

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

11.95

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| FRENCH ONION SOUP Baked with parmesan and emmental | 13.95 | MIXED GREEN SALAD Red wine vinaigrette | 12.95 |
| SOUP OF THE DAY | 12.95 | SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing | 18.95 |
| JUMBO PRAWN COCKTAIL Horseradish cocktail sauce | 26.95 | BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing | 16.95 |
| COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche | 26.95 | LITTLE GEM WEDGE SALAD Bacon, tomato, crumbled blue cheese, buttermilk dressing | 15.95 |
| FRESH OYSTERS Market selection | 27.95 | | |

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

18.95

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| BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard | 23.95 | SEARED JUMBO SCALLOPS Passionfruit beurre blanc | 31.95 |
| BEEF TENDERLOIN CARPACCIO With baby arugula salad crispy grana padano | 22.95 | CRAB CAKE Teardrop peppers, fresh corn, hearts of palm | 25.95 |
| ESCARGOT Baked with garlic butter | 19.95 | OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce | 29.95 |
| SAUTÉED PRAWNS In garlic, tarragon and Pernod | 26.95 | | |

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

10oz 50.95

14oz 69.95

PORTERHOUSE

22oz 103.95

FILET

6oz 41.95

12oz 83.95

BONE-IN RIB STEAK

20oz 86.95

32oz 125.95

DRY AGED BONE-IN RIB STEAK

24oz 172.95

House Classics

GORGONZOLA FILET

Grilled and topped with melted gorgonzola, port wine jus

60.95

STEAK NEPTUNE

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

65.95

FILET À LA HY'S

Medallions of beef tenderloin sautéed
with wild mushroom brandy sauce

50.95

BEEF WELLINGTON

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

63.95

STEAK AU POIVRE

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

60.95

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

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

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| VEGETARIAN LOAF With mashed potatoes and mushroom gravy | 32.95 | LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction | 53.95 |
| ORGANIC VEGAN BOWL Your server will describe | 35.95 | SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus | 38.95 |
| ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas | 54.95 | | |

From the Sea

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| PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod | 53.95 | STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter | 94.95 |
| PROSCIUTTO WRAPPED SABLEFISH Baked, with braised fennel, asparagus, teardrop peppers, saffron broth | 51.95 | 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

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| CREAMED SPINACH | 14.95 |
| BROWN SUGAR PECAN CARROTS | 17.95 |
| CREAMED CORN | 13.95 |
| CHARRED LEMON PARMESAN ASPARAGUS | 17.95 |
| SAUTÉED CREMINI MUSHROOMS | 16.95 |
| CRISPY BRUSSELS SPROUTS | 14.95 |
| ROASTED BROCCOLI | 17.95 |

Potatoes & Rice

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| MASHED POTATOES | 12.95 |
| FRENCH FRIES | 12.95 |
| BAKED POTATO | 5.95 |
| BASMATI RICE | 8.95 |

Decadent

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| GARLIC TOAST | 7.95 |
| ONION RINGS | 12.95 |
| CAULIFLOWER GRATIN | 17.95 |
| CACIO E PEPE PASTA | 17.95 |