

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, 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. Prepared in the dining room

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 BONE-IN RIB STEAK 20oz 129.95
 Prime beef 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. Red wine reduction and sautéed green beans

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
 Your server will describe

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

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 6oz
LA TORDERA Prosecco Italy	13.50
DOMAINE CHANDON 'Blanc de Noirs' USA	16.00
MOET & CHANDON 'Imperial' Brut Champagne France	37.50
VEUVE CLICQUOT Brut Champagne France	45.00

White	glass 6oz / 9oz
KRIS Pinot Grigio 2017 Italy	12.50 / 18.75
JACKSON ESTATE 'Stich' Sauvignon Blanc 2017 NZ	12.50 / 18.75
TAWSE WINERY 'Quarry Road' Riesling 2017 Canada	15.00 / 22.50
J. LOHR 'Riverstone' Chardonnay 2017 USA	15.50 / 23.25
BLUE MOUNTAIN VINEYARD & CELLARS 'Reserve' Pinot Gris 2015 Canada	18.00 / 27.00
SONOMA CUTRER Chardonnay 2017 USA	19.00 / 28.50
STAG'S LEAP WINE CELLARS Sauvignon Blanc 2018 USA	27.00 / 40.50

Rose	glass 6oz / 9oz
STOLLER FAMILY ESTATE Pinot Noir Rosé 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
SAINT COSME Cotes du Rhone 2018 France	15.00 / 22.50
MICHELE SATTA 'Rosso' 2017 Italy	15.00 / 22.50
J. LOHR '7 Oaks' Cabernet Sauvignon 2017 USA	16.50 / 24.75
EMILIANA ORGANIC VINEYARDS '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



View our full wine list online here.

Cocktails

FEATURE HAND CRAFTED COCKTAIL ask for details on our latest creation	17.00
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	17.00
NEGRONI Bombay Sapphire gin, Campari, Martini rosso	17.00
MANHATTAN Evan Williams Black bourbon, Martini rosso, Angostura bitters	17.00
FRENCH 75 Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling	17.00
SETTING SUN Suntory Toki whisky, Cointreau, orange bitters, lemon juice	17.00
PAPER PLANE Evan Williams Black bourbon, Aperol, amaro, lemon juice	17.00
JALISCO CAFÉ Patron X.O. Café tequila, Kahlua, espresso	17.00
VESPER Grey Goose vodka, Bombay Sapphire gin, Lillet blanc	20.00

Prohibition

Non-Alcoholic Refreshment	
FENTIMANS BOTANICALLY BREWED natural ingredients, artisanally crafted tonic water, rose lemonade, cherry cola	6.00
HY'S FRESH HOUSE MADE TOMATO JUICE uniquely blended with fresh herbs and spice	10.00
RICHMOND FIZZ pomegranate & pineapple juices, falernum, ginger beer	10.00
ADELAIDE SOUR Seedlip Spice 94, lemon juice, ginger ale	12.00

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
FLY BY Montenegro amaro, Martini sweet vermouth, orange bitters, orange juice 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

Beer & Cider

Bottles	
LONETREE CIDER CO. Apple & Pear Cider Canada	9.50
ALEXANDER KEITH'S India Pale Ale Canada	9.50
COORS Light USA	9.50
STELLA ARTOIS Belgium	9.50
WHISTLER BREWING 'Forager' gf Canada	9.50
HEINEKEN Netherlands	9.50
CORONA Mexico	9.50
PERONI 'Nastro Azzurro' Italy	9.50
GUINNESS Stout Ireland	10.00

Draught	16oz
GREAT WESTERN BREWING 'White Wheat' Ale Canada	9.50
LAST BEST BREWING 'Show Pony' India Pale Ale 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.