

# Appetizers

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## CHEESE TOAST FOR TWO

Famously irresistible since 1955

12.95

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<b>FRENCH ONION SOUP</b> Baked with parmesan and emmental	17.95	<b>MIXED GREEN SALAD</b> Red wine vinaigrette	16.50
<b>SOUP OF THE DAY</b>	15.95	<b>SPINACH SALAD</b> With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	24.95
<b>JUMBO PRAWN COCKTAIL</b> Horseradish cocktail sauce	33.50	<b>BEEFSTEAK TOMATO &amp; RED ONION</b> Crumbled Stilton, buttermilk dressing	19.95
<b>COLD SMOKED ATLANTIC SALMON</b> Pickled red onion, capers, dill cream cheese on brioche	32.00	<b>LITTLE GEM WEDGE SALAD</b> Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing	18.95
<b>FRESH OYSTERS</b> Market selection	31.95		

## CAESAR SALAD

A Hy's tradition. Prepared in the dining room

24.95

<b>ZUCCHINI CARPACCIO (VEGAN)</b> Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	23.95	<b>SEARED JUMBO SCALLOPS</b> Passionfruit beurre blanc	37.50
<b>BLACK &amp; BLUE AHI TUNA</b> With soy sauce and wasabi mustard	29.50	<b>CRAB CAKE</b> Teardrop peppers, fresh corn, hearts of palm	33.00
<b>BEEF TENDERLOIN CARPACCIO</b> With baby arugula salad crispy grana padano	29.50	<b>OYSTERS ROCKEFELLER</b> Medium beach oysters baked on the half shell with spinach and hollandaise sauce	33.50
<b>ESCARGOT</b> Baked with garlic butter	23.00	<b>A5 WAGYU, MIYAZAKI, JAPAN</b> Ponzu, crispy garlic	73.95
<b>SAUTEED PRAWNS</b> In garlic, tarragon and Pernod	34.50		

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

<b>NEW YORK STRIP</b>	<b>PORTERHOUSE</b>	<b>FILET</b>	<b>BONE-IN RIB STEAK</b>	<b>DRY AGED BONE-IN RIB STEAK</b>	<b>BONE-IN NEW YORK</b>
10oz 68.50	22oz 131.95	8oz 76.95	20oz 115.95	24oz 209.95	22oz 131.95
14oz 95.50		16oz 153.95	32oz 164.95		

**A5 WAGYU, MIYAZAKI, JAPAN**  
36.95 per ounce  
minimum 4 ounces

**A5 WAGYU, KOBE, JAPAN**  
52.95 per ounce  
minimum 4 ounces

## House Classics

<b>GORGONZOLA FILET</b> Grilled and topped with melted gorgonzola, port wine jus	<b>70.95</b>	<b>BEEF WELLINGTON</b> Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Red wine reduction	<b>75.95</b>
<b>STEAK NEPTUNE</b> Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce	<b>75.95</b>	<b>STEAK AU POIVRE</b> Black peppercorn-crust New York strip served with Hy's brandy green peppercorn sauce	<b>70.95</b>
<b>FILET A LA HY'S</b> Medallions of beef tenderloin sauteed with wild mushroom brandy sauce	<b>59.50</b>		

## 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.

<b>STEAK TARTARE</b> The classic, with hand-chopped Filet, Dijon mustard, shallots and cornichon served with hard cooked egg and toasted baguette	<b>STEAK DIANE</b> Filet of beef tenderloin flambeed with brandy, Dijon mustard and fresh mushrooms	<b>BANANAS FOSTER</b> Ripe bananas sauteed with butter, brown sugar and fresh orange juice, then flambeed with dark rum. Served with vanilla ice cream
<b>29.50</b>	<b>71.50</b>	<b>21.00</b>

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

**7.95**

## And More

<b>TUSCAN PASTA (VEGAN)</b> Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	<b>38.95</b>	<b>LONG BONE BERKSHIRE PORK CHOP</b> With mashed potatoes, bourbon apple reduction	<b>64.95</b>
<b>ORGANIC NOURISH BOWL (VEGAN)</b> Your server will describe	<b>40.50</b>	<b>SLOW-ROASTED HALF FREE-RANGE CHICKEN</b> With mashed potatoes and chicken jus	<b>44.95</b>
<b>ROAST RACK OF LAMB</b> Dijon rosemary crust, roast nugget potatoes, minted green peas	<b>67.95</b>		

## From the Sea

<b>PRAWNS AND SCALLOPS</b> Sautéed in garlic and tarragon, flambéed with Pernod	<b>62.95</b>	<b>STEAK &amp; LOBSTER</b> Prime Filet served with a broiled Atlantic lobster tail and lemon butter	<b>125.95</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, seafood salad, scallop and shrimp ceviche, smoked Atlantic salmon

**241.95**

### Vegetables

<b>CREAMED SPINACH</b>	<b>18.95</b>
<b>BROWN SUGAR PECAN CARROTS</b>	<b>19.95</b>
<b>CREAMED CORN</b>	<b>17.95</b>
<b>CHARRED LEMON PARMESAN ASPARAGUS</b>	<b>19.95</b>
<b>SAUTEED CREMINI MUSHROOMS</b>	<b>18.95</b>
<b>ROASTED BROCCOLI</b>	<b>19.95</b>

### Potatoes & Rice

<b>MASHED POTATOES</b>	<b>15.50</b>
<b>FRENCH FRIES</b>	<b>15.50</b>
<b>BAKED POTATO</b>	<b>9.50</b>
<b>BASMATI RICE</b>	<b>13.95</b>

### Decadent

<b>GARLIC TOAST</b>	<b>10.95</b>
<b>ONION RINGS</b>	<b>16.95</b>
<b>CAULIFLOWER GRATIN</b>	<b>20.95</b>
<b>CACIO E PEPE PASTA</b>	<b>20.95</b>