

expect no more,
this is happiness



LT STEAK AND SEAFOOD DINNER MENU



#thebetsyhotel

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

a 20% service charge will be added to all checks

RAW BAR

OYSTERS 21
1/2 dozen east and west coast

TIGER SHRIMP COCKTAIL 24
gin cocktail sauce, lemon

LT SEAFOOD CEVICHE 22
*crab, octopus, scallop, shrimp, snapper, coconut milk
"leche de tigre", tarot root chips*

NIGIRI & SASHIMI *2 Pieces Per Order*

AHI TUNA* 8

SPICY TUNA* 9

YELLOWTAIL* 9

KING SALMON* 9

SUSHI

ROLLS

KING SALMON* 16
*fresh & smoked salmon, cream cheese, avocado, cucumber,
daikon sprouts*

SPICY TUNA* 15
avocado, sriracha, puffed rice, shallots

YELLOWTAIL & JALAPEÑO* 17
yuzu guacamole, jalapeño, soy glaze, shiso leaf

SPICY CRISPY ROCK SHRIMP* 14
avocado, cucumber, sesame grapefruit

COCONUT MACADAMIA SHRIMP ROLL 18
yuzu ginger mayo, avocado, cilantro

STARTERS

SOY WASABI AHI TUNA TARTARE 19
avocado, crispy shallots

THE BETSY CRABCAKE 22
smoked piquillo aioli, young lettuce

CRISPY CALAMARI & ZUCCHINI 16
jalapeño remoulade

STEAK TARTARE 21
whole grain mustard, caper berries, truffle

ENTRÉES

CHERMOULA SALMON 37
*toasted couscous, bean salad, cumin vinaigrette,
lemon aioli*

CHICKEN "AL MATTONE" 32
scarpariello style, broccoli rabe

BOUCHER BURGER 24
*cheddar cheese, spiced onion rings, black pepper bacon,
pickled jalapeños, BBQ sauce. Served with fries*

DOVER SOLE 71
grenobloise, grilled lemon

CHARRED BONE-IN SHORT RIBS 45
jalapeño chimichurri, grated horseradish

CACIO PEPE 18
mafaldine, pepper, pecorino romano

PIPE RIGATE 21
veal shoulder bolognese, pecorino romano

SALADS

CHOPPED VEGETABLE 25
*baby mixed greens, corn, tomato, feta cheese, olives,
avocado, beets, onions, cucumber, oregano dressing*

KALE CAESAR 15
tuscan kale, fennel, radicchio

WATERMELON & HEIRLOOM TOMATO 15
feta, mint, serrano peppers, pomegranate vinaigrette

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
*steak sauce • jalapeño chimichurri • peppercorn-armagnac •
green onion ranch • cafe de paris béarnaise • shallot red wine*

SIDES

GRILLED ASPARAGUS, LEMON OIL 12

LOCAL HEIRLOOM TOMATO SALAD 11

JALAPEÑO POTATO PUREE 14

HEN OF THE WOODS MUSHROOMS 15

HAND CUT PARMESAN & TRUFFLE FRIES 12

GARLIC SPINACH FONDUE 12

BAKED POTATO 10

LOADED BAKED POTATO 14



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

HEMMINGWAY 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, jalapeno, 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 7 / EA

AQUA PANNA, 1L

PELLEGRINO, 1L