

Lunch

SOUP OF THE DAY	12.95
BAKED FRENCH ONION SOUP	14.95
JUMBO PRAWN COCKTAIL	26.95
CRAB CAKE	25.95
ESCARGOT	19.95
HY'S TOSSED GREEN SALAD	14.95
CAESAR SALAD	19.95
SPINACH SALAD	19.95
CHOPPED SALAD	22.95
COBB SALAD	24.95
PANFRIED CHICKEN SALAD	23.95
MARINATED STEAK SALAD	31.95
CURRIED SHRIMP	27.95
FRESH LOBSTER, CRAB & SHRIMP ROLLS	35.95
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	23.95
BEEF STROGANOFF	26.95
LAMB SHANK POLENTA	36.95
HY'S PRIME BEEF BURGER	24.95
BEEF DIP AU JUS	24.95
NEW YORK STEAK SANDWICH	31.95

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 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

And More

1/2 POUND ATLANTIC LOBSTER TAIL	54.95
CACIO E PEPE PASTA	17.95
ADD CHICKEN, PRAWNS OR TUNA	MARKET PRICE
HY'S CHEESE TOAST	11.95
HY'S GARLIC TOAST	8.95
CHARRED LEMON PARMESAN ASPARAGUS	17.95
SAUTÉED CREMINI MUSHROOMS	14.95
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	

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		

Beer & Cider

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

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