

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 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

EST. **h** 1955  
**HY'S**

STEAKHOUSE  
 COCKTAIL BAR

Wine

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

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

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

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



View our full wine list online here.

Cocktails

<b>FEATURE COCKTAIL</b> ask for details on our latest creation	17.00
<b>DARK &amp; STORMY</b> Gosling's Black Seal rum, Angostura bitters, lime juice, ginger beer	17.00
<b>APEROL SPRITZ</b> Aperol, club soda, Domaine Chandon sparkling	17.00
<b>COTTAGE COUNTRY</b> Bombay Sapphire gin, Aperol, strawberries, lemon juice, club soda	17.00
<b>OLD FASHIONED</b> Jim Beam 'Black' bourbon, demerara syrup, Angostura & orange bitters	17.00
<b>NEGRONI</b> Bombay Sapphire gin, Campari, Martini rosso	17.00
<b>SETTING SUN</b> Suntory 'Toki' whisky, Cointreau, orange bitters, lemon juice	17.00
<b>RESPLANDOR</b> Cazadores 'Reposado' tequila, St. Germain, grapefruit juice, Fentimans rose lemonade	17.00
<b>FRENCH 75</b> Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling	17.00
<b>ROYAL MOJITO</b> Bacardi white rum, mint leaves, lime juice, Domaine Chandon sparkling	20.00
<b>VESPER</b> Grey Goose vodka, Bombay Sapphire gin, Lillet blanc	20.00
<b>MEJOR MARGARITA</b> Patron 'Silver' tequila, Cointreau, lime juice	21.00

Beer & Cider Adult Approved

Low-Alcoholic Refreshment	
<b>KETEL ONE BOTANICALS</b> 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
<b>FLY BY</b> Montenegro amaro, Martini sweet vermouth, orange bitters, orange juice 20% alcohol	14.00
<b>OUT FOR LUNCH</b> Ketel One grapefruit & rose botanical vodka, raspberries, lemon juice, rose lemonade, Domaine Chandon sparkling 20% alcohol	16.00
Bottles	
<b>LONETREE CIDER CO.</b> Apple & Pear Cider 330ml Vancouver, BC	9.50
<b>ALEXANDER KEITH'S</b> India Pale Ale 341ml Nova Scotia	9.50
<b>COORS Light</b> 341ml USA	9.50
<b>STELLA ARTOIS</b> 330ml Belgium	9.50
<b>WHISTLER BREWING 'Forager' gf</b> 330ml Whistler, BC	9.50
<b>HEINEKEN</b> 330ml Netherlands	9.50
<b>CORONA</b> 330ml Mexico	9.50
<b>PERONI 'Nastro Azzurro'</b> 330ml Italy	9.50
<b>GUINNESS Stout</b> 473ml Ireland	10.00

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