

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-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

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 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

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Wine

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| Sparkling | flute 6oz |
| LA TORDERA Prosecco Veneto, Italy | 13.50 |
| DOMAINE CHANDON Brut Napa Valley, California | 16.00 |
| MOET & CHANDON 'Imperial' Brut Epernay, France | 37.50 |
| VEUVE CLICQUOT Reims, France | 39.00 |
| POL COCHET 'Symbiose' 2012 Epernay, France | 40.00 |

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| White | glass 6oz / 9oz |
| KRIS Pinot Grigio 2019 Veneto, Italy | 12.50 / 18.75 |
| PASCAL JOLIVET 'Attitude' Sauvignon Blanc 2018 Loire Valley, France | 14.50 / 21.75 |
| TAWSE 'Quarry Road' Riesling 2018, Ontario, Canada | 15.00 / 22.50 |
| J. LOHR 'Riverstone' Chardonnay 2018 Monterey, California | 15.50 / 23.25 |
| MASSOLINO Moscato 2020 Piedmont, Italy | 16.25 / 24.25 |
| BLUE MOUNTAIN 'Reserve' Pinot Gris 2016 Okanagan Falls, BC | 18.00 / 27.00 |
| STAG'S LEAP WINE CELLARS 'Aveta' Sauvignon Blanc 2018 Napa Valley, California | 27.00 / 40.50 |

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| Rosé | glass 6oz / 9oz |
| STOLLER Rosé Pinot Noir 2020 Willamette Valley, Oregon | 16.00 / 24.00 |

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| Red | glass 6oz / 9oz |
| COLUMBIA CREST 'H3' Merlot 2017 Columbia Valley, Washington | 13.00 / 19.50 |
| ALTESINO 'Rosso IGT' Sangiovese Blend 2016 Tuscany, Italy | 14.00 / 21.00 |
| DOMINIO DEL PLATA 'Ben Marco' Malbec 2018 Mendoza, Argentina | 14.50 / 21.75 |
| CASTLE ROCK Pinot Noir 2018 Mendocino County, California | 15.00 / 22.50 |
| CHÂTEAU DE COSME Syrah 2020 Côtes du Rhône France | 15.00 / 22.50 |
| J. LOHR '7 Oaks' Cabernet Sauvignon 2018 Paso Robles, California | 16.50 / 24.75 |
| EMILIANA VINEYARDS 'Coyam' 2017 Colchagua Valley, Chile | 17.00 / 25.50 |
| VALRAVN 'Old Vine' Zinfandel 2017 Sonoma County, California | 18.00 / 27.00 |
| STOLLER Pinot Noir 2018 Willamette Valley, Oregon | 22.00 / 33.00 |
| QUERCIABELLA 2017, Chianti Classico DOCG Tuscany, Italy | 22.00 / 33.00 |



View our full wine list online here.

Cocktails

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| 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 'Toki' 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 |

Prohibition

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| Non-Alcoholic Refreshment | |
| FENTIMANS BOTANICALLY BREWED natural ingredients, artisanal crafted tonic water, rose lemonade, cherry cola, ginger ale | 6.00 |
| HY'S FRESH HOUSE MADE TOMATO JUICE uniquely blended with fresh herbs and spice | 10.00 |
| RICHMOND FIZZ pomegranate & pineapple juices, falernum, ginger beer | 10.00 |
| ADELAIDE SOUR Seedlip Spice 94, lemon juice, ginger ale | 12.00 |
| BERRY MOJITO SMASH field berries, mint leaves, lime juice, club soda | 12.00 |

Adult Approved

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| 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 |

Beer & Cider

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| Bottles | |
| LONETREE CIDER CO. Apple & Pear Cider 330ml Vancouver, BC | 9.50 |
| ALEXANDER KEITH'S India Pale Ale 341ml Nova Scotia | 9.50 |
| 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 |

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

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.