

APPETIZERS

CHEESE TOAST FOR TWO 5.95

PRAWN COCKTAIL 17.95
horseradish cocktail sauce

SMOKED SOCKEYE SALMON 15.95
capers, red onion and herbed cream cheese

ESCARGOT 13.95
baked with garlic butter

FRESH OYSTERS 15.95
on the half shell

OYSTERS ROCKEFELLER 16.95
baked with spinach and hollandaise sauce

BABY BACK RIBS 14.95
braised with homemade Hy's barbeque sauce

DUNGENESS CRAB CAKES 15.95
lemon dill mayonnaise

STEAK TARTARE 17.95
made to order with filet mignon

SAUTÉED GARLIC SHRIMP 16.95

BLACK AND BLUE AHI TUNA 15.95
with soya sauce and wasabi mustard

TERIYAKI BEEF TENDERLOIN 14.95

SOUPS

SOUP OF THE DAY 8.95

BAKED FRENCH ONION 9.95

REFRESHING SALADS

TOSSED GREEN SALAD 8.95
house dressing, blue cheese or 1000 Island

CAESAR SALAD 9.95
prepared in the dining room

SPINACH SALAD 9.95

BEEFSTEAK TOMATO AND RED ONION 9.95
crumbled blue cheese, vinaigrette dressing

WEDGE SALAD 8.95
blue cheese or 1000 Island dressing

Hy's has private dining rooms for all types of business and social functions



HY'S FAMOUS STEAKS

our steaks are cut in house from specially selected AAA Alberta beef, aged a minimum of 28 days and grilled to order

NEW YORK STRIP
10 oz 32.95 14 oz 40.95 18 oz 48.95

FILET MIGNON
8 oz 32.95 12 oz 40.95 16 oz 48.95

PORTERHOUSE
22 oz 48.95

BONE-IN RIB STEAK
16 oz 36.95

THE "ONLY" NEW YORK STRIP

our signature steak specially prepared with Hy's steak sauce – "Only" available at Hy's

10 oz 33.95 14 oz 41.95 18 oz 49.95

HOUSE SPECIALTIES

GORGONZOLA FILET MIGNON
grilled and topped with melted gorgonzola cheese
8 oz 36.95 12 oz 44.95

FILET STEAK NEPTUNE
butterflied filet mignon, topped with fresh asparagus
and blue crabmeat, finished with hollandaise sauce
42.95

PEPPERCORN NEW YORK STEAK
served with Hy's homemade brandy green peppercorn sauce
10 oz 34.95 14 oz 42.95 18 oz 49.95

CAJUN RIB STEAK
panfried with Hy's cajun seasoning
16 oz 38.95

FILET A LA HY'S 32.95
medallions of beef tenderloin sautéed with wild mushroom sauce

ROAST RACK OF LAMB 38.95
herb crusted with rosemary, mint sauce

GRILLED PORK CHOPS 29.95
housemade apple sauce

BEEF AND PRAWN BROCHETTES 29.95
a skewer of tender beef brushed with Hy's "Only" sauce
and a skewer of prawns served with lemon butter

GRILLED FREE RANGE CHICKEN BREAST 28.95
maple glaze or almandine

**CURRIED LENTILS BAKED WITH CREAM CHEESE
IN PHYLLO PASTRY** 24.95
served with seasonal vegetables

All entrées include your choice of potatoes or rice

ROASTED PRIME RIB OF BEEF

A HY'S TRADITION
served au jus with Yorkshire pudding
16 oz 38.95

STEAK & LOBSTER OR STEAK & KING CRAB

this is the best of land and sea – your choice of a filet mignon or
New York strip steak served with a broiled lobster tail or
steamed Alaskan king crab legs and lemon butter
49.95

SEAFOODS

PRAWNS AND SCALLOPS 34.95
sautéed with Pernod, tarragon and white wine

CUBAN LOBSTER TAILS 49.95
broiled, served with lemon butter

WILD SALMON FILLET 29.95
lemon beurre blanc

BLACKENED AHI TUNA 29.95
cajun style

ALASKAN KING CRAB LEGS 49.95
steamed, served with lemon butter

FRESH FISH SELECTION market price

ACCOMPANIMENTS

WHOLE LOBSTER TAIL OR 1/2 lb. ALASKAN KING CRAB LEGS 25.00

SAUTÉED MUSHROOMS 7.95

STEAMED FRESH ASPARAGUS 8.95

SAUTÉED FRESH SPINACH 7.95

CREAMED SPINACH 7.95

SAUTÉED ONIONS 7.95

THICK CUT BEER BATTERED ONION RINGS 7.95

GRILLED BEEFSTEAK TOMATOES 7.95

CREAMED CORN 7.95

GORGONZOLA MACARONI AND CHEESE 8.95

CAULIFLOWER GRATIN 8.95

SUGAR SNAP PEAS 7.95

HOLLANDAISE, BEARNAISE OR PEPPERCORN SAUCE 3.95

Prices do not include applicable sales tax
A gratuity of 17% will be added to parties of 6 or more