

EST. **h** 1955  
**HY'S**  
 STEAKHOUSE  
 COCKTAIL BAR

Sharing

<b>HY'S FAMOUS CHEESE TOAST</b>	<b>10.95</b>
<b>VEGETABLE CRUDITÉ</b>	<b>23.95</b>
<b>FRESH OYSTERS</b>	<b>25.95</b>
<b>BLACK &amp; BLUE AHI TUNA</b>	<b>22.95</b>
<b>JUMBO PRAWN COCKTAIL</b>	<b>24.95</b>
<b>SEARED SCALLOPS &amp; MAPLE HICKORY BACON</b>	<b>26.95</b>
<b>MINI LOBSTER, CRAB &amp; SHRIMP ROLLS</b>	<b>27.95</b>
<b>PRIME BEEF SLIDERS</b>	<b>18.95</b>

Snacking

<b>CHEESE TOAST SANDWICH &amp; TOMATO SOUP</b>	<b>17.95</b>
<b>CAESAR SALAD</b>	<b>18.95</b>
<b>COBB SALAD</b>	<b>24.95</b>
<b>RIGATONI &amp; MEATBALLS</b>	<b>23.95</b>
<b>HY'S PRIME BEEF BURGER</b>	<b>24.95</b>
<b>NEW YORK STEAK SANDWICH</b>	<b>31.95</b>

Happy Hour

Weekdays 3-6pm

<b>SHARING &amp; SNACKING</b>	<b>30% OFF</b>
<b>FEATURE COCKTAILS</b>	<b>2oz 10.00</b>
<b>HI BALLS</b>	<b>1oz 7.50</b>
<b>FEATURE RED OR WHITE</b>	<b>6oz glass 9.00</b>
<b>VEUVE CLICQUOT</b>	<b>6oz flute 22.00 / 120.00 bottle</b>
<b>LOCAL DRAUGHT BEER</b>	<b>16oz 6.50</b>

The consumption of raw oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.