

Lunch

SOUP OF THE DAY	12.95
BAKED FRENCH ONION SOUP	13.95
JUMBO PRAWN COCKTAIL	24.95
CRAB CAKE	23.95
ESCARGOT	18.95
HY'S TOSSED GREEN SALAD	12.95
CAESAR SALAD	18.95
SPINACH SALAD	18.95
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 50.95 14oz 69.95
PORTERHOUSE	22oz 94.95
FILET	6oz 41.95 12oz 83.95
BONE-IN RIB STEAK	20oz 71.95 32oz 112.95

And More

1/2 POUND ATLANTIC LOBSTER TAIL	49.95
CACIO E PEPE PASTA	16.95
ADD CHICKEN, PRAWNS OR TUNA	MARKET PRICE
HY'S CHEESE TOAST	10.95
HY'S GARLIC TOAST	6.95
CHARRED LEMON PARMESAN ASPARAGUS	16.95
SAUTÉED CREMINI MUSHROOMS	13.95
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	

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**HY'S**

STEAKHOUSE  
 COCKTAIL BAR

Wine

Sparkling **flute 6oz**

<b>LA MARCA Prosecco</b> Treviso, Italy	<b>18.00</b>
<b>DOMAINE CHANDON Brut</b> Napa Valley, California	<b>22.50</b>
<b>VEUVE CLICQUOT</b> Reims, France	<b>31.50</b>
<b>MOET ET CHANDON</b>	
'Imperial' Brut 200ml Epernay, France	<b>60.00</b>

White **glass 6oz / 9oz**

<b>QUAILS GATE</b>	<b>12.50 / 18.75</b>
Gewürztraminer 2017 West Kelowna, BC	
<b>HEINZ EIFEL</b>	<b>12.50 / 18.75</b>
Riesling 2018 Mosel Valley, Germany	
<b>GRAY MONK</b>	<b>15.00 / 22.50</b>
Pinot Gris 2018 Lake Country, BC	
<b>RAPAURA SPRINGS</b>	<b>15.00 / 22.50</b>
Sauvignon Blanc 2019 Marlborough, New Zealand	
<b>J. LOHR</b>	<b>16.50 / 24.75</b>
'Riverstone' Chardonnay 2018 Monterey, California	

Rosé **glass 6oz / 9oz**

<b>MEIOMI Rosé 2018</b> California	<b>15.00 / 22.50</b>
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Red **glass 6oz / 9oz**

<b>FAMIGLIA BIANCHI</b>	<b>15.00 / 22.50</b>
Malbec 2017 Mendoza, Argentina	
<b>GIUSTI</b>	<b>15.00 / 22.50</b>
Merlot 2017 Veneto, Italy	
<b>VERUM</b>	<b>15.00 / 22.50</b>
Pinot Noir 2017 Patagonia, Argentina	
<b>BAROSSA VALLEY ESTATE</b>	<b>15.00 / 22.50</b>
Shiraz 2018 Barossa Valley, Australia	
<b>CLINE</b>	<b>15.50 / 23.25</b>
Zinfandel 2019 Lodi, California	
<b>J. LOHR</b>	<b>17.00 / 25.50</b>
'7 Oaks' Cabernet Sauvignon 2017 Paso Robles, California	
<b>JOEL GOTT</b>	<b>20.00 / 30.00</b>
'815' Cabernet Sauvignon 2017 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 'Tokki' 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

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*

Beer & Cider Adult Approved

Bottles

<b>ALEXANDER KEITH'S</b>	<b>8.75</b>
India Pale Ale 341ml Nova Scotia	
<b>CORONA 330ml</b> Mexico	<b>8.75</b>
<b>HEINEKEN 330ml</b> Netherlands	<b>8.75</b>
<b>LABATT'S LITE 341ml</b> Canada	<b>8.75</b>
<b>MICHELOB 'Ultra' 341ml</b> Canada	<b>8.75</b>
<b>MILLER 'Genuine Draft' 355ml</b> USA	<b>8.75</b>
<b>STELLA ARTOIS 330ml</b> Belgium	<b>8.75</b>

Draught **16oz**

<b>LITTLE BROWN JUG '1919' Pale Ale</b>	<b>9.50</b>
Winnipeg, Manitoba	
<b>GREAT WESTERN 'Original 16' Pale Ale</b>	<b>9.50</b>
Saskatoon, Saskatchewan	
<b>TRANS CANADA BREWING CO.</b>	<b>9.50</b>
'Bluebeary' Ale Winnipeg, Manitoba	
<b>TORQUE BREWING Hazy IPA</b>	<b>9.50</b>
Winnipeg, Manitoba	