

Lunch

SOUP OF THE DAY	12.95
BAKED FRENCH ONION SOUP	14.95
JUMBO PRAWN COCKTAIL	26.95
CRAB CAKE	23.95
ESCARGOT	19.95
HY'S TOSSED GREEN SALAD	14.95
CAESAR SALAD	19.95
SPINACH SALAD	19.95
CHOPPED SALAD	22.95
COBB SALAD	23.95
PANFRIED CHICKEN SALAD	22.95
MARINATED STEAK SALAD	28.95
CURRIED SHRIMP	26.95
FRESH LOBSTER, CRAB & SHRIMP ROLLS	34.95
HY'S HASH	17.95
CHEESE TOAST SANDWICH & TOMATO SOUP	17.95
HY'S VEGETARIAN MEATLOAF	24.95
HY'S ORGANIC VEGAN BOWL	26.95
RIGATONI & MEATBALLS	22.95
BEEF STROGANOFF	25.95
LAMB SHANK POLENTA	34.95
HY'S PRIME BEEF BURGER	24.95
BEEF DIP AU JUS	24.95
NEW YORK STEAK SANDWICH	28.95

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

And More

1/2 POUND ATLANTIC LOBSTER TAIL	49.95
CACIO E PEPE PASTA	16.95
ADD CHICKEN, PRAWNS OR TUNA	MARKET PRICE
HY'S CHEESE TOAST	11.95
HY'S GARLIC TOAST	8.95
CHARRED LEMON PARMESAN ASPARAGUS	17.95
SAUTÉED CREMINI MUSHROOMS	14.95
SEASONAL VEGETABLES	MARKET PRICE

Non-Alcoholic

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	

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

## Wine

## Sparkling

	flute 6oz
<b>BLUE MOUNTAIN</b>	17.50
'Gold Label' Brut Canada	
<b>PERLAGE 200ML</b>	18.50
Prosecco Italy	
<b>DOMAINE CHANDON Brut USA</b>	19.50
<b>VEUVE CLICQUOT</b>	50.00
Champagne France	

## White

	glass 6oz / 9oz
<b>50TH PARALLEL</b>	14.00 / 21.00
Gewurztraminer 2017 Canada	
<b>TOLLOY</b>	14.50 / 21.75
Pinot Grigio 2018 Italy	
<b>J. LOHR</b>	15.00 / 22.50
'Riverstone' Chardonnay USA	
<b>BURROWING OWL</b>	16.75 / 24.50
Pinot Gris 2019 Canada	
<b>LA FRENZ</b>	16.75 / 25.00
'Vivant' Viognier Canada	
<b>SONOMA-CUTRER</b>	19.50 / 29.25
Chardonnay 2017 USA	
<b>STAG'S LEAP WINE CELLARS</b>	26.50 / 39.75
Sauvignon Blanc 2018 USA	

## Rose

	glass 6oz / 9oz
<b>CHATEAU DE LA GALINIERE</b>	17.50 / 26.25
Rose 2018 France	

## Red

	glass 6oz / 9oz
<b>LOPEZ DE HARO</b>	15.00 / 22.50
Tempranillo 2013 Spain	
<b>WENTE</b>	16.00 / 24.75
'Sandstone' Merlot 2016 USA	
<b>J. LOHR</b>	16.50 / 24.75
'7 Oaks' Cabernet Sauvignon 2017 USA	
<b>LA STELLA</b>	16.50 / 24.75
'Fortissimo' Merlot 2017 Canada	
<b>AMALAYA</b>	17.50 / 26.25
'Gran Corte' Malbec 2017 Argentina	
<b>ELOUAN</b>	18.50 / 27.75
Pinot Noir 2016 USA	
<b>LES CASSAGNES</b>	18.75 / 28.00
'La Nerthe' 2017 France	
<b>HESTER CREEK</b>	22.50 / 33.75
'The Judge' 2015 Canada	
<b>HESS</b>	27.00 / 40.50
'Allomi' Cabernet Sauvignon 2017 USA	



View our full wine list online here.

## Cocktails

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

## Beer &amp; Cider Adult Approved

## Low-Alcoholic Refreshment

<b>KETEL ONE BOTANICALS</b>	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	
<b>FLY BY</b>	14.00
Montenegro amaro, Martini sweet vermouth, orange bitters, orange juice 20% alcohol	
<b>OUT FOR LUNCH</b>	16.00
Ketel One grapefruit & rose botanical vodka, raspberries, lemon juice, rose lemonade, Domaine Chandon sparkling 20% alcohol	

## Bottles

<b>BC TREE FRUITS Apple Cider</b> Canada	9.00
<b>COORS Light</b> USA	9.00
<b>CORONA</b> Mexico	9.00
<b>RED TRUCK India Pale Ale</b> Canada	9.00
<b>PERONI</b> Italy	9.00
<b>STELLA ARTOIS</b> Belgium	9.00
<b>HEINEKEN</b> Netherlands	9.00
<b>GUINNESS Stout</b> Ireland	12.00

## Draught

	16oz
<b>PARKSIDE Pale Ale</b> Canada	9.00
<b>BOMBER BREWING Lager</b> Canada	9.00