

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

## CAESAR SALAD

A Hy's tradition. Prepared in the dining room

20.95

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

<b>NEW YORK STRIP</b>	<b>PORTERHOUSE</b>	<b>FILET</b>	<b>BONE-IN</b>	<b>BONE-IN</b>
10oz 58.95	22oz 124.95	8oz 64.00	<b>RIB STEAK</b>	<b>NEW YORK</b>
14oz 82.95		16oz 128.00	20oz 98.50	22oz 125.00
			32oz 145.00	

**DRY AGED BONE-IN RIB STEAK**  
24oz 193.95

## House Classics

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

## 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.

<b>STEAK TARTARE</b>	<b>STEAK DIANE</b>	<b>BANANAS FOSTER</b>
The classic, with hand-chopped Filet, Dijon mustard, shallots and cornichon served with hard cooked egg and toasted baguette	Filet of beef tenderloin flambeed with brandy, Dijon mustard and fresh mushrooms	Ripe bananas sauteed with butter, brown sugar and fresh orange juice, then flambéed with dark rum. Served with vanilla ice cream
<b>26.50</b>	<b>66.95</b>	<b>18.95</b>

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

**7.50**

## And More

<b>TUSCAN PASTA (VEGAN)</b> Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	<b>34.50</b>	<b>LONG BONE BERKSHIRE PORK CHOP</b> With mashed potatoes, bourbon apple reduction	<b>59.95</b>
<b>ORGANIC NOURISH BOWL (VEGAN)</b> Your server will describe	<b>37.50</b>	<b>SLOW-ROASTED HALF FREE-RANGE CHICKEN</b> With mashed potatoes and chicken jus	<b>41.95</b>
<b>ROAST RACK OF LAMB</b> Dijon rosemary crust, roast nugget potatoes, minted green peas	<b>65.50</b>		

## From the Sea

<b>PRAWNS AND SCALLOPS</b> Sautéed in garlic and tarragon, flambéed with Pernod	<b>57.50</b>	<b>STEAK &amp; LOBSTER</b> Prime Filet served with a broiled Atlantic lobster tail and lemon butter	<b>112.95</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

**229.95**

### Vegetables

<b>CREAMED SPINACH</b>	<b>16.50</b>
<b>BROWN SUGAR PECAN CARROTS</b>	<b>19.50</b>
<b>CREAMED CORN</b>	<b>15.50</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>19.50</b>

### Potatoes & Rice

<b>MASHED POTATOES</b>	<b>14.50</b>
<b>FRENCH FRIES</b>	<b>14.50</b>
<b>BAKED POTATO</b>	<b>8.50</b>
<b>BASMATI RICE</b>	<b>11.50</b>

### Decadent

<b>GARLIC TOAST</b>	<b>10.50</b>
<b>ONION RINGS</b>	<b>15.50</b>
<b>CAULIFLOWER GRATIN</b>	<b>20.95</b>
<b>CACIO E PEPE PASTA</b>	<b>20.95</b>