

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

FRIED CALAMARI & JALAPEÑO PEPPERS 19.95
 Chickpea flour, raita dip

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 aged beef a minimum 60 days

Classics

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-crusted 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

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 7.95

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
BLUE MOUNTAIN 'Gold Label' Brut Canada	17.50
PERLAGE 200ML Prosecco Italy	18.50
DOMAINE CHANDON Brut USA	19.50
VEUVE CLICQUOT Champagne France	50.00

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

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

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



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 CAFE 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, ginger ale	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

Beer & Cider 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
Bottles	
BC TREE FRUITS Apple Cider Canada	9.00
COORS Light USA	9.00
CORONA Mexico	9.00
RED TRUCK India Pale Ale Canada	9.00
PERONI Italy	9.00
STELLA ARTOIS Belgium	9.00
HEINEKEN Netherlands	9.00
GUINNESS Stout Ireland	12.00
Draught	16oz
PARKSIDE Pale Ale Canada	9.00
BOMBER BREWING Lager 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.