

# Appetizers

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## CHEESE TOAST FOR TWO

Famously irresistible since 1955

11.95

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**FRENCH ONION SOUP** 14.95  
Baked with parmesan and emmental

**SOUP OF THE DAY** 12.95

**JUMBO PRAWN COCKTAIL** 26.95  
Horseradish cocktail sauce

**SMOKED ATLANTIC SALMON** 28.95  
Balik cut with fennel slaw and dill cream cheese

**FRESH OYSTERS** 27.95  
Market selection

**HY'S TOSSED GREEN SALAD** 14.95  
House, blue cheese or 1000 Island dressing

**SPINACH SALAD** 19.95  
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

A Hy's tradition. Prepared in the dining room

19.95

**BLACK & BLUE AHI TUNA** 23.95  
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** 26.95  
Garlic, tarragon and Pernod

**SEARED JUMBO SCALLOPS** 26.95  
Passionfruit beurre blanc

**CRAB CAKE** 25.95  
With dill mayonnaise, housemade coleslaw

**OYSTERS ROCKEFELLER** 29.95  
Medium beach oysters baked on the half shell with spinach and hollandaise sauce

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.

# Hy's 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

## DRY AGED BONE-IN RIB STEAK

20oz 137.95

## House Classics

### GORGONZOLA FILET

Grilled and topped with melted gorgonzola, port wine jus

62.95

### STEAK NEPTUNE

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

67.95

### FILET À LA HY'S

Medallions of beef tenderloin sautéed  
with wild mushroom brandy sauce

52.95

### STEAK AU POIVRE

Black peppercorn-crust New York strip served  
with Hy's brandy green peppercorn sauce

62.95

### BEEF WELLINGTON

Filet of beef tenderloin, with foie gras and oyster  
mushroom duxelle, baked in puff pastry.  
Red wine reduction and sautéed green beans

65.95

## Tablesides Service

Under the careful direction of our chefs, Hy's servers learn the techniques required  
to prepare these classic dishes tableside.

This culinary theatre ignites the senses and promises a  
unique and memorable dining experience.

### STEAK TARTARE

The classic, with hand-chopped  
Filet, Dijon mustard, shallots and  
cornichon served with hard cooked  
egg and toasted baguette

24.95

### STEAK DIANE

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

59.95

### BANANAS FOSTER

Ripe bananas sautéed with butter,  
brown sugar and fresh orange juice,  
then flambéed with dark rum.  
Served with vanilla ice cream

15.95

HY'S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BÉARNAISE,  
PEPPERCORN, HY'S "ONLY" SAUCE,  
OR HIMALAYAN & MALDON SALT DUO

5.95

## And More

<b>HY'S VEGETARIAN MEATLOAF</b> With seasonal vegetables, mashed potatoes and mushroom gravy	<b>32.95</b>	<b>DOUBLE-CUT BERKSHIRE PORK CHOP</b> Bourbon apple reduction	<b>55.95</b>
<b>HY'S ORGANIC VEGAN BOWL</b> Your server will describe	<b>34.95</b>	<b>SLOW-ROASTED HALF FREE-RANGE CHICKEN</b> With vegetables and chicken jus	<b>39.95</b>
<b>ROAST RACK OF LAMB</b> Dijon rosemary crust	<b>54.95</b>		

## From the Sea

<b>PRAWNS AND SCALLOPS</b> Sautéed in garlic and tarragon, flambéed with Pernod	<b>52.95</b>	<b>STEAK &amp; LOBSTER</b> Prime Filet served with a broiled Atlantic lobster tail and lemon butter	<b>94.95</b>
<b>ONE POUND ATLANTIC LOBSTER TAIL</b> Broiled, served with lemon butter	<b>108.95</b>	<b>FISH MARKET SELECTION</b> Chef's choice from today's catch	<b>MARKET PRICE</b>
<b>CITRUS-GLAZED SABLEFISH</b> Pan roasted, with hickory bacon, braised cabbage and crispy capers	<b>52.95</b>		

### SEAFOOD PLATTER

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

**199.95**

### Vegetables

<b>CREAMED SPINACH</b>	<b>13.95</b>
<b>MAPLE PECAN CARROTS</b>	<b>17.95</b>
<b>CREAMED CORN</b>	<b>12.95</b>
<b>CHARRED LEMON PARMESAN ASPARAGUS</b>	<b>17.95</b>
<b>SAUTÉED CREMINI MUSHROOMS</b>	<b>14.95</b>
<b>CRISPY BRUSSELS SPROUTS</b>	<b>14.95</b>

### Potatoes & Rice

<b>MASHED POTATOES</b>	<b>13.95</b>
<b>FRENCH FRIES</b>	<b>13.95</b>
<b>BAKED POTATO</b>	<b>7.95</b>
<b>BASMATI RICE</b>	<b>9.95</b>

### Decadent

<b>HY'S GARLIC TOAST</b>	<b>8.95</b>
<b>ONION RINGS</b>	<b>13.95</b>
<b>CACIO E PEPE PASTA</b>	<b>17.95</b>
<b>CAULIFLOWER GRATIN</b>	<b>17.95</b>
<b>1/2 POUND ATLANTIC LOBSTER TAIL</b>	<b>54.95</b>