



DINNER / **BUFFET**

THE BETSY HOTEL

MIAMI BEACH **LT** STEAK & SEAFOOD

SINCE 1941

DINNER / BUFFET

ASIAN / \$95

STARTERS & SALADS

JULIENNE ASIAN VEGETABLE SALAD
VIETNAMESE VEGETABLE SUMMER ROLLS dipping sauce

ENTREES

SZECHUAN "KUNG PAO" SALMON
KOREAN STYLE BBQ SHORT RIBS
THAI GREEN CURRIED CHICKEN baby eggplant
SHRIMP & LOBSTER CHOW FUN XO sauce

SIDES

CHARRED CABBAGE & TOFU STIR FRY black bean sauce
WOK FRIED CHINESE LONG BEANS
MALAYSIAN FRIED RICE ginger-garlic paste

DESSERTS

PEARL TAPIOCA COCONUT PUDDING tropical fruit salad
STICKY RICE caramelized mango

LITTLE ITALY / \$105

STARTERS & SALADS

KALE SALAD arugula, radicchio, fennel, lemon-thyme,
pignoli pangritata
SAN DANIELE PROSCIUTTO dried cherry mostarda,
sheep's milk ricotta
FOCACCIA rosemary & parmesan
GRILLED OCTOPUS cannellini bean salad, lemon confit

ENTREES

BLACK PEPPERCORN SKIRT STEAK gorgonzola picante,
calabrian chili verde
GRILLED MARKET FISH blistered cherry tomatoes,
capers, white wine
PENNE artichokes, olives, sun-dried tomatoes

SIDES

SPAGHETTI SQUASH gorgonzola, pine nuts
CHARRED CAULIFLOWER capers, pecorino
EGGPLANT PARMIGIANA

DESSERTS

TIRAMISU "La Colombe Nizza" espresso biscuit
CARAMEL BUDINO whipped mascarpone
SUMMER FRUITS honey crumbs, amaretti whipped cream

HAVANA NIGHTS / \$110

STARTERS & SALADS

HEARTS OF PALM SALAD kale, cucumber,
lime jalapeno dressing
AVOCADO & TOMATO SALAD red onion, fresh oregano,
three citrus vinaigrette
CUBAN MOLETTE confit pork, black bean spread,
culantro mojo, sweet plantain
SEAFOOD CEVICHE "LECHE de TIGRE" octopus, snapper,
shrimp, scallops, coconut milk, cilantro, yuzu
PLANTAIN & YUCA CHIPS

ENTREES

CITRUS MARINATED CHURRASCO SKIRT STEAK
pickled jalapeno salsa
STEAMED RED SNAPPER wrapped in banana leaf,
citrus-red pepper enchilado
ALL SPICES BBQ JERK CHICKEN cubanelle pepper mojo

SIDES

CUMIN BLACK BEANS & RICE
FRIEDN SMASHED PLANTAINS
GREEN WILTED SPINACH

DESSERTS

TORTICAS DE MORON guava paste & tropical fruit
FLAN HAVANA orange-cointreau fool, coffee crumbs
TRES LECHES San Lino rum-raisin cream,
chili-confit pineapple

LT STEAKHOUSE / \$135

STARTERS & SALADS

BLACK PEPPERCORN POPOVERS
KALE CAESAR radicchio, fennel, anchovy lemon dressing,
pine nuts, oregano crust
BEEFSTEAK TOMATO red onion, stilton cheese,
red wine vinaigrette
TIGER SHRIMP COCKTAIL gin cocktail sauce

ENTREES

GRILLED NY STRIP STEAK béarnaise, shallots-red wine
CEDAR PLANK SALMON confit lemon aioli
ROASTED FREE-RANGE CHICKEN
lemon-oregano capers stuffing

SIDES

SMOKED GOUDA MAC N CHEESE
GREEN WILTED SPINACH
BRUSSELS SPROUTS cipollini onion, guanciale
CUMIN ROASTED CARROTS lime, crème fraiche

DESSERTS

MILK CHOCOLATE PEANUT BUTTER CROQUANT
COCONUT MERENGUE PANNA COTTA
CARROT CAKE butterscotch sauce

DINNER / BUFFET

CARVING STATIONS

20 person minimum required

Chef fee required - \$150 per 25 guests

Served with LT Popovers

HERBS DE PROVENCE ROASTED TURKEY ROLLADE - \$28

orange-cranberry relish, caper-meyer lemon stuffing, turkey jus

ROASTED PRIME RIB OF BEEF - \$32

St. Blue, peppercorn sauce

MORROCAN MARINATED LEG OF LAMB - \$32

confit lemon chimichurri

7 PEPPERCORN CRUSTED BEEF TENDERLOIN - \$35

Béarnaise sauce, shallots-red wine

ENTREES

CEDAR PLANK ATLANTIC SALMON - \$22

jalapeno aioli

STEAMED RED SNAPPER WRAPPED IN BANANA LEAF - \$23

green papaya, all spices & mango salsa

SEARED SESAME CRUSTED AHI TUNA LOIN- \$28pp

crispy wontons, sweet soy, ponzu and wasabi cream

ROSEMARY AND GARLIC ROASTED

AUSTRALIAN RACK OF LAMB - \$40

lamb jus, Herb butter

BLACK GARLIC SHORT RIB- \$28

jalapeno chimichurri, grated horseradish

NEW YORK STRIP STEAK - \$38

SALADS / \$10 per person each

ULTRA GREEN

iceberg lettuce, radicchio, cucumber, grape tomato, avocado, asparagus, yellow corn, wax beans, scallion, olive, radishes, ginger balsamic dressing.

THE BOWL OF GRAINS

wheatberries, red & white quinoa, faro, flax seed, sunflower seed, avocado, grapefruit, jicama, dried, cranberry, tamarind-guava vinaigrette.

GREEK

romaine, cucumber, kalamata olives, peppers, feta cheese, tomato, red onion, lemon-oregano dressing.

CAESAR

kale, radicchio, fennel, pine nuts, oregano crust anchovy lemon dressing.

STEAKHOUSE

romaine, baby spinach, beefsteak tomato, Stilton, red onion, double cut bacon, blue cheese dressing, parsley, oregano croutons.

SIDES / \$12 per person each

GRILLED ASPARAGUS, LEMON OIL

LOCAL HEIRLOOM TOMATO SALAD

GREEN WILTED SPINACH

BRUSSELS SPROUT, CIPOLLINI ONION

GOAT CHEESE TARO ROOT MASH

GOUDA MAC & CHEESE

POTATO GRATIN "SOUBISE"

PASSED DESSERTS - \$18 per person

Choice of 3

TIRAMISÙ, La Colombe Nizza espresso biscuit

CARAMEL BUDINO, whipped mascarpone

TARTLETA CITRON, Meyer lemon tropical fruit

TORTICA DE MORON, guava paste & tropical fruit

CUBAN FLAN HAVANA, orange-Cointreau fool, coffee crumbs

TRES LECHEs, San Lino rum-raisin cream, chili-confit pineapple

MILK CHOCOLATE PEANUT BUTTER CROQUANT,

caramelized banana

NEW YORK STYLE CHEESECAKE

CARROT CAKE, vanilla frost, butterscotch sauce

PASSION FRUIT GUAVA MACARON

COCONUT-BANANA "ONDULE", white chocolate

KEY LIME PANNA COTTA, soft-coconut meringue, lime sauce

WARM CHOCOLATE CAKE, candied hazelnut,

Frangelico whipped cream





DINNER / PLATED



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ALL DINNERS INCLUDE 3 COURSES: CHOICE OF ONE STARTER, ENTREE AND DESSERT

Price based on selected entrée

Additional course \$15

Choice of entrée at the time of seating, additional \$25

APPETIZER

CHARRED PORTUGUESE OCTOPUS, cumin black & white bean salad, jicama, chipotle aioli

PRIME STEAK TARTARE, blistered shishito peppers, capers berries

THE BETSY CRABCAKE, smoked piquillo-paprika, market greens +5

LEMON POACHED MAINE LOBSTER, crispy kale, mache, asparagus, grapefruit oil +5

LOCAL BURRATA, spicy arugula, romesco, filone grilled bread

RED & GOLDEN BABY BEETS SALAD, thumbelina carrots, cumin whipped ricotta, grapefruit

SOUP

CHILLED TOMATO-CUCUMBER GAZPACHO

WHITE MUSHROOM SOUP, truffle-cheese mouillete

LOBSTER BISQUE, crispy rice

COLD GINGER-CARROT SOUP, dried black olive

CHICKEN SOUP, coconut milk & lemongrass

SALAD

KALE CAESAR, radicchio, fennel, anchovy lemon dressing, pine nuts, oregano crust

HEART OF PALM SALAD, avocado, cucumber, lime jalapenos dressing

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

BABY SPINACH, granny smith apples, nueske's bacon, candied walnuts, blue cheese dressing

MARKET GREENS, shaved vegetables, heirloom tomatoes, lemon herb vinaigrette

ORGANIC 5 GRAINS SALAD, flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette

CRUDO

SOY-WASABI AHI TUNA TARTAR, smashed sweet peas & avocado, potato gaufrette

SEAFOOD CEVICHE "LECHE DE TIGRE", octopus, snapper, shrimp, scallops, coconut milk, cilantro, yuzu, chilies
WAGYU BEEF TARTARE, truffle, crispy rice, soy-grated daikon, truffle aioli

YELLOWFIN TORO, yuzu-dashi, nori salt, avocado, red shiso (\$5 supplement)

HAMACHI YUZU, kosho, thai chili, lime zest, chile powder

SUSHI ROLL

SPICY TUNA ROLL, yuzu guacamole, sriracha, puffed rice

YELLOWTAIL & JALAPENO, grated ginger, avocado, soy glaze
KING SALMON, fresh & smoked salmon, avocado, cucumber, daikon sprouts

COCONUT-MACADAMIA SHRIMP, lime ginger-kempi

SOBE VEGGIE, yam's, cucumber, avocado, yuzu, hoisin, shiso (vegan)



PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX

DINNER / PLATED

MEAT ENTRÉE - \$110

GRILLED FILET MIGNON, gorgonzola butter, bouchon potato, charred baby carrot, bulb onion
GRILLED NEW YORK STRIP, jalapeno mashed potato
roasted Brussels sprouts, shallots-red wine sauce
ROASTED RIB EYE, wilted spinach, parisienne gnocchi, green-peppercorn armagnac sauce
BLACK GARLIC CHARRED SHORT RIBS,
jalapeño chimichurri, horseradish mashed potato
ROASTED AUSTRALIAN LAMB RACK, smashed yuca with truffle, trumpet mushrooms mojo

SEAFOOD ENTRÉE - \$105

GRILLED RED SNAPPER, smashed fresh peas, lime-ginger shitake vinaigrette
CHERMOULA CRUSTED ORA KING SALMON, summer beans salad, cerignola olive, confit lemon aioli
GRILLED SWORDFISH, tomato-puntanesca, sautéed spinach, garlic mashed potato
MISO BLACK COD, celery mousseline, pickled ginger baby spinach
JUMBO PRAWNS, saffron risotto, thai basil, tomato beurre blanc

SURF & TURF ENTRÉE - \$125

GRILLED FILET MIGNON & LOBSTER TAIL, artichoke & asparagus, shallots red sauce
CHICKEN FRICASSEE & GARLIC ROCK SHRIMP, sugar snap peas, fingerling potato, meyer lemon butter
ROASTED FILET MIGNON & MAINE LOBSTER
sriracha lobster bisque, peas, brioche bread
VEAL FILET & KING CRAB LEGS "OSCAR", yuzu hollandaise, grilled asparagus

POULTRY ENTRÉE - \$ 95

ROASTED ORGANIC CHICKEN, lemon & rosemary stuffing, caramelized endive, mashed potato
TAJINE STYLE CHICKEN, raisin, lemon confit, harissa couscous, Castelvetranos olive, cauliflower
PROVENCALE CHICKEN, tomato, onion, garlic, capers, oregano, olives, peppers, soft polenta
TRUFFLED-MUSHROOMS STUFFED CHICKEN, garlic spinach, parmesan risotto
THAI COCONUT CURRIED CHICKEN WITH EGGPLANT, jasmine rice galette, lemongrass
ROASTED MAPLE LEAF DUCK, seared foie gras, pear mostarda crostini, farro & braised red cabbage

VEGETARIAN / VEGAN ENTRÉE - \$85

KABOCHA SQUASH RISOTTO, pumpkin spices, aged pecorino, garlic-sage brown butter
BROKEN JASMINE RICE, silken tofu, mapo eggplant, black garlic
CHERMOULA SPICED BULGAR & WHEAT BERRY, quinoa, couscous, kale, roasted root vegetable
SPICED VEGGIE BURGER, black beans, peppers, avocado, vegan bun
CURRY VEGETABLE STEW, red lentils, jasmine rice, silk yogurt

DESSERT

MILK CHOCOLATE PEANUT BUTTER CROQUANT, roasted plantain ice cream
WARM CHOCOLATE CAKE, candied hazelnut, Frangelico whipped cream
TRES LECHES, Cuban San Lino rum-raisin ice cream, chili-confit pineapple
SOFT KEY LIME-COCONUT MERINGUE, key lime sorbet sauce, panna cotta
CUBAN FLAN HAVANA, orange-Cointreau fool, coffee crumbs, All spices-coffee granite
DRAGON FRUIT "SALPICON", strawberries, watermelon, lemon ricotta gelato, lime honey

