

DINNER



STARTERS

- SOY-WASABI AHI TUNA TARTARE 19
smashed sweet peas, avocado, crispy shallots
- CHARRED PORTUGUESE OCTOPUS 18
cumin, cannellini bean salad, jicama, chipotle aioli
- PRIME STEAK TARTARE 21
whole grain mustard, caper berries
- GRILLED ALASKAN KING CRAB 26
poached in yuzu butter
- THE BETSY CRABCAKE 16
smoked piquillo-paprika, market greens

TO SHARE

- SHORT RIB BAO BUN 14
pickled jalapeno, chimichurri, watercress
- CRISPY MUSHROOM BAO BUN 14
hen of the woods, truffle aioli
- JAPANESE TUNA TAQUITOS 12
mint-yuzu guacamole, sushi rice
- CRISPY CALAMARI & ZUCCHINI 15
jalapeno remoulade
- FOIE GRAS EMPANADA 19
fig, almond, black trumpet vinaigrette, black truffle

SALADS

- CHOPPED VEGETABLE SALAD 17
baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing
- KALE CAESAR 15
radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton
- HEARTS OF PALM SALAD 16
avocado, cucumber, lime jalapeno dressing
- WATERMELON & HEIRLOOM TOMATO 15
feta, mint, serrano peppers, pomegranate vinaigrette
- LEMON POACHED LOBSTER SALAD 32
crispy kale, mache, asparagus, grapefruit oil
- BURRATA 16
spicy arugula, romesco, grilled bread

ADD grilled chicken 6 / shrimp 12 / hanger steak 9 / seared tuna 10 / smoked salmon 9

ENTRÉES

- BLACK GARLIC CHARRED SHORT RIBS 39
jalapeño chimichurri, grated horseradish
- ROASTED FREE RANGE CHICKEN 29
charred broccoli rabe, preserved lemon
- GRILLED LOCAL SNAPPER 37
smashed fresh peas, lime-shitake ginger vinaigrette
- ORA KING SALMON 35
summer bean salad, cerignola olive, confit lemon aioli
- PAN ROASTED BRANZINO 59
brown butter mushroom mojo, crispy garlic
- DOVER SOLE 62
grenobloise, grilled lemon

STEAKS FROM THE GRILL

- Our steaks are hand-selected U.S.D.A prime or certified black angus*
- FILET MIGNON 10 OZ 50
 - KANSAS CITY BONE IN STRIP 22 OZ 61
 - NEW YORK STRIP *prime 16 OZ 50
 - RIB EYE BONE IN 22 OZ 61
 - DELMONICO STEAK 14 OZ 50
 - PORTERHOUSE 36 OZ 99
 - CÔTE DE BOEUF *prime 32 OZ 119
 - WAGYU SKIRT STEAK 10 OZ 55
 - HANGER STEAK *prime 12 OZ 34

SAUCES

STEAK SAUCE • GREEN ONION-RANCH SHALLOT • RED WINE • ST. PETE'S BLUE • CAFÉ DE PARIS BEARNAISE • JALAPEÑO CHIMICHURRI • 7 PEPPERCORN-ARMAGNAC

MARKET SIDES

- GRILLED ASPARAGUS, LEMON OIL 12
- FRENCH BEANS, GARLIC - CHILI 12
- POTATO GRATIN "SOUBISE" 11
- HAND CUT PARMESAN FRIES, TRUFFLE AIOLI 12
- HEN OF THE WOODS, SPRING ONION PUREE 14
- STEAMED CHINESE GARLIC EGGPLANT 12
- LOCAL HEIRLOOM TOMATO SALAD 12
- BRUSSELS SPROUT, CIPOLLINI ONION, GUANCIALE 12
- GREEN WILTED SPINACH 12
- CUMIN ROASTED CARROTS, LIME, CRÈME FRAICHE 12
- HORSERADISH MASH POTATO 10
- BAKED POTATO 12

RAW BAR

- SEAFOOD PLATTER 49
3 oysters, 3 clams, 2 tiger shrimp, 1 king crab leg, 2 taylor bay scallops
- OYSTERS 19
kumamoto or kusshi, ½ doz
- TIGER SHRIMP COCKTAIL 24
gin cocktail sauce, lemon
- SEAFOOD CEVICHE "LECHE DE TIGRE" 19
octopus, snapper, shrimp, scallops, coconut milk citrus, cilantro, onion, yuzu, chili oil

RAW SPECIALTIES

- WAGYU BEEF TARTARE 19
crispy rice, soy, grated daikon, truffle aioli
- YELLOWFIN TORO 21
yuzu-dashi, nori salt, avocado, shiso
- HAMACHI YUZU KOSHO 18
thai chili, lime zest, chili powder, cilantro

SUSHI ROLLS & SASHIMI

- SPICY TUNA 15
yuzu guacamole, sriracha, puffed rice
- YELLOWTAIL & JALAPENO 16
grated ginger, avocado, soy glaze
- SPICY-CRISPY ROCK SHRIMP 17
chili-lime mayo, cucumber, sesame
- KING SALMON 16
fresh & smoked salmon, avocado, cucumber, daikon sprouts
- AHI TUNA & SALMON POKE 15
pickled ginger, asparagus, wasabi tobiko, hijiki
- COCONUT-MACADAMIA SHRIMP 17
yuzu ginger-kewpi
- SOBE VEGGIE 14
yam, cucumber, avocado, yuzu, hoisin, shiso
- CRUNCHY CURRIED LUMP CRAB 18
mango, cilantro
- NIGIRI & SASHIMI - 2 pieces per order
ahi tuna 11, spicy tuna 8, yellowtail 9, cobia 8, king salmon 9, teriyaki eel 9

● = Gluten Free or Gluten Free Option Available

A 20% service charge will be added to all checks

1440 OCEAN DRIVE, MIAMI BEACH . PH 675 4567 . WWW.THEBETSYHOTEL.COM .