

All Day Patio Dining

CHEESE TOAST	11.95
CAESAR SALAD	19.95
LITTLE GEM WEDGE SALAD	16.95
JUMBO PRAWN COCKTAIL	26.95
COBB SALAD	23.95
MARINATED STEAK SALAD	28.95
HY'S VEGETARIAN MEATLOAF	24.95
HY'S ORGANIC VEGAN BOWL	26.95
RIGATONI & MEATBALLS	22.95
BEEF STROGANOFF	25.95
HY'S PRIME BEEF BURGER	24.95
BEEF DIP AU JUS	24.95
NEW YORK STEAK SANDWICH	28.95
SLOW ROASTED HALF FREE-RANGE CHICKEN	39.95

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
FILET	6oz 43.95 12oz 87.95
BONE-IN RIB STEAK	20oz 75.95 32oz 121.95

And More

CHARRED LEMON PARMESAN ASPARAGUS	17.95
SAUTÉED CREMINI MUSHROOMS	14.95
MASHED POTATOES	12.95
FRENCH FRIES	12.95
CACIO E PEPE PASTA	16.95
CAULIFLOWER GRATIN	17.95
CREAMED SPINACH	13.95

PEPPERCORN SAUCE / HY'S "ONLY" SAUCE / MUSHROOM BRANDY SAUCE
 5.95

Dessert

APPLE CRUMBLE	12.95
BELGIAN CHOCOLATE BOURBON CAKE	12.95
HY'S FAMOUS CHEESECAKE	12.95

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	

HY'SSTEAKHOUSE
COCKTAIL BAR

Wine

Sparkling

	flute 6oz
LA TORDERA	13.50
Prosecco Veneto, Italy	
DOMAINE CHANDON	16.00
Brut Napa Valley, California	
MOET & CHANDON	37.50
'Imperial' Brut Epernay, France	
VEUVE CLICQUOT	39.00
Reims, France	
POL COCHET	42.00
'Blanc de Blanc' Brut Millésimé 2012 Epernay, France	

White

	glass 6oz / 9oz
JACKSON ESTATE	12.00 / 18.00
'Stich' Sauvignon Blanc 2017 Marlborough, New Zealand	
KRIS	12.50 / 18.75
Pinot Grigio 2017 Veneto, Italy	
TAWSE	15.00 / 22.50
'Quarry Road' Riesling 2017 Vinemount Ridge, Ontario	
J. LOHR	15.50 / 23.25
'Riverstone' Chardonnay 2017 Monterey, California	
MASSOLINO	16.25 / 24.25
Moscato 2017 Piedmont, Italy	
BLUE MOUNTAIN	18.00 / 27.00
'Reserve' Pinot Gris 2016 Okanagan Falls, BC	
STAG'S LEAP WINE CELLARS	27.00 / 40.50
'Aveta' Sauvignon Blanc 2018 Napa Valley, California	

Rosé

	glass 6oz / 9oz
STOLLER	16.00 / 24.00
Rosé Pinot Noir 2018 Willamette Valley, Oregon	

Red

	glass 6oz / 9oz
COLUMBIA CREST	13.00 / 19.50
'H3' Merlot 2016 Columbia Valley, Washington	
DOMINIO DEL PLATA	14.50 / 21.75
'Ben Marco' Malbec 2017 Mendoza, Argentina	
CASTLE ROCK	15.00 / 22.50
Pinot Noir 2017 Mendocino County, California	
CHÂTEAU DE SAINT COSME	15.00 / 22.50
Syrah 2018 Côtes du Rhône, France	
MICHELE SATTA	15.00 / 22.50
'Rosso' 2017 Tuscany, Italy	
J. LOHR	16.50 / 24.75
'7 Oaks' Cabernet Sauvignon 2018 Paso Robles, California	
EMILIANA VINEYARDS	17.00 / 25.50
'Coyam' 2016 Colchagua Valley, Chile	
VALRAVN	18.00 / 27.00
'Old Vine' Zinfandel 2017 Sonoma County, California	
CLARENCE DILLON	21.00 / 31.50
'Clarendelle' 2016 Bordeaux, France	
STOLLER	22.00 / 33.00
Pinot Noir 2017 Willamette Valley, Oregon	
QUERCIABELLA	22.00 / 33.00
2016, Chianti Classico DOCG Tuscany, Italy	



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	

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 <i>30% alcohol</i>	
FLY BY	14.00
Montenegro amaro, Martini sweet vermouth, orange bitters, orange juice <i>20% alcohol</i>	
OUT FOR LUNCH	16.00
Ketel One grapefruit & rose botanical vodka, raspberries, lemon juice, rose lemonade, Domaine Chandon sparkling <i>20% alcohol</i>	

Bottles

LONETREE CIDER CO.	9.50
Apple & Pear Cider 330ml Vancouver, BC	
ALEXANDER KEITH'S	9.50
India Pale Ale 341ml Nova Scotia	
COORS Light 341ml USA	9.50
STELLA ARTOIS 330ml Belgium	9.50
WHISTLER BREWING 'Forager' gf 330ml Whistler, BC	9.50
HEINEKEN 330ml Netherlands	9.50
CORONA 330ml Mexico	9.50
PERONI 'Nastro Azzurro' 330ml Italy	9.50
GUINNESS Stout 473ml Ireland	10.00

Draught

	16oz
CANMORE BREWING	9.50
'Ten Peaks' Pale Ale Canmore, Alberta	
LAST BEST BREWING India Pale Ale	9.50
Calgary, Alberta	
TOOL SHED 'Red Rage' Irish Red Ale	9.50
Calgary, Alberta	
BANFF AVE BREWING CO	9.50
'Black Pilsner' Banff, Alberta	
LEGEND 7 BREWING 'Serpens'	9.50
Calgary, Alberta	
VILLAGE WIT	9.50
'Belgian Style Wheat Ale' Calgary, Alberta	