

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 27.95
 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 22.95
 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 22.95
 A Hy's tradition. Prepared in the dining room

BLACK & BLUE AHI TUNA 25.95
 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 28.95
 In garlic, tarragon and Pernod

SEARED JUMBO SCALLOPS 28.95
 Passionfruit beurre blanc

CRAB CAKE 26.95
 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 59.95/14oz 81.95

PORTERHOUSE 22oz 104.95

FILET 6oz 48.95/12oz 94.95

BONE-IN RIB STEAK 20oz 82.95/32oz 129.95

LONG BONE RIB STEAK 48oz 204.95

DRY AGED BONE-IN RIB STEAK 20oz 142.95
 Prime beef aged a minimum 60 days

Classics

GORGONZOLA FILET 64.95
 Grilled and topped with melted Gorgonzola, port wine jus

STEAK NEPTUNE 69.95
 Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce

FILET À LA HY'S 54.95
 Medallions of beef tenderloin sautéed with wild mushroom brandy sauce

STEAK AU POIVRE 64.95
 Black peppercorn-crusted New York strip served with Hy's brandy green peppercorn sauce

BEEF WELLINGTON 67.95
 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 139.95
 Filet of beef tenderloin grilled and presented with vegetables, béarnaise sauce and red wine jus

STEAK DIANE 64.95
 Filet of beef tenderloin flambéed with brandy, Dijon mustard and fresh mushrooms

HY'S VEGETARIAN MEATLOAF 34.95
 With seasonal vegetables, mashed potatoes and mushroom gravy

HY'S ORGANIC VEGAN BOWL 36.95
 Your server will describe

ROAST RACK OF LAMB 58.95
 Dijon rosemary crust

DOUBLE-CUT BERKSHIRE PORK CHOP 58.95
 Bourbon apple reduction

SLOW-ROASTED HALF FREE-RANGE CHICKEN 41.95
 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 57.95
 Sautéed in garlic and tarragon, flambéed with Pernod

ONE POUND ATLANTIC LOBSTER TAIL 109.95
 Broiled, served with lemon butter

CITRUS-GLAZED SABLEFISH 54.95
 Pan roasted, with hickory bacon, braised cabbage and crispy capers

STEAK & LOBSTER 99.95
 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 209.95

Fresh king crab, lobster, jumbo prawns, fresh oysters, smoked trout, crab salad, scallop and shrimp ceviche, smoked Atlantic salmon

Extras

Vegetables

CREAMED SPINACH 14.95

MAPLE PECAN CARROTS 17.95

CREAMED CORN 13.95

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

Sparkling

	flute 6oz
FIOL 'Extra Dry' Glera NV Prosecco, Veneto, Italy	13.50
DOMAINE CHANDON Brut NV Napa Valley, California	21.75
MOET & CHANDON 'Brut Imperial' NV Epernay, France	37.00
VEUVE CLICQUOT NV Reims, France	40.00
LOUIS ROEDERER 'Premier Cuvée Reserve' NV Reims, France	40.00
GASTON CHIQUET 'Blanc de Blancs' Brut NV Ay, France	44.00
LAURENT-PERRIER 'Cuvée Rosé Brut' NV Tours-sur-Marne, France	57.00
VILMART & CIE Grand Cellier Brut NV Montagne de Reims, France	70.00
DOM PERIGNON Brut 2008 Epernay, France	160.00

White

	glass 6oz/9oz
TIEFENBRUNNER Pinot Grigio 2019 Alto Adige, Italy	13.50 / 20.25
BIG HEAD Chenin Blanc 2019 Niagara-on-the-Lake, Ontario	13.50 / 20.25
MICHEL GASSIER 'Les Piliers' Viognier 2018 Pays d'Oc, France	15.00 / 22.50
GRAYSON Chardonnay 2018 California	15.00 / 22.50
TAWSE 'Quarry Road' Riesling 2018 Twenty Mile Bench, Ontario	15.50 / 23.25
NAUTILUS Sauvignon Blanc 2019 Marlborough, New Zealand	16.25 / 24.25
CLOSSON CHASE 'Vineyard' Chardonnay 2017 Prince Edward County, Ontario	18.75 / 28.25
STAG'S LEAP WINE CELLARS 'Aveta' Sauvignon Blanc 2018 Napa Valley, California	27.00 / 40.50

Rosé

	glass 6oz/9oz
MAS CARLOT 'Generations Rosé' 2019 Costières de Nîmes, France	15.00 / 22.50

Red

	glass 6oz/9oz
GRAYSON Zinfandel 2018 California, USA	14.00 / 21.00
DOMINIO DEL PLATA 'BenMarco' Malbec 2018 Mendoza, Argentina	15.00 / 22.50
BOUTINOT 'Les Coteaux' 2017 Côtes du Rhone Villages, France	15.00 / 22.50
CASTELLO D'ALBOLA 2016 Chianti Classico DOCG Tuscany, Italy	15.75 / 23.75
J. LOHR 'Seven Oaks' Cabernet Sauvignon 2017 Paso Robles, California	16.50 / 24.75
REIF ESTATE 'Reserve' Merlot 2017 Niagara-on-the-Lake, Ontario	17.00 / 25.50
CANTINA DI VENOSA 'Verbo' Aglianico 2017 Basilicata, Italy	18.75 / 25.00
CLOSSON CHASE 'Vineyard' Pinot Noir 2018 Prince Edward County, Ontario	21.75 / 32.50
CORDERO DI MONTEZEMOLO Nebbiolo 2018 Piedmont, Italy	22.50 / 33.75
CHÂTEAU LAROSE PERGANSON 2008 Haut-Médoc Bordeaux, France	25.00 / 37.50
MOSSBACK Cabernet Sauvignon 2017 Sonoma County, California	29.00 / 43.50



View our full wine list online here.

Cocktails

FEATURE COCKTAIL ask for details on our latest creation	18.00
APEROL SPRITZ Aperol, club soda, Domaine Chandon sparkling	18.00
COTTAGE COUNTRY Bombay Sapphire gin, Aperol, strawberries, lemon juice, club soda	18.00
FRENCH 75 Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling	18.00
DARK & STORMY Gosling's Black Seal rum, Angostura bitters, lime juice, ginger beer	18.00
NEGRONI Bombay Sapphire gin, Campari, Martini rosso	18.00
OLD FASHIONED Jim Beam 'Black' bourbon, demerara syrup, Angostura & orange bitters	18.00
RESPLANDOR Cazadores 'Reposado' tequila, St. Germain, grapefruit juice, Fentimans rose lemonade	18.00
ROYAL MOJITO Bacardi white rum, mint leaves, lime juice, Domaine Chandon sparkling	18.00
SETTING SUN Suntory Toki whisky, Cointreau, orange bitters, lemon juice	18.00
MEJOR MARGARITA Patron 'Silver' tequila, Cointreau, lime juice	22.00
VESPER Grey Goose vodka, Bombay Sapphire gin, Lillet blanc	22.00

Prohibition

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

Beer & Cider Adult Approved

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

Bottles & Cans

BUD 'Light' 341ml Canada	10.00
BUDWEISER 341ml Canada	10.00
CORONA 330ml Mexico	10.00
HEINEKEN 330ml Netherlands	10.00
MILLER 'Genuine Draft' 355ml USA	10.00
STELLA ARTOIS 330ml Belgium	10.00
COLLECTIVE ARTS 'Local Press' Apple Cider 473ml Toronto, ON	12.00
GUINNESS 440ml Ireland	12.00
HENDERSON 'Pearson Express' India Pale Ale 473ml Toronto, ON	12.00
SIDE LAUNCH Wheat Ale 473ml Collingwood, ON	12.00
WELLINGTON 'Imperial' Stout 473ml Guelph, ON	12.00

Draught

BOBCAYGEON 'Dockside' Red Ale Peterborough, ON	16oz
CAMERON'S 'Cosmic' Cream Ale Oakville, ON	10.50
NICKLE BROOK 'Wicked Awesome' India Pale Ale Burlington, ON	10.50
STEAM WHISTLE Pilsner Toronto, ON	10.50

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.