

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

Appetizers

CHEESE TOAST FOR TWO 11.95
 Famously irresistible since 1955

FRENCH ONION SOUP 14.95
 Baked with Parmesan and Emmental

JUMBO PRAWN COCKTAIL 26.95
 Horseradish cocktail sauce

SMOKED ATLANTIC SALMON 26.95
 Balik cut with fennel slaw and dill cream cheese

FRESH OYSTERS 26.95
 Market selection

STEAK TARTARE 24.95
 The classic, with hand-chopped Filet

SOUP OF THE DAY 12.95

HY'S TOSSED GREEN SALAD 14.95
 House, blue cheese or 1000 Island dressing

SPINACH SALAD 19.95
 With mushroom, onion, bacon, hardcooked egg and Hy's vinaigrette dressing

BEEFSTEAK TOMATO & RED ONION 16.95
 Crumbled Stilton, buttermilk dressing

LITTLE GEM WEDGE SALAD 16.95
 Bacon, tomato, crumbled blue cheese buttermilk dressing

CAESAR SALAD 19.95
 A Hy's tradition

BLACK & BLUE AHI TUNA 22.95
 With soy sauce and wasabi mustard

BEEF TENDERLOIN CARPACCIO 22.95
 With baby arugula salad and shaved Grana Padano

ESCARGOT 19.95
 Baked with garlic butter

SAUTÉED PRAWNS 26.95
 In garlic, tarragon and Pernod

SEARED JUMBO SCALLOPS 24.95
 Passionfruit beurre blanc

FRIED CALAMARI & JALAPEÑO PEPPERS 19.95
 Chickpea flour, raita dip

CRAB CAKE 23.95
 With dill mayonnaise, housemade coleslaw

OYSTERS ROCKEFELLER 27.95
 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 52.95/14oz 73.95

PORTERHOUSE 22oz 89.95

FILET 6oz 43.95/12oz 87.95

BONE-IN RIB STEAK 20oz 75.95/32oz 121.95

DRY AGED BEEF BONE-IN RIB STEAK 20oz 129.95
 Canadian Prime aged a minimum 60 days

GORGONZOLA FILET 61.95
 Grilled and topped with melted Gorgonzola, port wine jus

STEAK NEPTUNE 66.95
 Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce

FILET À LA HY'S 51.95
 Medallions of beef tenderloin sautéed with wild mushroom brandy sauce

STEAK AU POIVRE 61.95
 Black peppercorn-crusted New York strip served with Hy's brandy green peppercorn sauce

BEEF WELLINGTON 63.95
 Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Served with red wine reduction

CHATEAUBRIAND FOR TWO 129.95
 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 53.95
 Dijon rosemary crust

DOUBLE-CUT BERKSHIRE PORK CHOP 54.95
 Bourbon apple reduction

SLOW-ROASTED HALF FREE-RANGE CHICKEN 39.95
 With vegetables and chicken jus

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

Classics

And More

From the Sea

PRAWNS AND SCALLOPS 52.95

Sautéed in garlic and tarragon, flambéed with Pernod

ONE POUND ATLANTIC LOBSTER TAIL 99.95

Broiled, served with lemon butter

CITRUS-GLAZED SABLEFISH 49.95

Pan roasted, with hickory bacon, braised cabbage and crispy capers

STEAK & LOBSTER 89.95

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 13.95

MAPLE PECAN CARROTS 17.95

CREAMED CORN 12.95

CHARRED LEMON PARMESAN ASPARAGUS 17.95

SAUTÉED CREMINI MUSHROOMS 14.95

CRISPY BRUSSELS SPROUTS 14.95

Potatoes & Rice

MASHED POTATOES 12.95

FRENCH FRIES 12.95

BAKED POTATO 6.95

BASMATI RICE 8.95

Decadent

HY'S GARLIC TOAST 8.95

ONION RINGS 13.95

CACIO E PEPE PASTA 16.95

CAULIFLOWER GRATIN 17.95

1/2 POUND ATLANTIC LOBSTER TAIL 49.95

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Wine

Sparkling	flute 5oz
LA TORDERA Prosecco, Italy	13.50
DOMAINE CHANDON 'Blanc de Noirs', USA	16.00
MOET & CHANDON 'Imperial' Brut Champagne, France	37.50
White	glass 6oz / 9oz
KRIS Pinot Grigio 2017, Italy	12.00 / 18.00
JACKSON ESTATE 'Stich' Sauvignon Blanc 2017, NZ	12.00 / 18.00
TAWSE 'Quarry Road' Riesling 2017, Ontario	15.00 / 22.50
J. LOHR 'Riverstone' Chardonnay 2017, USA	15.50 / 23.25
SONOMA CUTRER Chardonnay 2017, USA	16.00 / 24.00
EMMOLO Sauvignon Blanc 2015, USA	16.00 / 24.00
Rose	glass 6oz / 9oz
STOLLER 'Rose' 2018, USA	16.00 / 24.00
Red	glass 6oz / 9oz
COLUMBIA CREST 'H3' Merlot 2016, USA	13.00 / 19.50
BEN MARCO Malbec 2017, Argentina	14.50 / 21.75
J. LOHR '7 Oaks' Cabernet Sauvignon 2017, USA	16.50 / 24.75
EMILIANA 'Coyam' Syrah 2016, Chile	17.00 / 26.00
VALRAVN 'Old Vine' Zinfandel 2017, USA	17.75 / 26.50
CASTELL'IN VILLA Sangiovese 2012, Italy	18.00 / 27.00
CLARENCE DILLON 'Clarendelle' 2016, France	21.00 / 31.50
STOLLER Pinot Noir 2017 France	21.75 / 32.50



View our full wine list online here.

Cocktails

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

Prohibition

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

Beer & Cider Adult Approved

low-alcoholic refreshment	
KETEL ONE BOTANICALS 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
JUST CHILLING St. Germain elderflower liqueur, pear & lime juices, Domaine Chandon sparkling 20% alcohol	14.00
OUT FOR LUNCH Ketel One grapefruit & rose botanical vodka, raspberries, lemon juice, rose lemonade, Domaine Chandon sparkling 20% alcohol	16.00
Bottles	
LONETREE CIDER CO. Apple & Pear Cider, Canada	9.00
ALEXANDER KEITH'S India Pale Ale, Canada	9.00
COORS Light, USA	9.00
STELLA ARTOIS, Belgium	9.00
WHISTLER BREWING 'Forager Gluten Free', Canada	9.00
HEINEKEN, Netherlands	9.00
LEGEND 7 BREWING 'Dark Gate' Porter, Canada	9.00
CORONA, Mexico	9.00
PERONI 'Nastro Azzurro', Italy	9.00
GUINNESS Stout, Ireland	10.00
Draught	16oz
VILLAGE BREWERY Monk 'Chai Winter' Porter, Canada	9.50
GREAT WESTERN BREWING 'White Wheat' Ale, Canada	9.50
LAST BEST BREWING 'Tokyo Drift' IPA, Canada	9.50
WHISTLER BREWING 'Powder Mountain', Canada	9.50
TOOL SHED 'Red Rage' Irish Red Ale, Canada	9.50
LEGEND 7 BREWING 'Patience' Pale Ale, Canada	9.50

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.