

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

12.95

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| FRENCH ONION SOUP Baked with parmesan and emmental | 15.95 | MIXED GREEN SALAD Red wine vinaigrette | 15.50 |
| SOUP OF THE DAY | 14.00 | SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing | 20.95 |
| JUMBO PRAWN COCKTAIL Horseradish cocktail sauce | 29.95 | BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing | 19.50 |
| COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche | 30.95 | LITTLE GEM WEDGE SALAD Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing | 18.50 |
| FRESH OYSTERS Market selection | 31.50 | | |

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

20.95

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| ZUCCHINI CARPACCIO (VEGAN) Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint | 20.95 | SAUTEED PRAWNS Garlic, tarragon and Pernod | 29.95 |
| BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard | 26.50 | SEARED JUMBO SCALLOPS Passionfruit beurre blanc | 34.50 |
| BEEF TENDERLOIN CARPACCIO With baby arugula salad crispy grana padano | 26.95 | CRAB CAKE Teardrop peppers, fresh corn, hearts of palm | 29.50 |
| ESCARGOT Baked with garlic butter | 22.00 | OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce | 33.50 |

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

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| NEW YORK STRIP 10oz 58.95 14oz 82.95 | PORTERHOUSE 22oz 124.95 | FILET 8oz 64.00 16oz 128.00 | BONE-IN RIB STEAK 20oz 98.50 32oz 145.00 | BONE-IN NEW YORK 22oz 125.00 |
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DRY AGED BONE-IN RIB STEAK
24oz 193.95

House Classics

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| GORGONZOLA FILET Grilled and topped with melted gorgonzola, port wine jus | 66.95 | STEAK AU POIVRE Black peppercorn-crust New York strip served with Hy's brandy green peppercorn sauce | 66.95 |
| STEAK NEPTUNE Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce | 72.50 | BEEF WELLINGTON Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Red wine reduction | 68.95 |
| FILET A LA HY'S Medallions of beef tenderloin sauteed with wild mushroom brandy sauce | 55.95 | | |

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.

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| 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 flambeed with brandy, Dijon mustard and fresh mushrooms | BANANAS FOSTER Ripe bananas sauteed with butter, brown sugar and fresh orange juice, then flambéed with dark rum. Served with vanilla ice cream |
| 26.50 | 66.95 | 18.95 |

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

7.50

And More

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| TUSCAN PASTA (VEGAN) Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil | 34.50 | LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction | 59.95 |
| ORGANIC NOURISH BOWL (VEGAN) Your server will describe | 37.50 | 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 | 65.50 | | |

From the Sea

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| PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod | 57.50 | STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter | 112.95 |
| FISH MARKET SELECTION Chef's choice from today's catch | MARKET PRICE | | |

SEAFOOD PLATTER

Atlantic lobster tail, jumbo prawns, fresh oysters, smoked trout,
seafood salad, scallop and shrimp ceviche, smoked Atlantic salmon

229.95

Vegetables

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| CREAMED SPINACH | 16.50 |
| BROWN SUGAR PECAN CARROTS | 19.50 |
| CREAMED CORN | 15.50 |
| CHARRED LEMON PARMESAN ASPARAGUS | 19.95 |
| SAUTEED CREMINI MUSHROOMS | 18.95 |
| ROASTED BROCCOLI | 19.50 |

Potatoes & Rice

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| MASHED POTATOES | 14.50 |
| FRENCH FRIES | 14.50 |
| BAKED POTATO | 8.50 |
| BASMATI RICE | 11.50 |

Decadent

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| GARLIC TOAST | 10.50 |
| ONION RINGS | 15.50 |
| CAULIFLOWER GRATIN | 20.95 |
| CACIO E PEPE PASTA | 20.95 |