

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
 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
 Canadian Prime 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
DOMAINE CHANDON Brut Napa Valley, California	22.50
VEUVE CLICQUOT Reims, France	31.50
MOET ET CHANDON 'Imperial' Brut 200ml Epernay, France	60.00

White glass 6oz / 9oz

QUAILS GATE Gewürztraminer 2017 West Kelowna, BC	12.50 / 18.75
HEINZ EIFEL Riesling 2018 Mosel Valley, Germany	12.50 / 18.75
GRAY MONK Pinot Gris 2018 Lake Country, BC	15.00 / 22.50
CONUNDRUM 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

Rosé glass 6oz / 9oz

MEIOMI Rosé 2018 California	15.00 / 22.50
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Red glass 6oz / 9oz

BERTON 'The Black' Shiraz 2019 Australia	12.50 / 18.75
FAMIGLIA BIANCHI Malbec 2017 Mendoza, Argentina	15.00 / 22.50
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
DAOU 'The Pessimist' 2018 Paso Robles, California	19.00 / 28.50
JOEL GOTT '815' Cabernet Sauvignon 2017 Napa Valley, California	20.00 / 30.00



View our full wine list online here.

Cocktails

FEATURE 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

APEROL SPRITZ 17.00
Aperol, club soda, Domaine Chandon sparkling

COTTAGE COUNTRY 17.00
Bombay Sapphire gin, Aperol, strawberries, lemon juice, club soda

OLD FASHIONED 17.00
Jim Beam 'Black' bourbon, demerara syrup, Angostura & orange bitters

NEGRONI 17.00
Bombay Sapphire gin, Campari, Martini rosso

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

RESPLANDOR 17.00
Cazadores 'Reposado' tequila, St. Germain, grapefruit juice, Fentimans rose lemonade

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

ROYAL MOJITO 20.00
Bacardi white rum, mint leaves, lime juice, Domaine Chandon sparkling

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

MEJOR MARGARITA 21.00
Patron 'Silver' tequila, Cointreau, lime juice

Non-Alcoholic Refreshment

FENTIMANS BOTANICALLY BREWED 6.00
natural ingredients, artisanal 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

BERRY MOJITO SMASH 12.00
field berries, mint leaves, lime juice, club soda

Prohibition

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

ALEXANDER KEITH'S 8.75
India Pale Ale 341ml Nova Scotia

CORONA 330ml Mexico 8.75

HEINEKEN 330ml Netherlands 8.75

LABATT'S LITE 341ml Canada 8.75

MICHELOB 'Ultra' 341ml Canada 8.75

MILLER 'Genuine Draft' 355ml USA 8.75

STELLA ARTOIS 330ml Belgium 8.75

Draught 16oz

LITTLE BROWN JUG '1919' Pale Ale 9.50
Winnipeg, Manitoba

TORQUE BREWING 'What the Helles' Lager 9.50
Winnipeg, Manitoba

GREAT WESTERN 'Original 16' Pale Ale 9.50
Saskatoon, Saskatchewan

TRANS CANADA BREWING CO. 9.50
'Lamplighter' Amber Ale Winnipeg, Manitoba

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.