

Lunch

SOUP OF THE DAY	12.95
BAKED FRENCH ONION SOUP	13.95
JUMBO PRAWN COCKTAIL	24.95
CRAB CAKE	21.95
ESCARGOT	18.95
HY'S TOSSED GREEN SALAD	12.95
CAESAR SALAD	18.95
SPINACH SALAD	18.95
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 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

And More

1/2 POUND ATLANTIC LOBSTER TAIL	49.95
CACIO E PEPE PASTA	15.95
ADD CHICKEN, PRAWNS OR TUNA	MARKET PRICE
HY'S CHEESE TOAST	10.95
HY'S GARLIC TOAST	6.95
CHARRED LEMON PARMESAN ASPARAGUS	16.95
SAUTÉED CREMINI MUSHROOMS	13.95
SEASONAL VEGETABLES	MARKET PRICE

Non-Alcoholic

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	

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HY'S

STEAKHOUSE
 COCKTAIL BAR

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		60.00
'Imperial' Brut 200ml Epernay, France		

White

	glass 6oz / 9oz	
QUAILS GATE		12.50 / 18.75
Gewürztraminer 2017 West Kelowna, BC		
HEINZ EIFEL		12.50 / 18.75
Riesling 2018 Mosel Valley, Germany		
GRAY MONK		15.00 / 22.50
Pinot Gris 2018 Lake Country, BC		
CONUNDRUM		15.00 / 22.50
2015 California		
RAPAURA SPRINGS		15.00 / 22.50
Sauvignon Blanc 2019 Marlborough, New Zealand		
J. LOHR		16.50 / 24.75
'Riverstone' Chardonnay 2018 Monterey, California		

Rosé

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

Red

	glass 6oz / 9oz	
BERTON		12.50 / 18.75
'The Black' Shiraz 2019 Australia		
FAMIGLIA BIANCHI		15.00 / 22.50
Malbec 2017 Mendoza, Argentina		
GIUSTI		15.00 / 22.50
Merlot 2017 Veneto, Italy		
VERUM		15.00 / 22.50
Pinot Noir 2017 Patagonia, Argentina		
J. LOHR		17.00 / 25.50
'7 Oaks' Cabernet Sauvignon 2017 Paso Robles, California		
DAOU		19.00 / 28.50
'The Pessimist' 2018 Paso Robles, California		
JOEL GOTT		20.00 / 30.00
'815' Cabernet Sauvignon 2017 Napa Valley, California		



View our full wine list online here.

Cocktails

FEATURE 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
APEROL SPRITZ	Aperol, club soda, Domaine Chandon sparkling	17.00
COTTAGE COUNTRY	Bombay Sapphire gin, Aperol, strawberries, lemon juice, club soda	17.00
OLD FASHIONED	Jim Beam 'Black' bourbon, demerara syrup, Angostura & orange bitters	17.00
NEGRONI	Bombay Sapphire gin, Campari, Martini rosso	17.00
SETTING SUN	Suntory 'Tokki' whisky, Cointreau, orange bitters, lemon juice	17.00
RESPLANDOR	Cazadores 'Reposado' tequila, St. Germain, grapefruit juice, Fentimans rose lemonade	17.00
FRENCH 75	Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling	17.00
ROYAL MOJITO	Bacardi white rum, mint leaves, lime juice, Domaine Chandon sparkling	20.00
VESPER	Grey Goose vodka, Bombay Sapphire gin, Lillet blanc	20.00
MEJOR MARGARITA	Patron 'Silver' tequila, Cointreau, lime juice	21.00

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 341ml Nova Scotia	8.75
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.	'Lamplighter' Amber Ale	9.50
	Winnipeg, Manitoba	