

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 21.95
 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 21.95
 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 27.95
 In garlic, tarragon and Pernod

SEARED JUMBO SCALLOPS 27.95
 Passionfruit beurre blanc

CRAB CAKE 24.95
 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
TOMAHAWK CUT 48oz 194.95

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

Classics

GORGONZOLA FILET 62.95
 Grilled and topped with melted Gorgonzola, port wine jus

STEAK NEPTUNE 67.95
 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 62.95
 Black peppercorn-crust New York strip served with Hy's brandy green peppercorn sauce

BEEF WELLINGTON 64.95
 Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Served with red wine reduction

CHATEAUBRIAND FOR TWO 132.95
 Filet of beef tenderloin grilled and presented with vegetables, béarnaise sauce and red wine jus

STEAK DIANE 62.95
 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

And More

From the Sea

PRAWNS AND SCALLOPS 54.95
 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 14.95

MAPLE PECAN CARROTS 17.95

CREAMED CORN 13.95

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
FIOL 'Extra Dry', Prosecco, Veneto, Italy	13.50
DOMAINE CHANDON 'Brut', California	21.75
MOET & CHANDON 'Brut Imperial' NV, Champagne	37.00
VEUVE CLICQUOT 'Carte Jaune' NV, Champagne	40.00
LOUIS ROEDERER 'Premier Cuvee Reserve' NV, Champagne	40.00
GASTON CHIQUET 'Blanc de Blancs Brut' NV, Champagne	44.00
LAURENT-PERRIER 'Cuvee Rose Brut' NV, Champagne	57.00
DELAMOTTE 'Blanc de Blancs Brut' Champagne	65.00
VILMART & CIE 'Grand Cellier Brut' NV, Champagne	70.00
DOM PERIGNON 'Brut' 2008, Champagne	160.00

White	glass 6oz/9oz
TIEFENBRUNNER Pinot Grigio 2018, Italy	13.50 / 20.25
MICHEL GASSIER 'Les Piliers' Viognier 2018, France	15.00 / 22.50
TAWSE 'Quarry Road' Riesling 2017, Canada	15.50 / 23.25
NAUTILUS Sauvignon Blanc 2019, New Zealand	16.25 / 24.25
CLOSSON CHASE 'Vineyard' Chardonnay 2017, Canada	18.75 / 28.25
EMMOLO Sauvignon Blanc 2017, California	17.75 / 26.75
CORDERO DI MONTEZEMOLO Arneis 2018, Italy	20.00 / 30.00
SONOMA-CUTRER Chardonnay 2017, California	20.00 / 30.00

Rose	glass 6oz/9oz
STOLLER Pinot Noir 2017, Oregon	18.75 / 28.25

Red	glass 6oz/9oz
BRIGALDARA 2017, Valpolicella Superiore, Italy	13.50 / 20.25
GRAYSON Zinfandel 2018, California	14.00 / 21.00
DOMINIO DEL PLATA 'BenMarco' Malbec 2017, Argentina	15.00 / 22.50
BOUTINOT 'Les Coteaux' Grenache/Syrah 2016, France	15.00 / 22.50
CANNONBALL Merlot 2016, California	15.50 / 23.25
CASTELLO D'ALBOLA 2016, Chianti Classico, Italy	15.75 / 23.75
J. LOHR 'Seven Oaks' Cabernet Sauvignon 2017, California	16.50 / 24.75
EMILIANA 'Coyam' Syrah Blend 2016, Chile	20.50 / 30.75
CLOSSON CHASE 'Vineyard' Pinot Noir 2017, Canada	21.75 / 32.50
CORDERO DI MONTEZEMOLO Nebbiolo 2018, Italy	22.50 / 33.75
CHATEAU LAROSE PERGANSON 2008, France	25.00 / 37.50
MOSSBACK Cabernet Sauvignon 2016, California	29.00 / 43.50



View our full wine list online here.

Cocktails

FEATURE HAND CRAFTED COCKTAIL ask for details on our latest creation	18.00
DARK & STORMY Gosling's Black Seal rum, Angostura bitters, lime juice, ginger beer	17.00
OLD FASHIONED Evan Williams Black bourbon, demerara syrup, Angostura & orange bitters	17.00
APEROL SPRITZ Aperol, club soda, Domaine Chandon sparkling	18.00
NEGRONI Bombay Sapphire gin, Campari, Martini rosso	17.00
MANHATTAN Evan Williams Black bourbon, Martini rosso, Angostura bitters	18.00
FRENCH 75 Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling	19.00
CLOVER CLUB Bombay Sapphire gin, Martini dry, Martini rosso, fresh raspberries, egg white, lemon juice	18.00
SETTING SUN Suntory Toki whisky, Cointreau, orange bitters, lemon juice	19.00
COTTAGE COUNTRY Bombay Sapphire gin, Aperol, strawberries, lemon juice, club soda	17.00
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	
BUD 'Light' 341 ml - USA	9.75
BUDWEISER lager 341 ml - USA	9.75
CORONA lager 330 ml - Mexico	10.00
HEINEKEN lager 330 ml - Belgium	10.00
HENDERSON UPA 473 ml - Canada	12.00
GUINNESS Stout 440 ml - Ireland	12.00
LOST CRAFT 'Crimzen' ale 473 ml - Canada	12.00
MILLER GENUINE DRAFT lager 355 ml - USA	10.00
SIDE LAUNCH wheat 473 ml - Canada	12.00
STELLA ARTOIS lager 330ml	10.00
WELLINGTON 'Imperial' stout 473 ml - Canada	12.00
COLLECTIVE ARTS 'local press' apple cider 473 ml - Canada	12.00

Draught	16oz
BOBCAYGEON 'Dockside' red ale Canada	10.00
CAMERON'S 'Cosmic' cream ale Canada	10.00
NICKLE BROOK 'Wicked Awesome' IPA Canada	11.00
STEAM WHISTLE pilsner Canada	10.00

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.