

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
LA MARCA Prosecco Treviso, Italy	18.00
VEUVE CLICQUOT Champagne Reims, France	31.50
MOET ET CHANDON 'Imperial' Brut Champagne Epernay, France	60.00

White	glass 6oz / 9oz
QUAILS' GATE Gewurztraminer 2017 Okanagan Valley, BC	12.50 / 18.75
HEINZ EIFEL Riesling 2018 Mosel Valley, Germany	12.50 / 18.75
GRAY MONK Pinot Gris 2018 Okanagan Valley, BC	15.00 / 22.50
BELLE GLOS 'Meiomi' Rose 2018 California	15.00 / 22.50
CONUNDRUM White Blend 2015 California	15.00 / 22.50
RAPAURA SPRINGS Sauvignon Blanc 2019 Marlborough, New Zealand	15.00 / 22.50
J. LOHR 'Riverstone' Chardonnay 2018 Monterey, California	16.50 / 24.75
SONOMA CUTRER Chardonnay 2016 Russian River, California	19.50 / 29.25

Red	glass 6oz / 9oz
BERTON 'The Black' Shiraz 2019 Australia	12.50 / 18.75
BODEGAS 'ONTANON' Tempranillo 2018 Rioja, Spain	12.50 / 18.75
TAPIZ Malbec 2019 Mendoza, Argentina	13.50 / 20.25
TORREON DE PAREDES 'Andes Collection' Carmenere 2016 Rapel, Chile	13.50 / 20.25
GIUSTI Merlot 2017 Veneto, Italy	15.00 / 22.50
VERUM Pinot Noir 2017 Patagonia, Argentina	15.00 / 22.50
J. LOHR '7 Oaks' Cabernet Sauvignon 2017 Paso Robles, California	17.00 / 25.50
JOEL GOTT '815' Cabernet Sauvignon 2017 Napa Valley, California	20.00 / 30.00
EMILIAJA 'COYAM' Syrah 2016 Colchagua Valley, Chile	21.50 / 32.25



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 Jim Beam '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 Jim Beam '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 Jim Beam '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, 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	
ALEXANDER KEITH'S India Pale Ale Canada	8.75
CORONA Mexico	8.75
HEINEKEN Netherlands	8.75
LABATT'S LITE Canada	8.75
MICHELOB 'Ultra' Canada	8.75
MILLER 'Genuine Draft' USA	8.75
STELLA ARTOIS Belgium	8.75

Draught	16oz
LITTLE BROWN JUG '1919' Pale Ale Winnipeg, Manitoba	9.50
TORQUE BREWING 'What the Helles' Lager Winnipeg, Manitoba	9.50
GREAT WESTERN 'Original 16' Pale Ale Saskatoon, Saskatchewan	9.50
TRANS CANADA BREWING CO. 'Lamplighter' Amber Ale Winnipeg, 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.