

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** 28.95  
 Balik cut with fennel slaw and dill cream cheese

**FRESH OYSTERS** 27.95  
 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** 17.95  
 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** 23.95  
 With soy sauce and wasabi mustard

**BEEF TENDERLOIN CARPACCIO** 23.95  
 With baby arugula salad and shaved Grana Padano

**ESCARGOT** 19.95  
 Baked with garlic butter

**SAUTÉED PRAWNS** 26.95  
 Garlic, tarragon and Pernod

**SEARED JUMBO SCALLOPS** 26.95  
 Passionfruit beurre blanc

**CRAB CAKE** 25.95  
 With dill mayonnaise, housemade coleslaw

**OYSTERS ROCKEFELLER** 29.95  
 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 55.95/14oz 77.95

**PORTERHOUSE** 22oz 99.95

**FILET** 6oz 45.95/12oz 91.95

**BONE-IN RIB STEAK** 20oz 78.95/32oz 125.95

**DRY AGED BONE-IN RIB STEAK** 20oz 137.95  
 Canadian Prime aged a minimum 60 days

**GORGONZOLA FILET** 62.95  
 Grilled and topped with melted Gorgonzola, port wine jus

**STEAK NEPTUNE** 67.95  
 Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce

**FILET À LA HY'S** 52.95  
 Medallions of beef tenderloin sautéed with wild mushroom brandy sauce

**STEAK AU POIVRE** 62.95  
 Black peppercorn-crust New York strip served with Hy's brandy green peppercorn sauce

**BEEF WELLINGTON** 65.95  
 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** 134.95  
 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** 54.95  
 Dijon rosemary crust

**DOUBLE-CUT BERKSHIRE PORK CHOP** 55.95  
 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

Classics

And More

From the Sea

**PRAWNS AND SCALLOPS** 52.95

Sautéed in garlic and tarragon, flambéed with Pernod

**ONE POUND ATLANTIC LOBSTER TAIL** 108.95

Broiled, served with lemon butter

**CITRUS-GLAZED SABLEFISH** 52.95

Pan roasted, with hickory bacon, braised cabbage and crispy capers

**STEAK & LOBSTER** 94.95

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** 13.95

**FRENCH FRIES** 13.95

**BAKED POTATO** 6.95

**BASMATI RICE** 9.95

Decadent

**HY'S GARLIC TOAST** 8.95

**ONION RINGS** 13.95

**CACIO E PEPE PASTA** 17.95

**CAULIFLOWER GRATIN** 17.95

**1/2 POUND ATLANTIC LOBSTER TAIL** 54.95

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Wine

Sparkling flute 6oz

<b>LUNA ARGENTA</b> Prosecco Veneto, Italy	13.50
<b>BLUE MOUNTAIN</b> 'Gold Label' Brut Okanagan Falls, BC	15.00
<b>DOMAINE CHANDON</b> Brut Napa Valley, California	18.00
<b>VEUVE CLICQUOT</b> Reims, France	50.00

White glass 6oz / 9oz

<b>O'ROURKE'S PEAK</b> Pinot Gris 2019 Lake Country, BC	12.50 / 18.75
<b>J. LOHR</b> 'Riverstone' Chardonnay 2019 Monterey County, California	14.50 / 21.75
<b>BLASTED CHURCH</b> Viognier 2018 Okanagan Falls, BC	14.50 / 21.75
<b>QUAILS' GATE</b> Chardonnay 2018 West Kelowna, BC	14.50 / 21.75
<b>FRIND ESTATE WINERY</b> Riesling 2018 West Kelowna, BC	15.00 / 22.50
<b>STAG'S LEAP WINE CELLARS</b> 'Aveta' Sauvignon Blanc 2018 Napa Valley, California	25.00 / 37.50
<b>EMMOLO</b> Sauvignon Blanc 2017 Napa Valley, California	20.00 / 30.00

Rosé glass 6oz / 9oz

<b>CHURCH &amp; STATE</b> Rosé 2019 Okanagan Valley, BC	14.00 / 21.00
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Red glass 6oz / 9oz

<b>LOPEZ DE HARO</b> 'Reserva' 2015 Rioja, Spain	15.00 / 22.50
<b>TENUTA DI ARCENO</b> Chianti Classico DOCG 2017 Tuscany, Italy	16.00 / 24.00
<b>DA SILVA</b> Pinot Noir 2017 Penticton, BC	17.00 / 25.50
<b>CATENA ZAPATA</b> 'Vista Flores' Malbec 2017 Mendoza, Argentina	17.00 / 25.50
<b>J. LOHR</b> '7 Oaks' Cabernet Sauvignon 2018 Paso Robles, California	17.50 / 26.25
<b>HESTER CREEK</b> Syrah / Viognier 2018 Oliver, BC	18.00 / 27.00
<b>BURROWING OWL</b> Merlot 2018 Oliver, BC	19.00 / 28.50
<b>DAOU</b> 'The Pessimist' 2018 Paso Robles, California	19.00 / 28.50
<b>THE HESS COLLECTION</b> 'Allomi' Cabernet Sauvignon 2018 Napa Valley, California	29.00 / 43.50



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

Prohibition

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 'Garden 108', aquafaba, fresh lemon juice

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

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

**GROWERS Apple Cider 330ml** Oliver, BC 9.00

**STRONGBOW Apple Cider 330ml** UK 9.50

**BUD 'Light' 341ml** Canada 9.00

**BUDWEISER 341ml** Canada 9.00

**KOKANEE 341ml** Creston, BC 9.00

**WHISTLER BREWING** 9.00  
'Bear Paw' Honey Lager 330ml Whistler, BC

**HEINEKEN 330ml** Netherlands 9.00

**PERONI 330ml** Italy 9.00

**STELLA ARTOIS 330ml** Belgium 9.00

**CORONA 330ml** Mexico 9.00

**LES BRASSEURS SANS GLUTEN** 11.00  
'Glutenberg' Blond 473ml Montreal, QC

**GUINNESS Stout 440ml** Ireland 12.00

Draught 16oz

**PARKSIDE** 9.00  
'Dusk' Pale Ale Port Moody, BC

**COAST MOUNTAIN** 9.00  
'Crystal Chair' Pilsner Squamish, BC

**COAST MOUNTAIN** 9.00  
'Hope You're Happy' IPA Squamish, BC

**PEMBERTON BREWING CO.** 9.00  
'Blackwater' Stout Pemberton, BC

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.