

expect no more,  
this is happiness



# LT STEAK AND SEAFOOD LUNCH & DINNER



#thebetsyhotel

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

a 20% service charge will be added to all checks

## STARTERS

SOY WASABI AHI TUNA TARTARE\* ..... 19  
*smashed sweet peas, avocado, crispy shallots*

CRISPY CALAMARI & ZUCCHINI ..... 22  
*jalapeño remoulade*

BURRATA ..... 18  
*bail pesto, grilled filone, blistered cherry tomato*

TIGER SHRIMP COCKTAIL\* ..... 24  
*gin cocktail sauce, lemon*

AVOCADO TOAST ..... 14  
*7 grain bread, feta cheese, sprouts, lemon zest*

## MAIN

### SALADS

CHOPPED VEGETABLE ..... 17  
*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 / smoked salmon 9 / grilled shrimp 12 /  
grilled salmon 12 / seared tuna 12

### THE GRILL

*Hand selected U.S.D.A. prime*

8 OZ FILET MIGNON ..... 48

16 OZ NEW YORK STRIP ..... 54

10 OZ WAGYU SKIRT STEAK ..... 62

22 OZ BONE-IN RIBEYE ..... 71

### SAUCES

*steak sauce • jalapeño chimichurri • 7 peppercorn-armagnac*

## ENTREÉS

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

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

ROASTED FREE RANGE CHICKEN ..... 34  
*charred broccoli rabe, preserved lemon*

THE BETSY CUBAN SANDWICH ..... 19  
*ham & pork OR roasted chicken  
swiss cheese, pickles, jalapeño, yellow mustard*

CRISPY BLACK GROUPER TACOS ..... 19  
*chili aioli, cabbage slaw, spicy lime salsa*

GRILLED SNAPPER ..... 38  
*crushed avocado, lime-ginger shiitake vinaigrette*

## PASTA

PIPE RIGATE ..... 21  
*veal shoulder bolognese, pecorino romano*

CACIO E PEPE ..... 18  
*mafaldine, pepper, pecorino romano*

## 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

\* 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 ALL DAY MENU



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## SUSHI

### ROLLS

KING SALMON* .....	16
<i>fresh &amp; smoked salmon, cream cheese, avocado, cucumber, daikon sprouts</i>	
SPICY TUNA* .....	15
<i>avocado, sriracha, puffed rice, shallots</i>	
YELLOWTAIL & JALAPEÑO* .....	17
<i>yuzu guacamole, jalapeño, soy glaze, shiso leaf</i>	
SPICY CRISPY ROCK SHRIMP* .....	14
<i>avocado, cucumber, sesame grapefruit</i>	

### NIGIRI & SASHIMI

2 Pieces Per Order

AHI TUNA* .....	8
SPICY TUNA* .....	9
YELLOWTAIL* .....	9
KING SALMON* .....	9

## PIZZA FROM THE ALLEY

SAN MARZANO .....	15	QUATTRO FROMAGGI E SHISHITO .....	18
<i>tomato, mozzarella, olive oil, Sicilian oregano</i>		<i>fontina, robiola, taleggio, mozzarella, shishito</i>	
SOPPRESSATA PICCANTE .....	17	PEPPERONI.....	17
<i>tomato, caciocavallo, parmigiano, oregano</i>		<i>tomato, mozzarella, Sicilian oregano</i>	
FUNGHI & TARTUFO .....	21	POMODORO.....	15
<i>mushrooms, truffle, fontina, taleggio, sage, garlic</i>		<i>cherry tomatoes, mozzarella, pecorino</i>	
THE BOUCHER .....	17		
<i>speck, mozzarella, toma, robiola, caraway</i>			

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