

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

12.95

FRENCH ONION SOUP 14.95
Baked with parmesan and emmental

SOUP OF THE DAY 12.95

JUMBO PRAWN COCKTAIL 28.95
Horseradish cocktail sauce

COLD SMOKED ATLANTIC SALMON 28.95
Pickled red onion, capers,
dill cream cheese on brioche

FRESH OYSTERS 29.95
Market selection

MIXED GREEN SALAD 14.95
Red wine vinaigrette

SPINACH SALAD 19.95
With mushroom, onion, bacon, hard cooked 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 24.95
With soy sauce and wasabi mustard

BEEF TENDERLOIN CARPACCIO 24.95
With baby arugula salad
crispy grana padano

ESCARGOT 20.95
Baked with garlic butter

SAUTÉED PRAWNS 28.95
Garlic, tarragon and Pernod

SEARED JUMBO SCALLOPS 31.95
Passionfruit beurre blanc

CRAB CAKE 27.95
Teardrop peppers, fresh corn, hearts of palm

OYSTERS ROCKEFELLER 31.95
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 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 184.95

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

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

62.95

BANANAS FOSTER

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

16.95

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

6.95

And More

VEGETARIAN LOAF With mashed potatoes and mushroom gravy	32.95	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	55.95
ORGANIC VEGAN BOWL Your server will describe	35.95	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	39.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	56.95		

From the Sea

PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod	54.95	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	104.95
PROSCIUTTO WRAPPED SABLEFISH Baked, with braised fennel, asparagus, teardrop peppers, saffron broth	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

219.95

Vegetables

CREAMED SPINACH	15.95
BROWN SUGAR PECAN CARROTS	18.95
CREAMED CORN	14.95
CHARRED LEMON PARMESAN ASPARAGUS	18.95
SAUTÉED CREMINI MUSHROOMS	17.95
CRISPY BRUSSELS SPROUTS	15.95
ROASTED BROCCOLI	18.95

Potatoes & Rice

MASHED POTATOES	13.95
FRENCH FRIES	13.95
BAKED POTATO	7.95
BASMATI RICE	9.95

Decadent

GARLIC TOAST	9.95
ONION RINGS	14.95
CAULIFLOWER GRATIN	19.95
CACIO E PEPE PASTA	19.95