

EST. **h** 1955  
**HY'S**  
 STEAKHOUSE  
 COCKTAIL BAR

Appetizers

**CHEESE TOAST FOR TWO** 10.95  
 Famously irresistible since 1955

**FRENCH ONION SOUP** 13.95  
 Baked with Parmesan and Emmental

**JUMBO PRAWN COCKTAIL** 24.95  
 Horseradish cocktail sauce

**SMOKED ATLANTIC SALMON** 24.95  
 Balik cut with fennel slaw and dill cream cheese

**FRESH OYSTERS** 24.95  
 Market selection

**STEAK TARTARE** 24.95  
 The classic, with hand-chopped Filet

**SOUP OF THE DAY** 12.95

**HY'S TOSSED GREEN SALAD** 12.95  
 House, blue cheese or 1000 Island dressing

**SPINACH SALAD** 18.95  
 With mushroom, onion, bacon, hardcooked egg and Hy's vinaigrette dressing

**BEEFSTEAK TOMATO & RED ONION** 15.95  
 Crumbled Stilton, buttermilk dressing

**LITTLE GEM WEDGE SALAD** 15.95  
 Bacon, tomato, crumbled blue cheese buttermilk dressing

**CAESAR SALAD** 18.95  
 A Hy's tradition

**BLACK & BLUE AHI TUNA** 21.95  
 With soy sauce and wasabi mustard

**BEEF TENDERLOIN CARPACCIO** 19.95  
 With baby arugula salad and shaved Grana Padano

**ESCARGOT** 18.95  
 Baked with garlic butter

**SAUTÉED PRAWNS** 24.95  
 In garlic, tarragon and Pernod

**SEARED JUMBO SCALLOPS** 24.95  
 Passionfruit beurre blanc

**CRAB CAKE** 21.95  
 With dill mayonnaise, housemade coleslaw

**OYSTERS ROCKEFELLER** 25.95  
 Medium beach oysters baked on the half shell with spinach and hollandaise sauce

Prime Steaks

FROM SPECIALLY SELECTED PRIME GRADE BEEF, AGED A MINIMUM OF 28 DAYS AND GRILLED TO ORDER

Your steak is accompanied by your choice of baked potato, french fries or mashed potatoes

**NEW YORK STRIP** 10oz 47.95/14oz 66.95

**PORTERHOUSE** 22oz 84.95

**FILET** 6oz 39.95/12oz 79.95

**BONE-IN RIB STEAK** 20oz 68.95/32oz 110.95

**DRY AGED BEEF BONE-IN RIB STEAK** 20oz 119.95  
 Canadian Prime aged a minimum 60 days

Classics

**GORGONZOLA FILET** 59.95  
 Grilled and topped with melted Gorgonzola, port wine jus

**STEAK NEPTUNE** 64.95  
 Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce

**FILET À LA HY'S** 49.95  
 Medallions of beef tenderloin sautéed with wild mushroom brandy sauce

**STEAK AU POIVRE** 59.95  
 Black peppercorn-crusted New York strip served with Hy's brandy green peppercorn sauce

**BEEF WELLINGTON** 61.95  
 Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Served with red wine reduction

**CHATEAUBRIAND FOR TWO** 128.95  
 Filet of beef tenderloin grilled and presented with vegetables, béarnaise sauce and red wine jus

**STEAK DIANE** 59.95  
 Filet of beef tenderloin flambéed with brandy, Dijon mustard and fresh mushrooms

**HY'S VEGETARIAN MEATLOAF** 32.95  
 With seasonal vegetables, mashed potatoes and mushroom gravy

**HY'S ORGANIC VEGAN BOWL** 34.95

**ROAST RACK OF LAMB** 51.95  
 Dijon rosemary crust

**DOUBLE-CUT BERKSHIRE PORK CHOP** 52.95  
 Bourbon apple reduction

**SLOW-ROASTED HALF FREE-RANGE CHICKEN** 37.95  
 With vegetables and chicken jus

**HY'S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BÉARNAISE, PEPPERCORN, HY'S "ONLY" SAUCE, OR HIMALAYAN & MALDON SALT DUO** 5.95

And More

From the Sea

**PRAWNS AND SCALLOPS** 51.95  
 Sautéed in garlic and tarragon, flambéed with Pernod

**ONE POUND ATLANTIC LOBSTER TAIL** 89.95  
 Broiled, served with lemon butter

**CITRUS-GLAZED SABLEFISH** 47.95  
 Pan roasted, with hickory bacon, braised cabbage and crispy capers

**STEAK & LOBSTER** 79.95  
 Canadian Prime Filet served with a broiled Atlantic lobster tail and lemon butter

**FISH MARKET SELECTION** MARKET PRICE  
 Chef's choice from today's catch

**SEAFOOD PLATTER** 199.95  
 Fresh king crab, lobster, jumbo prawns, fresh oysters, smoked trout, crab salad, scallop and shrimp ceviche, smoked Atlantic salmon

Extras

Vegetables

**CREAMED SPINACH** 12.95

**MAPLE PECAN CARROTS** 16.95

**CREAMED CORN** 11.95

**CHARRED LEMON PARMESAN ASPARAGUS** 16.95

**SAUTÉED CREMINI MUSHROOMS** 13.95

**CRISPY BRUSSELS SPROUTS** 13.95

Potatoes & Rice

**MASHED POTATOES** 11.95

**FRENCH FRIES** 10.95

**BAKED POTATO** 5.95

**BASMATI RICE** 7.95

Decadent

**HY'S GARLIC TOAST** 6.95

**ONION RINGS** 11.95

**CACIO E PEPE PASTA** 15.95

**CAULIFLOWER GRATIN** 15.95

**1/2 POUND ATLANTIC LOBSTER TAIL** 49.95

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Wine

Sparkling	flute 5oz
<b>LA MARCA PROSECCO NV</b> , Italy	18.00
<b>DOMAINE CHANDON</b> 'Brut' NV, USA	22.50

White	glass 6oz / 9oz
<b>QUAILS' GATE</b> Gewurztraminer 2015, Canada	12.50 / 18.75
<b>CHATEAU STE. MICHELLE</b> Riesling 2017, USA	12.50 / 18.75
<b>GRAY MONK</b> Pinot Gris 2018, Canada	15.00 / 22.50
<b>CONUNDRUM</b> 2015, USA	15.00 / 22.50
<b>J. LOHR</b> 'Riverstone' Chardonnay 2017, USA	16.50 / 24.75
<b>EMMOLO</b> Sauvignon Blanc 2015, USA	17.00 / 25.50
<b>SONOMA CUTRER</b> Chardonnay 2016, USA	19.50 / 29.25

Red	glass 6oz / 9oz
<b>BACKHOUSE</b> Merlot 2016, USA	12.50 / 18.75
<b>BERTON</b> 'The Black' Shiraz, Australia	12.50 / 18.75
<b>CRIOS</b> 'Crios' Malbec 2018, Argentina	15.00 / 22.50
<b>J. LOHR</b> '7 Oaks' Cabernet Sauvignon 2017, USA	17.00 / 25.50
<b>TERRA D'ORO</b> Zinfandel 2016, USA	17.50 / 26.50
<b>JOEL GOTT '815'</b> Cabernet Sauvignon 2016, USA	19.00 / 28.50
<b>EMILIANA</b> 'Coyam' Syrah 2016, Chile	21.50 / 32.25



View our full wine list online here.

Cocktails

<b>FEATURE HAND CRAFTED COCKTAIL</b> ask for details on our latest creation	16.00
<b>DARK &amp; STORMY</b> Gosling's Black Seal rum, Angostura bitters, lime juice, ginger beer	16.00
<b>OLD FASHIONED</b> Evan Williams Black bourbon, demerara syrup, Angostura & orange bitters	16.00
<b>APEROL SPRITZ</b> Aperol, club soda, Domaine Chandon sparkling	16.00
<b>NEGRONI</b> Bombay Sapphire gin, Campari, Martini rosso	16.00
<b>MANHATTAN</b> Evan Williams Black bourbon, Martini rosso, Angostura bitters	16.00
<b>FRENCH 75</b> Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling	17.00
<b>CLOVER CLUB</b> Bombay Sapphire gin, Martini dry, Martini rosso, fresh raspberries, egg white, lemon juice	16.00
<b>SETTING SUN</b> Suntory Toki whisky, Cointreau, orange bitters, lemon juice	16.00
<b>COTTAGE COUNTRY</b> Bombay Sapphire gin, Aperol, strawberries, lemon juice, club soda	16.00
<b>GARDEN PARTY</b> Ketel One botanicals cucumber & mint, St. Germain, lemon juice, Domaine Chandon sparkling	20.00

Prohibition

non-alcoholic refreshment	
<b>HY'S FRESH HOUSE MADE TOMATO JUICE</b> uniquely blended with fresh herbs and spice	10.00
<b>ADELAIDE SOUR</b> Seedlip 'Garden 108', aquafaba, fresh lemon juice	12.00
<b>RICHMOND FIZZ</b> pomegranate & pineapple juices, falernum, ginger beer	10.00
<b>FENTIMANS BOTANICALLY BREWED</b> natural ingredients, artisanally crafted tonic water, rose lemonade, cherry cola, ginger ale	6.00

Beer & Cider Adult Approved

low-alcoholic refreshment	
<b>KETEL ONE BOTANICALS</b> vodka distilled with botanicals and infused with fruit essences cucumber & mint, peach & orange blossom or grapefruit & rose mixed with club soda 30% alcohol	10.00
<b>JUST CHILLING</b> St. Germain elderflower liqueur, pear & lime juices, Domaine Chandon sparkling 20% alcohol	14.00
<b>OUT FOR LUNCH</b> Ketel One grapefruit & rose botanical vodka, raspberries, lemon juice, rose lemonade, Domaine Chandon sparkling 20% alcohol	16.00
Bottles	
<b>ALEXANDER KEITH'S</b> India Pale Ale, Canada	8.75
<b>CORONA</b> , Mexico	8.75
<b>HEINEKEN</b> , Netherlands	8.75
<b>LABATT'S LITE</b> , Canada	8.75
<b>MICHELOB</b> 'Ultra', Canada	8.75
<b>MILLER</b> 'Genuine Draft', USA	8.75
<b>STELLA ARTOIS</b> , Belgium	8.75
<b>SAVANNA</b> Dry Apple Cider, Canada	10.00
<b>LOST CRAFT</b> 'Revivale' Lager, Canada	11.00

Draught	16oz
<b>LITTLE BROWN JUG</b> '1919' Pale Ale, Manitoba	9.00
<b>NONSUCH BREWING</b> 'Prairie Common' Lager, Manitoba	9.00
<b>TORQUE BREWING</b> 'Round About' Ale, Manitoba	9.00
<b>GREAT WESTERN</b> 'Original 16' Pale Ale, Saskatchewan	9.00

Cocktails based on 2oz. spirits 40% alc. avg. // Sparkling Cocktails based on 1oz. spirits 40% alc. avg. // 4oz. wine 13.5%alc. avg. exclusive of tax

LET US CATER YOUR NEXT LUNCH OR DINNER MEETING.