

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

11.95

FRENCH ONION SOUP Baked with parmesan and emmental	14.50	MIXED GREEN SALAD Red wine vinaigrette	13.95
SOUP OF THE DAY	13.50	SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	18.95
JUMBO PRAWN COCKTAIL Horseradish cocktail sauce	27.50	BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing	17.50
COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche	27.50	LITTLE GEM WEDGE SALAD Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing	16.50
FRESH OYSTERS Market selection	28.95		

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

18.95

ZUCCHINI CARPACCIO (VEGAN) Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	19.95	SAUTEED PRAWNS In garlic, tarragon and Pernod	27.50
BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard	24.50	SEARED JUMBO SCALLOPS Passionfruit beurre blanc	32.95
BEEF TENDERLOIN CARPACCIO With baby arugula salad crispy grana padano	23.50	CRAB CAKE Teardrop peppers, fresh corn, hearts of palm	27.50
ESCARGOT Baked with garlic butter	19.95	OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce	30.95

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 53.95

14oz 72.95

PORTERHOUSE

22oz 110.95

FILET

6oz 43.95

12oz 87.95

BONE-IN RIB STEAK

20oz 89.95

32oz 129.95

DRY AGED BONE-IN RIB STEAK

24oz 176.95

House Classics

GORGONZOLA FILET

Grilled and topped with melted gorgonzola, port wine jus

61.95

STEAK NEPTUNE

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

66.95

FILET A LA HY'S

Medallions of beef tenderloin sauteed
with wild mushroom brandy sauce

51.50

STEAK AU POIVRE

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

61.95

BEEF WELLINGTON

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

64.95

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.

STEAK TARTARE

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

25.50

STEAK DIANE

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

63.95

BANANAS FOSTER

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

17.95

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

7.50

And More

TUSCAN PASTA (VEGAN) Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	33.50	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	54.95
ORGANIC NOURISH BOWL (VEGAN) Your server will describe	36.50	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	39.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	59.95		

From the Sea

PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod	53.95	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	98.95
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

219.95

Vegetables

CREAMED SPINACH	14.95
BROWN SUGAR PECAN CARROTS	17.95
CREAMED CORN	13.95
CHARRED LEMON PARMESAN ASPARAGUS	17.95
SAUTEED CREMINI MUSHROOMS	16.95
CRISPY BRUSSELS SPROUTS	14.95
ROASTED BROCCOLI	17.95

Potatoes & Rice

MASHED POTATOES	12.95
FRENCH FRIES	12.95
BAKED POTATO	5.95
BASMATI RICE	8.95

Decadent

GARLIC TOAST	7.95
ONION RINGS	12.95
CAULIFLOWER GRATIN	17.95
CACIO E PEPE PASTA	17.95

HY'S HAS PRIVATE DINING ROOMS FOR ALL TYPES OF BUSINESS AND SOCIAL FUNCTIONS