

# Appetizers

## CHEESE TOAST FOR TWO

Famously irresistible since 1955

11.95

<b>FRENCH ONION SOUP</b> Baked with parmesan and emmental	<b>14.95</b>	<b>HY’S TOSSED GREEN SALAD</b> House, blue cheese or 1000 Island dressing	<b>14.95</b>
<b>SOUP OF THE DAY</b>	<b>12.95</b>	<b>SPINACH SALAD</b> With mushroom, onion, bacon, hardcooked egg, vinaigrette dressing	<b>19.95</b>
<b>JUMBO PRAWN COCKTAIL</b> Horseradish cocktail sauce	<b>26.95</b>	<b>BEEFSTEAK TOMATO &amp; RED ONION</b> Crumbled Stilton, buttermilk dressing	<b>17.95</b>
<b>SMOKED ATLANTIC SALMON</b> Balik cut with fennel slaw and dill cream cheese	<b>28.95</b>	<b>LITTLE GEM WEDGE SALAD</b> Bacon, tomato, crumbled blue cheese, buttermilk dressing	<b>16.95</b>
<b>FRESH OYSTERS</b> Market selection	<b>27.95</b>		

## CAESAR SALAD

A Hy’s tradition. Prepared in the dining room

19.95

<b>BLACK &amp; BLUE AHI TUNA</b> With soy sauce and wasabi mustard	<b>23.95</b>	<b>SEARED JUMBO SCALLOPS</b> Passionfruit beurre blanc	<b>26.95</b>
<b>BEEF TENDERLOIN CARPACCIO</b> With baby arugula salad and shaved grana padano	<b>23.95</b>	<b>CRAB CAKE</b> With dill mayonnaise, housemade coleslaw	<b>25.95</b>
<b>ESCARGOT</b> Baked with garlic butter	<b>19.95</b>	<b>OYSTERS ROCKEFELLER</b> Medium beach oysters baked on the half shell with spinach and hollandaise sauce	<b>29.95</b>
<b>SAUTÉED PRAWNS</b> Garlic, tarragon and Pernod	<b>26.95</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.

# 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 108.95**

**FILET**

**6oz 45.95**

**12oz 91.95**

**BONE-IN RIB STEAK**

**20oz 93.95**

**32oz 137.95**

**DRY AGED BONE-IN RIB STEAK**

**24oz 174.95**

## House Classics

**GORGONZOLA FILET**

**62.95**

Grilled and topped with melted gorgonzola, port wine jus

**STEAK AU POIVRE**

**62.95**

Black peppercorn-crusted New York strip served with Hy’s brandy green peppercorn sauce

**STEAK NEPTUNE**

**67.95**

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

**BEEF WELLINGTON**

**65.95**

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

**FILET À LA HY’S**

**52.95**

Medallions of beef tenderloin sautéed with wild mushroom brandy sauce

## 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>CITRUS-GLAZED SABLEFISH</b> Pan roasted, with hickory bacon, braised cabbage and crispy capers	<b>52.95</b>	<b>FISH MARKET SELECTION</b> Chef’s choice from today’s catch	<b>MARKET PRICE</b>

**SEAFOOD PLATTER**

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

**199.95**

Vegetables		Potatoes & Rice		Decadent	
<b>CREAMED SPINACH</b>	<b>13.95</b>	<b>MASHED POTATOES</b>	<b>13.95</b>	<b>HY’S GARLIC TOAST</b>	<b>8.95</b>
<b>MAPLE PECAN CARROTS</b>	<b>17.95</b>	<b>FRENCH FRIES</b>	<b>13.95</b>	<b>ONION RINGS</b>	<b>13.95</b>
<b>CREAMED CORN</b>	<b>12.95</b>	<b>BAKED POTATO</b>	<b>7.95</b>	<b>CACIO E PEPE PASTA</b>	<b>17.95</b>
<b>CHARRED LEMON PARMESAN ASPARAGUS</b>	<b>17.95</b>	<b>BASMATI RICE</b>	<b>9.95</b>	<b>CAULIFLOWER GRATIN</b>	<b>17.95</b>
<b>SAUTÉED CREMINI MUSHROOMS</b>	<b>14.95</b>				
<b>CRISPY BRUSSELS SPROUTS</b>	<b>14.95</b>				