

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, 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. Prepared in the dining room

**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 BONE-IN RIB STEAK** 20oz 119.95  
 Prime beef 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. Red wine reduction and sautéed green beans

**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  
 Your server will describe

**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

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 6oz
<b>MIONETTO</b> Prosecco NV Italy	12.50
<b>DOMAINE CHANDON</b> Brut NV USA	22.50
<b>VEUVE CLICQUOT</b> Champagne France	31.50
<b>MOET ET CHANDON</b> 'Imperial' Brut NV Champagne France	60.00

White	glass 6oz / 9oz
<b>QUAILS' GATE</b> Gewurztraminer 2015 Canada	12.50 / 18.75
<b>HEINZ EIFEL</b> Riesling 2018 Germany	12.50 / 18.75
<b>CHATEAU STE. MICHELLE</b> Riesling 2017 USA	12.50 / 18.75
<b>SANTA MARGHERITA</b> Pinot Grigio 2017 Italy	13.00 / 19.50
<b>CONUNDRUM</b> 2015 USA	15.00 / 22.50
<b>RAPAURA SPRINGS</b> Sauvignon Blanc New Zealand	15.00 / 22.50
<b>J. LOHR</b> 'Riverstone' Chardonnay 2017 USA	16.50 / 24.75
<b>SONOMA CUTRER</b> Chardonnay 2016 USA	19.50 / 29.25

Red	glass 6oz / 9oz
<b>BERTON</b> 'The Black' Shiraz Australia	12.50 / 18.75
<b>GIUSTI</b> Merlot 2015 Italy	12.50 / 18.75
<b>TAPIZ</b> Malbec 2018 Argentina	13.50 / 20.25
<b>VERUM</b> Pinot Noir 2018 Argentina	15.00 / 22.50
<b>HAHN</b> Pinot Noir 2017 USA	17.00 / 25.50
<b>J. LOHR</b> '7 Oaks' Cabernet Sauvignon 2017 USA	17.00 / 25.50
<b>JOEL GOTT '815'</b> Cabernet Sauvignon 2016 USA	20.00 / 30.00



View our full wine list online here.

Cocktails

<b>FEATURE HAND CRAFTED COCKTAIL</b> ask for details on our latest creation	17.00
<b>DARK &amp; STORMY</b> Gosling's Black Seal rum, Angostura bitters, lime juice, ginger beer	17.00
<b>OLD FASHIONED</b> Evan Williams Black bourbon, demerara syrup, Angostura & orange bitters	17.00
<b>APEROL SPRITZ</b> Aperol, club soda, Domaine Chandon sparkling	17.00
<b>NEGRONI</b> Bombay Sapphire gin, Campari, Martini rosso	17.00
<b>MANHATTAN</b> Evan Williams Black bourbon, Martini rosso, Angostura bitters	17.00
<b>FRENCH 75</b> Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling	17.00
<b>SETTING SUN</b> Suntory Toki whisky, Cointreau, orange bitters, lemon juice	17.00
<b>PAPER PLANE</b> Evan Williams bourbon, Aperol, amaro, lemon juice	17.00
<b>JALISCO CAFÉ</b> Patron X.O. Café tequila, Kahlua, espresso	17.00
<b>VESPER</b> Grey Goose vodka, Bombay Sapphire gin, Lillet blanc	20.00

Prohibition

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

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>FLY BY</b> Montenegro amaro, Martini sweet vermouth, orange bitters, orange juice 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 'Ultra'</b> Canada	8.75
<b>MILLER 'Genuine Draft'</b> USA	8.75
<b>STELLA ARTOIS</b> Belgium	8.75
Draught	16oz
<b>LITTLE BROWN JUG '1919'</b> Pale Ale Canada	9.50
<b>TORQUE BREWING 'What the Helles'</b> Lager Canada	9.50
<b>GREAT WESTERN 'Original 16'</b> Pale Ale Canada	9.50
<b>TRANS CANADA BREWING CO.</b> 'Lamplighter' Amber Ale Manitoba	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.