

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

12.95

FRENCH ONION SOUP
Baked with parmesan and emmental

14.95

MIXED GREEN SALAD
Red wine vinaigrette

14.95

SOUP OF THE DAY

12.95

SPINACH SALAD
With mushroom, onion, bacon, hard cooked egg,
vinaigrette dressing

22.95

JUMBO PRAWN COCKTAIL
Horseradish cocktail sauce

29.95

BEEFSTEAK TOMATO & RED ONION
Crumbled Stilton, buttermilk dressing

17.95

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

28.95

LITTLE GEM WEDGE SALAD
Bacon, tomato, crumbled blue cheese,
buttermilk dressing

16.95

FRESH OYSTERS
Market selection

29.95

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

22.95

BLACK & BLUE AHI TUNA
With soy sauce and wasabi mustard

26.95

SEARED JUMBO SCALLOPS
Passionfruit beurre blanc

33.95

BEEF TENDERLOIN CARPACCIO
With baby arugula salad
crispy grana padano

24.95

CRAB CAKE
Teardrop peppers, fresh corn, hearts of palm

28.95

ESCARGOT
Baked with garlic butter

20.95

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

31.95

SAUTÉED PRAWNS
In garlic, tarragon and Pernod

30.95

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	PORTERHOUSE	FILET	BONE-IN RIB STEAK
10oz 59.95	22oz 114.95	6oz 48.95	20oz 98.95
14oz 81.95		12oz 94.95	32oz 142.95

DRY AGED BONE-IN RIB STEAK
24oz 189.95

House Classics

GORGONZOLA FILET Grilled and topped with melted gorgonzola, port wine jus	64.95	BEEF WELLINGTON Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Red wine reduction	67.95
STEAK NEPTUNE Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce	69.95	STEAK AU POIVRE Black peppercorn-crusted New York strip served with Hy’s brandy green peppercorn sauce	64.95
FILET À LA HY’S Medallions of beef tenderloin sautéed with wild mushroom brandy sauce	54.95		

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	STEAK DIANE Filet of beef tenderloin flambéed with brandy, Dijon mustard and fresh mushrooms	BANANAS FOSTER Ripe bananas sautéed with butter, brown sugar and fresh orange juice, then flambéed with dark rum. Served with vanilla ice cream
24.95	64.95	18.95

**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	34.95	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	58.95
ORGANIC VEGAN BOWL Your server will describe	37.95	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	41.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	59.95		

From the Sea

PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod	59.95	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	109.95
PROSCIUTTO WRAPPED SABLEFISH Baked, with braised fennel, asparagus, teardrop peppers, saffron broth	56.95	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		Potatoes & Rice		Decadent	
CREAMED SPINACH	16.95	MASHED POTATOES	13.95	GARLIC TOAST	9.95
BROWN SUGAR PECAN CARROTS	18.95	FRENCH FRIES	13.95	ONION RINGS	14.95
CREAMED CORN	15.95	BAKED POTATO	7.95	CAULIFLOWER GRATIN	19.95
CHARRED LEMON PARMESAN ASPARAGUS	18.95	BASMATI RICE	9.95	CACIO E PEPE PASTA	19.95
SAUTÉED CREMINI MUSHROOMS	17.95				
CRISPY BRUSSELS SPROUTS	15.95				
ROASTED BROCCOLI	18.95				

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