



## OCEAN DECK DINING

8AM/11AM

TO SHARE

### **PASTRY BASKET WITH JAM & BUTTER** 12

Croissant, Pain au Chocolat, Muffin,  
Cranberry-Orange Scone, Danish, Coffee Cake,  
Orange Blossom Madeleine,  
Lemon-Poppy Seed Poundcake  
EACH 3.25

### **SEASONAL FRUIT PLATE** 12

### **GREEK YOGURT & HOMEMADE GRANOLA** 11

sunflower seed, raw nuts,  
raw honey, coconut oil / add berries 6

### **ANCIENT ORGANIC OATMEAL** 9

oat, kamut, rye, spelt, barley, flax seed  
add banana 3 / add berries 6

### **AVOCADO-PEA TOAST** 12

7 grains bread, feta cheese, sprouts,  
lemon zest add poached egg 4 /  
add smoked salmon 8

### **BRIOCHE FRENCH TOAST** 15

almond cream, whipped mascarpone,  
orange-plantain marmalade

### **EGG WHITE BURRITO** 16

spinach, scallion, avocado, chorizo,  
queso fresco, jalapeño tomato salsa

### **CUBAN MOLLETES** 17

english muffin, black beans, swiss cheese,  
ham, fried eggs, pickled mojo sauce,  
mashed sweet plantain

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

A 20% service charge is added to all checks.



## ALL DAY

11 AM/10 PM

TO SHARE

|   |    |
|---|----|
| <b>SHORT RIB &amp; PICKLED<br/>JALAPEÑO BAO BUN</b><br>chimichurri & watercress   | 12 |
| <b>CUBAN EMPANADITAS</b><br>beef, chorizo, peppers, cumin, paprika  | 9  |
| <b>COCONUT-MACADAMIA<br/>SHRIMP</b><br>yuzu ginger-kewpi  | 15 |
| <b>SOBE VEGGIE</b><br>yam, cucumber, avocado, yuzu,<br>hoisin, shiso  | 12 |
| <b>SPICY TUNA ROLL</b><br>yuzu guacamole, sriracha, puffed rice   | 13 |
| <b>TIGER SHRIMP<br/>COCKTAIL</b><br>gin cocktail sauce, lemon   | 22 |
| <b>SEAFOOD CEVICHE</b><br>"LECHE DE TIGRE"<br>octopus, snapper, shrimp, scallops,<br>coconut milk, cilantro, onion, yuzu, chili oil | 19 |

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## ALL DAY

11 AM/10 PM

### SALADS, SANDWICHES, MAINS

|  |    |
|--|----|
| <b>KALE CAESAR</b>   | 13 |
| radicchio, fennel, anchovy lemon dressing,<br>pine nuts, garlic crouton                    |    |
| <b>HEARTS OF PALM SALAD</b>  | 15 |
| avocado, lime jalapeño dressing  |    |
| <b>WATERMELON<br/>&amp; HEIRLOOM TOMATO</b>  | 14 |
| feta, serrano peppers, mint, pomegranate   |    |
| <b>CRISPY BLACK GROUPER TACOS</b>  | 15 |
| chili aioli, cabbage slaw, spicy-lime salsa  |    |
| <b>BOUCHER BURGER</b>  | 18 |
| cheddar, tobacco spiced onion rings,<br>black pepper bacon, pickled jalapenos, BBQ sauce   |    |
| <b>ROASTED FREE RANGE<br/>CHICKEN SALAD</b>  | 19 |
| baby kale & shaved vegetable,<br>lemon-oregano dressing                                    |    |
| <b>LOTS OF GRAINS BOWL</b>   | 16 |
| flax seed, sunflower seed, kale, avocado<br>grapefruit, jicama, tamarind-guava vinaigrette |    |
| <b>BETSY CUBAN SANDWICH</b>  | 16 |
| pork, ham, Swiss cheese, home made pickle,<br>spicy mustard                                |    |
| <b>HAND CUT PARMESAN FRIES</b>   | 11 |
| truffle aioli  |    |

## DESSERTS

|  |    |
|--|----|
| <b>WARM CHOCOLATE CAKE</b>                                     | 14 |
| candied hazelnut, frangelico whipped cream                     |    |
| <b>DRAGON FRUIT "SALPICON"</b>                                 | 12 |
| strawberries, watermelon, lemon ricotta gelato,<br>lime honey  |    |
| <b>TRES LECHES</b>   | 11 |
| Cuban San Lino rum-raisin ice cream,<br>chili-confit pineapple |    |

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## FROZEN DRINKS \$15

DAIQUIRI  
PIÑA COLADA  
BAHAMA MAMA

MARGARITA  
CAFE COLADA

## SMOOTHIE OF THE DAY \$8

FRESH FRUIT SMOOTHIES

## DOMESTIC & IMPORTED BEERS \$7

BUDWEISER  
AMSTEL LIGHT  
HEINEKEN

CORONA EXTRA  
STELLA ARTOIS

## WINES BY THE GLASS \$15

### WHITES

SONOMA CUTRER CHARDONNAY  
BRANCOTT SAUVIGNON BLANC  
TUTU PINOT GRIGIO

### ROSÉ

MAGALI ROSE

### RED

TRIG POINT MERLOT  
ZOLO CABERNET SAUVIGNON

### BUBBLY

CAPOSALDO PROSECCO \$13  
LAURENT PERRIER CHAMPAGNE \$25

## HOST YOUR EVENT ON THE DECK

Plan a signature gathering that is uniquely your own!

Blend the creativity of the LT Steak & Seafood culinary team, exceptional service of our staff, and Betsy's renowned attention to detail into an unforgettable event.

Contact Julie Burstein, Director of Catering  
305.531.6100 or [Julie@thebetsyhotel.com](mailto:Julie@thebetsyhotel.com)

### CONNECT WITH US



[thebetsyhotel](http://thebetsyhotel.com)

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