

Lunch

SOUP OF THE DAY	12.95
BAKED FRENCH ONION SOUP	14.95
JUMBO PRAWN COCKTAIL	26.95
CRAB CAKE	23.95
CURRIED SHRIMP	26.95
CHOPPED SALAD	22.95
COBB SALAD	23.95
PANFRIED CHICKEN SALAD	22.95
MARINATED STEAK SALAD	28.95
FRESH LOBSTER, CRAB & SHRIMP ROLLS	34.95
HY'S VEGETARIAN MEATLOAF	24.95
HY'S TOSSED GREEN SALAD	14.95
CAESAR SALAD	19.95
SPINACH SALAD	19.95
ESCARGOT	19.95
HY'S ORGANIC VEGAN BOWL	26.95
RIGATONI & MEATBALLS	22.95
BEEF STROGANOFF	25.95
LAMB SHANK POLENTA	34.95
HY'S PRIME BEEF BURGER	24.95
BEEF DIP AU JUS	24.95
NEW YORK STEAK SANDWICH	28.95

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 52.95 14oz 73.95
PORTERHOUSE	22oz 89.95
FILET	6oz 43.95 12oz 87.95
BONE-IN RIB STEAK	20oz 75.95 32oz 121.95

And More

1/2 POUND ATLANTIC LOBSTER TAIL	49.95
CACIO E PEPE PASTA	16.95
ADD CHICKEN, PRAWNS OR TUNA	MARKET PRICE
HY'S CHEESE TOAST	11.95
HY'S GARLIC TOAST	8.95
CHARRED LEMON PARMESAN ASPARAGUS	17.95
SAUTÉED CREMINI MUSHROOMS	14.95
SEASONAL VEGETABLES	MARKET PRICE

non-alcoholic

HY'S FRESH HOUSE MADE TOMATO JUICE	10.00
uniquely blended with fresh herbs and spice	
ADELAIDE SOUR	12.00
Seedlip 'Garden 108', aquafaba, fresh lemon juice	
RICHMOND FIZZ	10.00
pomegranate & pineapple juices, falernum, ginger beer	
FENTIMANS BOTANICALLY BREWED	6.00
natural ingredients, artisanally crafted tonic water, rose lemonade, cherry cola, ginger ale	

EST. **h** 1955  
**HY'S**

STEAKHOUSE  
COCKTAIL BAR

Wine

Sparkling	flute 5oz
<b>BLUE MOUNTAIN</b> 'Gold Label' Brut, Canada	17.50
<b>PERLAGE 200ML</b> Prosecco, Italy	18.50
<b>DOMAINE CHANDON</b> 'Blanc de Noirs' Brut, USA	19.50

White	glass 6oz/9oz
<b>50TH PARALLEL</b> Gewurztraminer 2017, Canada	14.00 / 21.00
<b>BURROWING OWL</b> Pinot Gris 2018, Canada	16.25 / 24.50
<b>LA FRENZ</b> 'Vivant' Viognier, Canada	16.75 / 25.00
<b>EMMOLO</b> Sauvignon Blanc 2015, USA	18.50 / 27.75
<b>SONOMA-CUTRER</b> Chardonnay 2017, USA	19.50 / 29.25

Rose	glass 6oz/9oz
<b>CHATEAU DE LA GALINIERE</b> Rose 2018, France	17.50 / 26.25

Red	glass 6oz/9oz
<b>LOPEZ DE HARO</b> Tempranillo 2013, Spain	15.00 / 22.50
<b>J. LOHR</b> '7 Oaks' Cabernet Sauvignon 2017, USA	16.50 / 24.75
<b>LA STELLA</b> 'Fortissimo' Merlot 2017, Canada	16.50 / 24.75
<b>ELOUAN</b> Pinot Noir 2016, USA	18.50 / 27.75
<b>EMILIANA</b> 'Coyam' Syrah Blend 2016, Chile	20.50 / 30.75
<b>HESTER CREEK</b> 'The Judge' 2015, Canada	22.50 / 33.75
<b>HESS</b> 'Allomi' Cabernet Sauvignon 2017, USA	27.00 / 40.50



View our full wine list online here.

Beer & Cider

Bottles	
<b>BC TREE FRUITS</b> Apple Cider, Canada	8.75
<b>COORS</b> Light, USA	8.75
<b>CORONA</b> , Mexico	8.75
<b>RED TRUCK</b> India Pale Ale, Canada	8.75
<b>PERONI</b> Italy	8.75
<b>STELLA ARTOIS</b> , Belgium	8.75
<b>HEINEKEN</b> , Netherlands	8.75
<b>GUINNESS</b> Stout, Ireland	9.00

Draught	
<b>PARKSIDE</b> Pale Ale, Canada	8.75
<b>BOMBER BREWING</b> Lager, Canada	8.75

Cocktails

<b>FEATURE HAND CRAFTED COCKTAIL</b> ask for details on our latest creation	16.00
<b>DARK &amp; STORMY</b> Gosling's Black Seal rum, Angostura bitters, lime juice, ginger beer	16.00
<b>OLD FASHIONED</b> Evan Williams Black bourbon, demerara syrup, Angostura & orange bitters	16.00
<b>APEROL SPRITZ</b> Aperol, club soda, Domaine Chandon sparkling	16.00
<b>NEGRONI</b> Bombay Sapphire gin, Campari, Martini rosso	16.00
<b>MANHATTAN</b> Evan Williams Black bourbon, Martini rosso, Angostura bitters	16.00
<b>FRENCH 75</b> Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling	17.00
<b>CLOVER CLUB</b> Bombay Sapphire gin, Martini dry, Martini rosso, fresh raspberries, egg white, lemon juice	16.00
<b>SETTING SUN</b> Suntory Toki whisky, Cointreau, orange bitters, lemon juice	16.00
<b>COTTAGE COUNTRY</b> Bombay Sapphire gin, Aperol, strawberries, lemon juice, club soda	16.00
<b>GARDEN PARTY</b> Ketel One botanicals cucumber & mint, St. Germain, lemon juice, Domaine Chandon sparkling	20.00

Prohibition

non-alcoholic refreshment	
<b>HY'S FRESH HOUSE MADE TOMATO JUICE</b> uniquely blended with fresh herbs and spice	10.00
<b>ADELAIDE SOUR</b> Seedlip 'Garden 108', aquafaba, fresh lemon juice	12.00
<b>RICHMOND FIZZ</b> pomegranate & pineapple juices, falernum, ginger beer	10.00
<b>FENTIMANS BOTANICALLY BREWED</b> natural ingredients, artisanally crafted tonic water, rose lemonade, cherry cola, ginger ale	6.00

Adult Approved

low-alcoholic refreshment	
<b>KETEL ONE BOTANICALS</b> vodka distilled with botanicals and infused with fruit essences, cucumber & mint, peach & orange blossom or grapefruit & rose mixed with club soda 30% alcohol	10.00
<b>JUST CHILLING</b> St. Germain elderflower liqueur, pear & lime juices, Domaine Chandon sparkling 20% alcohol	14.00
<b>OUT FOR LUNCH</b> Ketel One grapefruit & rose botanical vodka, raspberries, lemon juice, rose lemonade, Domaine Chandon sparkling 20% alcohol	16.00