

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

<b>LUNA ARGENTA</b> Prosecco Italy	13.50
<b>BLUE MOUNTAIN</b> 'Gold Label' Brut Canada	15.00
<b>DOMAINE CHANDON</b> Brut USA	18.00
<b>MOET &amp; CHANDON</b> 'Imperial' Brut Champagne France	48.00
<b>VEUVE CLICQUOT</b> Champagne France	50.00

White glass 6oz / 9oz

<b>TINHORN CREEK</b> Gewurztraminer 2018 Canada	11.50 / 17.25
<b>O'ROURKE'S PEAK</b> Pinot Gris 2017 Canada	12.50 / 18.75
<b>J. LOHR</b> 'Riverstone' Chardonnay 2018 USA	14.00 / 21.50
<b>BLASTED CHURCH</b> Viognier 2017 Canada	14.50 / 21.75
<b>SONOMA-CUTRER</b> Chardonnay 2017 USA	19.50 / 29.25
<b>STAG'S LEAP WINE CELLARS</b> Sauvignon Blanc 2018 USA	26.50 / 39.75

Rose glass 6oz / 9oz

<b>COVERT FARMS</b> 'Rose' 2018 Canada	14.00 / 21.50
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Red glass 6oz / 9oz

<b>LOPEZ DE HARO</b> 'Reserva' 2014 Spain	15.00 / 22.50
<b>TENUTA DI ARCENA 2016</b> Chianti Classico Italy	16.00 / 24.00
<b>DA SILVA</b> Pinot Noir 2017 Canada	17.00 / 25.50
<b>CATENA</b> 'Vista Flores' Malbec 2017 Argentina	17.00 / 25.50
<b>J. LOHR</b> '7 Oaks' Cabernet Sauvignon 2017 USA	17.50 / 26.25
<b>HESTER CREEK</b> Syrah / Viognier 2017 Canada	18.00 / 27.00
<b>BURROWING OWL</b> Merlot 2017 Canada	19.00 / 28.50
<b>THE HESS COLLECTION</b> 'Allomi' Cabernet Sauvignon 2017 USA	29.00 / 43.50



View our full wine list online here.

Cocktails

**FEATURE HAND CRAFTED COCKTAIL** 17.00  
ask for details on our latest creation

**DARK & STORMY** 17.00  
Gosling's Black Seal rum, Angostura bitters, lime juice, ginger beer

**OLD FASHIONED** 17.00  
Evan Williams Black bourbon, demerara syrup, Angostura & orange bitters

**APEROL SPRITZ** 17.00  
Aperol, club soda, Domaine Chandon sparkling

**NEGRONI** 17.00  
Bombay Sapphire gin, Campari, Martini rosso

**MANHATTAN** 17.00  
Evan Williams Black bourbon, Martini rosso, Angostura bitters

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

**SETTING SUN** 17.00  
Suntory Toki whisky, Cointreau, orange bitters, lemon juice

**PAPER PLANE** 17.00  
Evan Williams bourbon, Aperol, amaro, lemon juice

**JALISCO CAFE** 17.00  
Patron X.O. Café tequila, Kahlua, espresso

**VESPER** 20.00  
Grey Goose vodka, Bombay Sapphire gin, Lillet blanc

Prohibition

non-alcoholic refreshment

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

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

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

**ADELAIDE SOUR** 12.00  
Seedlip Spice 94, lemon juice, 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

**FLY BY** 14.00  
Montenegro amaro, Martini sweet vermouth, orange bitters, orange juice 20% alcohol

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

Bottles

**GROWERS Apple Cider** Canada 9.00

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

**BUD 'Light'** Canada 9.00

**BUDWEISER** Canada 9.00

**KOKANEE** Canada 9.00

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

**HEINEKEN** Netherlands 9.00

**PERONI** Italy 9.00

**STELLA ARTOIS** Belgium 9.00

**CORONA** Mexico 9.00

**GUINNESS Stout** Ireland 12.00

Draught 16oz

**PARKSIDE 'Dusk' Pale Ale** Canada 9.00

**COAST MOUNTAIN 'Surveyor' IPA** Canada 9.00

**COAST MOUNTAIN 'Crystal Chair' Pilsner** Canada 9.00

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.