

SUMMER ON SOUTH BEACH

LUNCH PRIX FIXE MENU

Three Courses \$22.48

STARTER

SEAFOOD CEVICHE “LECHE DE TIGRE”

octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil

CRISPY CALAMARI & ZUCCHINI

jalapeño remoulade

SOUP OF THE DAY

LOTS OF GRAINS BOWL

flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette

MAIN

BLACK GARLIC HANGER STEAK SALAD

watercress, avocado, cucumbers, rye brisure

CRISPY BLACK GROUPER TACO

chili aioli, cabbage slaw, spicy-lime salsa with tortilla chips

BETSY CUBAN SANDWICH

swiss cheese, ham, pork, home made pickle, spicy mustard

DESSERT

CHOICE OF SORBET

TRES LECHES



SELECT ONE STARTER, MAIN COURSE, AND DESSERT FROM ABOVE CHOICES.

SUBSTITUTIONS AND MENU ALTERATIONS POLITELY DECLINED.

Chief Culinary Partner, Laurent Tourondel
General Manager, Cyril Amini

A 20% service charge will be added to all checks

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

SUMMER ON SOUTH BEACH

DINNER PRIX FIXE MENU

Three Courses \$39

STARTER

SEAFOOD CEVICHE “LECHE DE TIGRE”

octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil

CRISPY CALAMARI & ZUCCHINI

jalapeño remoulade

CHOPPED VEGETABLE SALAD

baby mixed greens / corn / tomato / feta cheese / olives
avocado / beets / onions / cucumber / oregano dressing

MAIN

WILD SCOTTISH SALMON 5oz.

summer bean salad / cerignola olive / confit lemon aioli

BLACK GARLIC HANGER STEAK 5oz.

SIDES

Horseradish Mashed Potato
Local Heirloom Tomato Salad
Charred Broccolini/ lemon zest

DESSERT

CHOICE OF SORBET

TRES LECHES

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