



GF gluten-free, VG vegan, VT vegetarian | 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>   |    |
| LT SEAFOOD CEVICHE*  | 23 |
| <i>crab, octopus, scallop, shrimp, snapper, coconut milk leche de tigre, taro root chips</i> |    |
| SOY WASABI AHI TUNA TARTARE*   | 25 |
| <i>avocado, crispy shallots</i>  |    |
| TIGER SHRIMP COCKTAIL  | 25 |
| <i>ginger infused cocktail sauce, lemon</i>  |    |

## SUSHI

### NIGIRI & SASHIMI\* 2 PIECES PER ORDER

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

### CRISPY NIGIRI\* 3 Pieces Per Order

|                            |    |
|----------------------------|----|
| SPICY TUNA / SRIRACHA      | 20 |
| WAGYU BEEF / TRUFFLE AIOLI | 22 |

### ROLLS\*

|   |    |
|---|----|
| SPICY TUNA*   | 22 |
| <i>avocado, sriracha, puffed rice, shallots</i>                                   |    |
| THE BETSY ROLL*   | 24 |
| <i>tuna, hamachi, salmon, spicy rock shrimp, avocado, ponzu</i>                   |    |
| KING SALMON* GF   | 18 |
| <i>fresh &amp; smoked salmon, cream cheese, avocado, cucumber, daikon sprouts</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>                                      |    |

## STARTERS

|  |    |
|--|----|
| THE BETSY CRABCAKE                                       | 28 |
| <i>smoked piquillo aioli, young lettuce</i>              |    |
| BURRATA DI BUFALA VT                                     | 23 |
| <i>grilled filone bread, roasted tomatoes, basil oil</i> |    |
| CRISPY CALAMARI & ZUCCHINI                               | 18 |
| <i>jalapeño remoulade</i>                                |    |
| STEAK TARTARE*   | 26 |
| <i>whole grain mustard, caper berries, truffle</i>       |    |
| TOMATO-BURRATA FLATBREAD                                 | 20 |
| <i>heirloom tomatoes, parmesan, basil, olives</i>        |    |
| HEN OF THE WOOD MUSHROOMS & TRUFFLES FLATBREAD           | 24 |
| <i>pate de truffle, fontina, taleggio, sage</i>          |    |

## SALADS + BOWLS

|  |    |
|--|----|
| WATERMELON & HEIRLOOM TOMATO GF VG VT  | 16 |
| <i>feta, mint, serrano peppers, pomegranate vinaigrette</i>  |    |
| CHOPPED VEGETABLE GF VT  | 18 |
| <i>mixed greens, hearts of palm, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing</i> |    |
| CAESAR SALAD VT  | 18 |
| <i>baby gem lettuce, pecorino rustic croutons</i>  |    |
| <b>ADD</b> grilled chicken 10 / grilled shrimp 16 / grilled salmon* 16<br>seared tuna* 16 / steak* 18                      |    |
| POKE BOWL*   | 36 |
| <i>tuna, king salmon, yellowtail, avocado, cucumber, ginger, ponzu, shiso, radish, sushi rice</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*   | 59  |
| 12 OZ FILET MIGNON*  | 79  |
| 16 OZ NEW YORK STRIP*  | 69  |
| 8 OZ WAGYU SKIRT STEAK*  | 68  |
| 22 OZ BONE-IN RIBEYE*  | 109 |
| SAUCES   | 7   |
| <i>steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine</i> |     |

## ENTRÉES

|  |    |
|--|----|
| ORA KING SALMON  | 46 |
| <i>baby heirloom tomatoes, pecorino rustic croutons, smoked tomato vinaigrette</i> |    |
| GRILLED BRANZINO   | 49 |
| <i>spinach &amp; celery root puree, cilantro pesto, white soy butter sauce</i>     |    |
| CHICKEN "AL MATTONE" GF  | 39 |
| <i>scarpariello style, broccoli rabe</i>   |    |
| GRILLED LOCAL RED SNAPPER  | 49 |
| <i>soy-ginger marinated baby shiitake mushrooms, avocado</i>                       |    |

## SIDES

|                                      |    |
|--------------------------------------|----|
| GRILLED ASPARAGUS, LEMON OIL GF VT   | 14 |
| JALAPEÑO POTATO PUREE VT             | 14 |
| HEN OF THE WOODS MUSHROOMS GF VG     | 18 |
| HAND-CUT PARMESAN & TRUFFLE FRIES VT | 12 |

|                                   |    |
|-----------------------------------|----|
| BARBEQUE CORN,                    | 14 |
| CRISPY APPLE WOOD SMOKED BACON GF |    |
| LOADED BAKED POTATO VT            | 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 DINNER BEVERAGE



#thebetsyhotel

a 20% service charge will be added to all checks

## SPECIALTY COCKTAILS

A collection of Betsy libations crafted by our in-house mixologists.  
Each drink is inspired by Miami and our neighborhood of South Beach.

- PASSIONFRUIT MARGARITA** ..... 21  
*tromba reposado tequila, chinola passionfruit, pineapple, hot honey, tajin*
- OLD CUBAN**..... 21  
*brugal 1888 aged rum, fresh lime, angostura, sparkling wine*
- ROSÉ SANGRIA** ..... 19  
*una vodka, rosé wine, rose syrup, lemon, peach nectar, grapefruit soda, berries*
- EMPRESS TONIC**..... 25  
*empress 1908 gin, fresh rosemary, red grapefruit*

- CLOVER CLUB**..... 25  
*tanquery 10 gin, fresh lemon, syrup, fresh raspberry, egg whites*
- ESPRESSO MARTINI**..... 21  
*ketel one vodka, Panther Coffee espresso, grind liqueur, frangelico, baileys*
- GUAVA DRIVE**..... 26  
*zacapa rum 23yr, cointreau, guava, pineapple, sparkling*
- THE PISCOLITA**..... 19  
*calvados pisco, chinola passionfruit, lime, jalapeño, cilantro  
creation by bartender Carmen*
- THE JORGITO MARTINI** ..... 21  
*no 3 gin, cointreau, cucumber, basil, simple syrup  
creation by bartender Jorge*

## BY THE GLASS

### SPARKLING

- BRUT RESERVE** ..... 21  
*Louis Pommery, California*
- IMPERIAL BRUT CHAMPAGNE**..... 32  
*187ML BOTTLE Moet & Chandon, France*
- CHAMPAGNE** ..... 29  
*Pommery, France*

### WHITE

- PINOT GRIGIO**..... 14  
*Dalia, Italy*
- RIESLING**..... 14  
*Dr Loosen "Dr L", Mosel, Germany*
- SAUVIGNON BLANC**..... 16  
*Astrolabe, New Zealand*
- PETIT CHABLIS** ..... 17  
*Schaller, France*
- SANCERRE** ..... 17  
*Langlois Chateau, France*
- ALBARINO**..... 15  
*Paco & Lola, Spain*
- CHARDONNAY**..... 18  
*Sonoma Cutrer, Russian River Valley, CA*

- BRUT ROSÉ** ..... 23  
*Louis Pommery, California*
- BRUT ROSÉ IMPERIAL CHAMPAGNE** ..... 35  
*187ML BOTTLE Moet & Chandon, France*

### ROSÉ

- CHATEAU LA GORDONNE**..... 15  
*Cotes de Provence, France*
- HAMPTON WATER** ..... 16  
*South of France*

### RED

- PINOT NOIR**..... 16  
*Benton Lane, Willamette Valley, OR*
- CABERNET SAUVIGNON**..... 18  
*Slingshot, Napa Valley, CA*
- CASAMATTA TOSCANA**..... 21  
*Tuscany, Italy*
- RHONE BLEND**..... 19  
*Kokomo Cuvee, North Coast, CA*
- MALBEC**..... 14  
*Altocedro, Mendoza, Argentina*
- TEMPRANILLO**..... 16  
*Condado de Haza, Ribera del Duero, Spain*

## BEER

- BOTTLE**..... 9  
*AMSTEL LIGHT, LIGHT LAGER, AMSTERDAM  
STELLA ARTOIS, PALE LAGER, BELGIUM  
STELLA ARTOIS, NON ALCOHOLIC, BELGIUM  
LA RUBIA BLONDE, MIAMI wynwood brewery*

### CAN 16 OZ

- LIMONADAROSADA, SOUR ALE, MIAMI tripping animals  
EVERHAZE, IPA, MIAMI tripping animals*

### DRAFT

- BETSY ROSA**..... 10
- SEASONAL ROTATING SELECTION** ..... 10

## WINE LIST

Please scan the QR code  
to see our full wine list



## NON ALCOHOLIC

- ACQUA PANNA, 1L / PELLEGRINO, 1L**..... 12
- WATERMELON MULE**..... 14  
*watermelon juice, lime, ginger beer*
- PINK SANGRIA** ..... 14  
*watermelon juice, orange juice, berries*