

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

FRIED CALAMARI & JALAPEÑO PEPPERS 21.95
 Chickpea flour, raita dip

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

Classics

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-crusted 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

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 7.95

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

EST. **h** 1955
HY'S
 STEAKHOUSE
 COCKTAIL BAR

Wine

Sparkling	flute 6oz
BLUE MOUNTAIN	17.50
'Gold Label' Brut Okanagan Valley, BC	
ZONIN	17.50
'Cuvée' Prosecco 200ml Veneto, Italy	
DOMAINE CHANDON Brut Napa Valley, California	19.50
VEUVE CLICQUOT Reims, France	50.00

White	glass 6oz / 9oz
LAKE BREEZE	14.00 / 21.00
'Spice Jar' Gewürztraminer 2018 Naramata, BC	
TOLLOY	14.50 / 21.75
Pinot Grigio 2019 Veneto, Italy	
J. LOHR	15.00 / 22.50
'Riverstone' Chardonnay 2018 Monterey, California	
BURROWING OWL	16.75 / 24.50
Pinot Gris 2019 Oliver, BC	
LA FRENZ	16.75 / 25.00
'Vivant' Viognier 2016 Naramata, BC	
WILLIAM FEVRE	20.00 / 30.00
Chardonnay 2018 Chablis, France	
STAG'S LEAP WINE CELLARS	26.50 / 39.75
Sauvignon Blanc 2018 Napa Valley, California	

Rosé	glass 6oz / 9oz
CHÂTEAU DE LA GALINIERE	17.50 / 26.25
Rosé 2018 Côtes de Provence, France	

Red	glass 6oz / 9oz
LOPEZ DE HARO	15.00 / 22.50
Tempranillo 2015 Rioja, Spain	
WENTE	16.00 / 24.75
'Sandstone' Merlot 2018 Livermore Valley, California	
J. LOHR	16.50 / 24.75
'7 Oaks' Cabernet Sauvignon 2018 Paso Robles, California	
BRANCAIA	17.50 / 26.25
'Tre' 2016 Tuscany, Italy	
ELOUAN	18.50 / 27.75
Pinot Noir 2017 Willamette Valley, Oregon	
CHÂTEAU LA NERTHE	18.75 / 28.00
'Les Cassagnes' 2018 Côtes du Rhône Villages, France	
HESTER CREEK	22.50 / 33.75
'The Judge' 2018 Golden Mile Bench, BC	
THE HESS COLLECTION	27.00 / 40.50
'Allomi' Cabernet Sauvignon 2018 Napa Valley, California	



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 Spice 94, lemon juice, ginger ale	
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	
COORS Light 341ml USA	9.00
PERONI 330ml Italy	9.00
STEAMWORKS Pilsner 341ml Vancouver, BC	9.00
STELLA ARTOIS 330ml Belgium	9.00
HEINEKEN 330ml Netherlands	9.00
GUINNESS Stout 440ml Ireland	12.00
Draught	16oz
BOMBER BREWING Lager Vancouver, BC	9.00
PARKSIDE Pale Ale Port Moody, BC	9.00

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.