

Lunch

SOUP OF THE DAY	12.95
BAKED FRENCH ONION SOUP	14.95
JUMBO PRAWN COCKTAIL	27.95
CRAB CAKE	26.95
ESCARGOT	19.95
HY'S TOSSED GREEN SALAD	14.95
CAESAR SALAD	22.95
SPINACH SALAD	22.95
CHOPPED SALAD	22.95
LOBSTER COBB SALAD	38.95
PANFRIED CHICKEN SALAD	24.95
MARINATED STEAK SALAD	33.95
CURRIED SHRIMP	29.95
FRESH LOBSTER ROLLS	37.95
HY'S HASH	20.95
CHEESE TOAST SANDWICH & TOMATO SOUP	20.95
HY'S VEGETARIAN MEATLOAF	25.95
HY'S ORGANIC VEGAN BOWL	27.95
RIGATONI & MEATBALLS	25.95
BEEF STROGANOFF	26.95
LAMB SHANK POLENTA	36.95
HY'S PRIME BEEF BURGER	26.95
BEEF DIP AU JUS	25.95
NEW YORK STEAK SANDWICH	33.95

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 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

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	

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

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

Beer & Cider

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	16oz
BOBCAYGEON 'Dockside' Red Ale Peterborough, ON	10.50
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