

# Appetizers

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## CHEESE TOAST FOR TWO

Famously irresistible since 1955

11.95

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<b>FRENCH ONION SOUP</b> Baked with parmesan and emmental	15.50	<b>MIXED GREEN SALAD</b> Red wine vinaigrette	14.50
<b>SOUP OF THE DAY</b>	14.00	<b>SPINACH SALAD</b> With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	19.95
<b>JUMBO PRAWN COCKTAIL</b> Horseradish cocktail sauce	28.50	<b>BEEFSTEAK TOMATO &amp; RED ONION</b> Crumbled Stilton, buttermilk dressing	18.50
<b>COLD SMOKED ATLANTIC SALMON</b> Pickled red onion, capers, dill cream cheese on brioche	28.50	<b>LITTLE GEM WEDGE SALAD</b> Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing	17.50
<b>FRESH OYSTERS</b> Market selection	29.95		

## CAESAR SALAD

A Hy's tradition. Prepared in the dining room

19.95

<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> In garlic, tarragon and Pernod	28.50
<b>BLACK &amp; BLUE AHI TUNA</b> With soy sauce and wasabi mustard	25.50	<b>SEARED JUMBO SCALLOPS</b> Passionfruit beurre blanc	33.95
<b>BEEF TENDERLOIN CARPACCIO</b> With baby arugula salad crispy grana padano	24.50	<b>CRAB CAKE</b> Teardrop peppers, fresh corn, hearts of palm	28.50
<b>ESCARGOT</b> Baked with garlic butter	20.95	<b>OYSTERS ROCKEFELLER</b> Medium beach oysters baked on the half shell with spinach and hollandaise sauce	31.95

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 56.50

14oz 76.50

## PORTERHOUSE

22oz 115.95

## FILET

8oz 61.50

16oz 122.95

## BONE-IN RIB STEAK

20oz 94.50

32oz 136.50

## DRY AGED BONE-IN RIB STEAK

24oz 184.95

## House Classics

### GORGONZOLA FILET

Grilled and topped with melted gorgonzola, port wine jus

64.95

### STEAK NEPTUNE

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

69.95

### FILET A LA HY'S

Medallions of beef tenderloin sauteed  
with wild mushroom brandy sauce

53.50

### STEAK AU POIVRE

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

64.95

### BEEF WELLINGTON

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

67.50

## 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.

### STEAK TARTARE

The classic, with hand-chopped  
Filet, Dijon mustard, shallots and  
cornichon served with hard cooked  
egg and toasted baguette

26.95

### STEAK DIANE

Filet of beef tenderloin flambeed  
with brandy, Dijon mustard and  
fresh mushrooms

65.95

### BANANAS FOSTER

Ripe bananas sauteed with butter,  
brown sugar and fresh orange juice,  
then flambeed with dark rum.  
Served with vanilla ice cream

18.95

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

7.50

## And More

**TUSCAN PASTA (VEGAN)** 34.50  
Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil

**ORGANIC NOURISH BOWL (VEGAN)** 37.50  
Your server will describe

**ROAST RACK OF LAMB** 63.50  
Dijon rosemary crust, roast nugget potatoes, minted green peas

**LONG BONE BERKSHIRE PORK CHOP** 56.95  
With mashed potatoes, bourbon apple reduction

**SLOW-ROASTED HALF FREE-RANGE CHICKEN** 41.95  
With mashed potatoes and chicken jus

## From the Sea

**PRAWNS AND SCALLOPS** 56.50  
Sautéed in garlic and tarragon, flambéed with Pernod

**STEAK & LOBSTER** 104.95  
Prime Filet served with a broiled Atlantic lobster tail and lemon butter

**FISH MARKET SELECTION** MARKET PRICE  
Chef's choice from today's catch

### SEAFOOD PLATTER

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

224.95

### Vegetables

**CREAMED SPINACH** 15.50  
**BROWN SUGAR PECAN CARROTS** 18.50  
**CREAMED CORN** 14.50  
**CHARRED LEMON PARMESAN ASPARAGUS** 18.50  
**SAUTEED CREMINI MUSHROOMS** 17.50  
**ROASTED BROCCOLI** 18.50

### Potatoes & Rice

**MASHED POTATOES** 13.50  
**FRENCH FRIES** 13.50  
**BAKED POTATO** 6.50  
**BASMATI RICE** 10.50

### Decadent

**GARLIC TOAST** 7.95  
**ONION RINGS** 13.50  
**CAULIFLOWER GRATIN** 18.95  
**CACIO E PEPE PASTA** 18.95