

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

11.95

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

Tableside 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

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

From the Sea

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

SEAFOOD PLATTER

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

199.95

Vegetables

CREAMED SPINACH	13.95
MAPLE PECAN CARROTS	17.95
CREAMED CORN	12.95
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