

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 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

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

A Hy's tradition. Prepared in the dining room

22.95

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

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 59.95

14oz 81.95

PORTERHOUSE

22oz 114.95

FILET

6oz 48.95

12oz 94.95

BONE-IN RIB STEAK

20oz 98.95

32oz 142.95

DRY AGED BONE-IN RIB STEAK

24oz 179.95

House Classics

GORGONZOLA FILET

Grilled and topped with melted gorgonzola, port wine jus

64.95

STEAK NEPTUNE

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

69.95

FILET À LA HY'S

Medallions of beef tenderloin sautéed
with wild mushroom brandy sauce

54.95

BEEF WELLINGTON

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

67.95

STEAK AU POIVRE

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

64.95

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

64.95

BANANAS FOSTER

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

17.95

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	34.95	DOUBLE-CUT BERKSHIRE PORK CHOP Bourbon apple reduction	58.95
HY'S ORGANIC VEGAN BOWL Your server will describe	36.95	SLOW-ROASTED HALF FREE-RANGE CHICKEN With vegetables and chicken jus	41.95
ROAST RACK OF LAMB Dijon rosemary crust	58.95		

From the Sea

PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod	57.95	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	99.95
CITRUS-GLAZED SABLEFISH Pan roasted, with hickory bacon, braised cabbage and crispy capers	54.95	FISH MARKET SELECTION Chef's choice from today's catch	MARKET PRICE

SEAFOOD PLATTER

Atlantic Lobster tail, jumbo prawns, fresh oysters, smoked trout,
crab salad, scallop and shrimp ceviche, smoked Atlantic salmon

209.95

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

HY'S HAS PRIVATE DINING ROOMS FOR ALL TYPES OF BUSINESS AND SOCIAL FUNCTIONS