

# Appetizers

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## CHEESE TOAST FOR TWO

Famously irresistible since 1955

13.95

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<b>FRENCH ONION SOUP</b> Baked with parmesan and emmental	18.50	<b>MIXED GREEN SALAD</b> Red wine vinaigrette	16.95
<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	34.95	<b>BEEFSTEAK TOMATO &amp; RED ONION</b> Crumbled Stilton, buttermilk dressing	20.95
<b>COLD SMOKED ATLANTIC SALMON</b> Pickled red onion, capers, dill cream cheese on brioche	33.00	<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

25.95

<b>ZUCCHINI CARPACCIO (VEGAN)</b> Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	24.95	<b>SEARED JUMBO SCALLOPS</b> Passionfruit beurre blanc	40.95
<b>BLACK &amp; BLUE AHI TUNA</b> With soy sauce and wasabi mustard	29.95	<b>CRAB CAKE</b> Teardrop peppers, fresh corn, hearts of palm	33.95
<b>BEEF TENDERLOIN CARPACCIO</b> With baby arugula salad crispy grana padano	29.95	<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	24.00	<b>A5 WAGYU, MIYAZAKI, JAPAN</b> Ponzu, crispy garlic	73.95
<b>SAUTEED PRAWNS</b> In garlic, tarragon and Pernod	36.50		

Consuming raw or undercooked food may increase your risk of foodborne illness.

# Hy's Prime Steaks

From specially selected Canada 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 71.50	22oz 134.95	8oz 79.95	20oz 118.95	24oz 214.95	22oz 134.95
14oz 98.50		16oz 159.95	32oz 189.95		

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

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

## House Classics

**GORGONZOLA FILET** **73.95**  
Grilled and topped with melted gorgonzola, port wine jus

**STEAK AU POIVRE** **73.95**  
Black peppercorn-crusted New York strip served  
with Hy's brandy green peppercorn sauce

**STEAK NEPTUNE** **78.95**  
Your choice of New York or Filet,  
topped with fresh asparagus and Dungeness  
crabmeat, finished with hollandaise sauce

**BEEF WELLINGTON** **78.95**  
Filet of beef tenderloin, with foie gras and oyster  
mushroom duxelle, baked in puff pastry.  
Red wine reduction

**FILET A LA HY'S** **62.50**  
Medallions of beef tenderloin sauteed  
with wild mushroom brandy sauce

## 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  
**30.95**

**STEAK DIANE**  
Filet of beef tenderloin flambeed  
with brandy, Dijon mustard and  
fresh mushrooms  
**73.95**

**BANANAS FOSTER**  
Ripe bananas sauteed with butter,  
brown sugar and fresh orange juice,  
then flambeed with dark rum.  
Served with vanilla ice cream  
**21.95**

**HY'S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BEARNAISE,  
PEPPERCORN OR HY'S "ONLY" SAUCE**

**8.50**

## And More

**TUSCAN PASTA (VEGAN)** 39.95  
Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil

**ORGANIC NOURISH BOWL (VEGAN)** 40.50  
Your server will describe

**ROAST RACK OF LAMB** 69.95  
Dijon rosemary crust, roast nugget potatoes, minted green peas

**LONG BONE BERKSHIRE PORK CHOP** 65.95  
With mashed potatoes, bourbon apple reduction

**SLOW-ROASTED HALF FREE-RANGE CHICKEN** 46.95  
With mashed potatoes and chicken jus

## From the Sea

**PRAWNS AND SCALLOPS** 65.50  
Sautéed in garlic and tarragon, flambéed with Pernod

**STEAK & LOBSTER** 128.95  
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

244.95

### Vegetables

**CREAMED SPINACH** 19.95  
**BROWN SUGAR PECAN CARROTS** 19.95  
**CREAMED CORN** 18.95  
**CHARRED LEMON PARMESAN ASPARAGUS** 19.95  
**SAUTEED CREMINI MUSHROOMS** 19.95  
**ROASTED BROCCOLI** 19.95

### Potatoes & Rice

**MASHED POTATOES** 15.50  
**FRENCH FRIES** 15.50  
**BAKED POTATO** 9.50  
**BASMATI RICE** 13.95

### Decadent

**GARLIC TOAST** 11.95  
**ONION RINGS** 16.95  
**CAULIFLOWER GRATIN** 21.95  
**CACIO E PEPE PASTA** 21.95