

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

**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-crust 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

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

Wine

Sparkling flute 5oz

**LUNA ARGENTA** 13.50  
 Prosecco, Italy

**BLUE MOUNTAIN** 15.00  
 'Gold Label' Brut, Canada

**DOMAINE CHANDON** 18.00  
 'Brut' California, USA

White glass 6oz / 9oz

**TINHORN CREEK** 11.50 / 17.25  
 Gewurztraminer 2018, Canada

**O'ROURKE'S PEAK** 12.50 / 18.75  
 Pinot Gris 2017, Canada

**J. LOHR** 14.00 / 21.50  
 'Riverstone' Chardonnay 2018, USA

**BLASTED CHURCH** 14.50 / 21.75  
 Viognier 2017, Canada

**SONOMA-CUTRER** 19.50 / 29.25  
 Chardonnay 2017, USA

**EMMOLO** 20.00 / 30.00  
 Sauvignon Blanc 2017, USA

Rose glass 6oz / 9oz

**COVERT FARMS** 14.00 / 21.50  
 'Rose' 2018, Canada

Red glass 6oz / 9oz

**LOPEZ DE HARO** 15.00 / 22.50  
 'Reserva' 2014, Spain

**TENUTA DI ARCENA 2016** 16.00 / 24.00  
 Chianti Classico, Italy

**DA SILVA** 17.00 / 25.50  
 Pinot Noir 2017, Canada

**CATENA** 17.00 / 25.50  
 'Vista Flores' Malbec 2017, USA

**J. LOHR** 17.50 / 26.25  
 '7 Oaks' Cabernet Sauvignon 2017, USA

**HESTER CREEK** 18.00 / 27.00  
 Syrah / Viognier 2017, Canada

**BURROWING OWL** 19.00 / 28.50  
 Merlot 2017, Canada



View our full wine list online here.

Cocktails

**FEATURE HAND CRAFTED COCKTAIL** 16.00  
 ask for details on our latest creation

**DARK & STORMY** 16.00  
 Gosling's Black Seal rum, Angostura bitters, lime juice, ginger beer

**OLD FASHIONED** 16.00  
 Evan Williams Black bourbon, demerara syrup, Angostura & orange bitters

**APEROL SPRITZ** 16.00  
 Aperol, club soda, Domaine Chandon sparkling

**NEGRONI** 16.00  
 Bombay Sapphire gin, Campari, Martini rosso

**MANHATTAN** 16.00  
 Evan Williams Black bourbon, Martini rosso, Angostura bitters

**FRENCH 75** 17.00  
 Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling

**CLOVER CLUB** 16.00  
 Bombay Sapphire gin, Martini dry, Martini rosso, fresh raspberries, egg white, lemon juice

**SETTING SUN** 16.00  
 Suntory Toki whisky, Cointreau, orange bitters, lemon juice

**COTTAGE COUNTRY** 16.00  
 Bombay Sapphire gin, Aperol, strawberries, lemon juice, club soda

**GARDEN PARTY** 20.00  
 Ketel One botanicals cucumber & mint, St. Germain, lemon juice, Domaine Chandon sparkling

Prohibition

non-alcoholic refreshment

**HY'S FRESH HOUSE MADE TOMATO JUICE** 10.00  
 uniquely blended with fresh herbs and spice

**ADELAIDE SOUR** 12.00  
 Seedlip 'Garden 108', aquafaba, fresh lemon juice

**RICHMOND FIZZ** 10.00  
 pomegranate & pineapple juices, falernum, ginger beer

**FENTIMANS BOTANICALLY BREWED** 6.00  
 natural ingredients, artisanally crafted tonic water, rose lemonade, cherry cola, ginger ale

Beer & Cider Adult Approved

low-alcoholic refreshment

**KETEL ONE BOTANICALS** 10.00  
 vodka distilled with botanicals and infused with fruit essences. Cucumber & mint, peach & orange blossom or grapefruit & rose mixed with club soda 30% alcohol

**JUST CHILLING** 14.00  
 St. Germain elderflower liqueur, pear & lime juices, Domaine Chandon sparkling 20% alcohol

**OUT FOR LUNCH** 16.00  
 Ketel One grapefruit & rose botanical vodka, raspberries, lemon juice, rose lemonade, Domaine Chandon sparkling 20% alcohol

Bottles

**ALEXANDER KEITH'S India Pale Ale**, Canada 9.00

**LABATT BREWING 'Bud Light'**, Canada 9.00

**BUDWEISER**, Canada 9.00

**COLUMBIA BREWING 'Kokanee'**, Canada 9.00

**WHISTLER BREWING** 9.00  
 'Bear Paw' Honey Lager, Canada

**GUINNESS Irish Dry Stout**, Ireland 9.50

**HEINEKEN**, Netherlands 9.50

**PERONI**, Italy 9.50

**STELLA ARTOIS**, Belgium 9.50

**CORONA**, Mexico 9.50

**LES BRASSEURS SANS GLUTEN** 11.00  
 'Glutenberg' Blond, Canada

**INNIS & GUNN BREWING 'Kindred Spirits'**, UK 12.00

**STRONGBOW Apple Cider**, UK 9.50

**GROWERS Apple Cider**, Canada 9.25

Draught 16oz

**PARKSIDE 'Dusk' Pale Ale**, Canada 9.25

**COAST MOUNTAIN 'Surveyor' IPA**, Canada 9.25

**COAST MOUNTAIN 'Crystal Chair' Pilsner**, Canada 9.25

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.