, sushi rice*

## 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 ..... 59
- 16 OZ NEW YORK STRIP ..... 64
- 10 OZ WAGYU SKIRT STEAK ..... 68
- SAUCES..... 5  
*steak sauce • jalapeño chimichurri • peppercorn-armagnac •  
green onion ranch • cafe de paris béarnaise • shallot red wine*
- GRILLED SNAPPER ..... 42  
*crushed avocado, lime-ginger shiitake vinaigrette*
- STEAK FRITES\* ..... 39  
*hanger steak, maître d'hôtel butter, fries*

## SANDWICHES & MORE

- CRISPY BLACK GROUPER TACOS GF ..... 21  
*chili aioli, cabbage slaw, spicy tomatillo salsa*
- THE BETSY CUBAN SANDWICH ..... 24  
*ham & pork OR roasted chicken, swiss cheese, pickles,  
jalapeño, mayonnaise, yellow mustard. served with fries*
- BOUCHER BURGER\* ..... 25  
*cheddar cheese, spiced onion rings, black pepper bacon,  
pickled jalapeños, BBQ sauce. served with fries*
- VEGGIE BURGER VT ..... 23  
*black bean, quinoa, avocado, tomato, pepper jack cheese,  
barbecue sauce, served with hand-cut fries*

## SIDES

- GRILLED ASPARAGUS, LEMON OIL GF VT ..... 14
- HEIRLOOM CARROTS, CUMIN, ..... 14
- LIME CREME FRAICHE, CILANTRO GF VT ..... 14

- HEN OF THE WOODS MUSHROOMS GF VG ..... 15
- HAND CUT PARMESAN & TRUFFLE FRIES VT ..... 12
- GARLIC SPINACH FONDUE GF ..... 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

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## COCKTAILS ..... 17 / 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*