

DINNER/OCEAN DECK



STARTERS AND TO SHARE

SOY-WASABI AHI TUNA TARTARE smashed sweet peas, avocado, crispy shallots	19
PRIME STEAK TARTARE whole grain mustard, caper berries	21
JAPANESE TUNA TAQUITOS mint-yuzu guacamole, sushi rice	13
CRISPY CALAMARI & ZUCCHINI jalapeno remoulade	16

SALADS

CHOPPED VEGETABLE SALAD baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing	17
KALE CAESAR radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton	15
BURRATA spicy arugula, romesco, grilled bread	16
ADD grilled chicken 6 / shrimp 12 / hanger steak 14 / seared tuna 10 / smoked salmon 9	

STEAKS FROM THE GRILL

Our steaks are hand-selected U.S.D.A. prime or certified black angus	
FILET MIGNON 10 OZ	49
NEW YORK STRIP *prime 16 OZ	51
RIB EYE BONE IN 22 OZ	61
WAGYU SKIRT STEAK 10 OZ	55
HANGER STEAK *prime 12 OZ	32

SAUCES

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

ROASTED FREE RANGE CHICKEN charred broccoli rabe, preserved lemon	29
GRILLED LOCAL SNAPPER smashed fresh peas, lime-shitake ginger vinaigrette	37
WILD SCOTTISH SALMON summer beans salad, cerignola olive, confit lemon aioli	35

MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL	12
POTATO GRATIN "SOUBISE"	11
HAND CUT PARMESAN FRIES, TRUFFLE AIOLI	12
LOCAL HEIRLOOM TOMATO SALAD	12
BRUSSELS SPROUT, CIPOLLINI ONION, GUANCIALE	12
BAKED POTATO	12

RAW BAR

OYSTERS east and west, 1/2 doz	21
TIGER SHRIMP COCKTAIL gin cocktail sauce, lemon	24
SEAFOOD CEVICHE "LECHE DE TIGRE" octopus, snapper, shrimp, scallops, coconut milk citrus, cilantro, onion, yuzu, chili oil	19

SUSHI ROLLS & SASHIMI

SPICY TUNA yuzu guacamole, sriracha, puffed rice	15
YELLOWTAIL & JALAPENO grated ginger, avocado, soy glaze	16
KING SALMON fresh & smoked salmon, avocado, cucumber, daikon sprouts	16
SOBE VEGGIE yam, cucumber, avocado, yuzu, hoisin, shiso	14

A 20% service charge will be added to all checks

1440 OCEAN DRIVE, MIAMI BEACH 305.673.0044. WWW.THEBETSYHOTEL.COM .

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WINE BY THE GLASS

BUBBLY

	GL	BTL
PROSECCO, CIELO, ITALY	12	55
BRUT, FRANCOIS MONTAND, FRANCE	15	65
BRUT ROSE, FRANCOIS MONTAND, FRANCE	15	65

WHITE

PINOT GRIGIO, CIELO, ITALY	12	47
GEWURZTRAMINER, VILLA WOLF, GERMANY	15	55
SAUVIGNON BLANC, SANTA LUZ ALBA, CHILE	13	50
CHARDONNAY, VILLA PEPEIRE, BOURGOGNE, FRANCE	15	55
CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA	18	70
CHARDONNAY, ROMBAUER, CARNEROS, CA	25	95

ROSE

ROSE, BODEGAS BORSALINO, SPAIN	13	47
GRAPEFRUIT ROSE, ROSETENEL, ST TROPEZ, FRANCE	13	50
GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE	15	55
GRENACHE/MOURVEDRE/CINSULT ROSE, CH. VAL D'ARENCE, BANDOL, FRANCE	24	92

RED

CABERNET SAUVIGNON, SANTA LUZ ALBA, CHILE	13	50
MALBEC, SANTA JULIA, MENDOZA, ARGENTINA	14	52

COCKTAILS

GIMLET \$16

FORDS GIN, HOMEMADE LIME AGAVE, LAVENDER BITTERS

HEMINGWAY DAIQUIRI \$16

MOUNT GAY BLACK BARREL, LUXARDO MARASCHINO, GRAPEFRUIT JUICE AND LIME

SPRITZ \$16

APEROL, SWEET VERMOUTH, SPARKING WINE AND CHOICE OF PASSIONFRUIT OR LYCHEE

BLOOD ORANGE MAI TAI \$16

RUM, ORANGE LIQUEUR, BLOOD ORANGE AND LIME

GREEN APPLE MOJITO \$16

RUM, MINT, GREEN APPLE, LIME AND SODA

WHITE PEACH COSMOPOLITAN \$16

GIN, ORANGE LIQUEUR, WHITE PEACH, CRANBERRY JUICE AND LIME

MIAMI MARGARITA \$16

TEQUILA, KIWI, JALAPENO, ORANGE BITTERS, AGAVE SYRUP

CUCUMER COLLINS \$16

GIN, CUCUMBER, BASIL, LEMON

PASSIONFRUIT BELLINI \$9

PROSECCO, PASSIONFRUIT

MIMOSA \$9

PROSECCO, ORANGE JUICE

FROZEN COCKTAILS \$14

PINA COLADA, MARGARITA

SANGRIAS

RED SANGRIA \$16

RED WINE, ORANGE JUICE, REMY MARTIN VSOP, SOLER-NO BLOOD ORANGE AND FRESH FRUIT

ROSE SANGRIA \$16

ROSE WINE, GRAPEFRUIT, GRA'IT GRAPPA, COINTREAU AND FRESH FRUIT

WHITE SANDRIA \$16

WHITE WINE, APPLE JUICE, ST GEORGE PEAR BRANDY, POS MASITHA, PASSION FRUIT AND FRESH FRUIT

BEER \$7

CORONA

BUD LT

BUDWEISER

HEINEKEN

