

Laurent Tourondel  
—  
Chef Culinary Partner

THE  
**BETSY**  
SOUTH BEACH

Sandy Rodriguez  
—  
Chef



## LT STEAK & SEAFOOD MIAMI SPICE LUNCH



**35 PER GUEST** *no sharing please*

PLEASE SELECT ONE CHOICE PER COURSE  
MONDAY-FRIDAY

### STARTER

STEAMED PEI MUSSELS WITH SAFFRON WINE\*  
*green scallion, baby heirloom tomatoes, fried parsley*

LOCAL BURRATA WITH PICKLED FENNEL JAM  
*grilled filone bread, szechuan peppercorn, chili oil*

### ENTREE

SPICY HONEY CHICKEN SANDWICH  
*avocado, spicy mayo, kohlrabi and celery slaw, cucumbers*

ADD handcut fries +7 or truffle parmesan fries +9

LOCAL PAN SEARED COBIA WITH CORN  
CHOWDER\*  
*guanciale, manila clams, smoked paprika, local greens*  
ADD grilled shrimp +16

WILD BRAISED MUSHROOMS WITH PUMPKIN  
SEED PESTO  
*baby gem lettuce, ginger, tahini, white miso*

### DESSERT

SALTED CARAMEL CROISSANT BREAD PUDDING  
*golden raisins, salted caramel gelato*

MANGO CARDAMOM CRÈME BRULEE  
*mascarpone crema, coconut sugar*

MIAMI SPICE SPECIALS ARE AVAILABLE  
FOR DINE IN ONLY  
a 20% service charge will be added to all checks

\* 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.

## PREMIUM BOTTLE SPECIAL

ALL WINE BOTTLES \$100-199  
= \$20 DISCOUNT

ALL WINE BOTTLES \$200-299  
= \$50 DISCOUNT

peruse the wine list, pick your favorites, or we can tell you ours

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## LT STEAK & SEAFOOD MIAMI SPICE DINNER



**60 PER GUEST** *no sharing please*

PLEASE SELECT ONE CHOICE PER COURSE  
SUNDAY-THURSDAY

### STARTER

CHILLED SWEET CORN SOUP WITH COCONUT  
MILK  
*serrano pepper, smoked sea salt, roasted corn flakes*

STRACCIATELLA WITH SUMMER ROASTED  
APRICOTS & IBERICO HAM  
*rosemary oil, mike's hot honey, peppercorn, fried sage*

### ENTREE

GRILLED 7OZ HANGER STEAK WITH KUMQUAT  
CHIMICHURRI  
*parsnip puree, local greens*  
ADD grilled shrimp +16

LOCAL PAN SEARED COBIA WITH CORN  
CHOWDER\*  
*guanciale, manila clams, smoked paprika, local greens*  
ADD grilled shrimp +16

WILD BRAISED MUSHROOMS WITH PUMPKIN  
SEED PESTO  
*baby gem lettuce, ginger, tahini, white miso*

### DESSERT

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