

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

12.95

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

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

20.95

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

NEW YORK STRIP 10oz 58.95 14oz 82.95	PORTERHOUSE 22oz 124.95	FILET 8oz 64.00 16oz 128.00	BONE-IN RIB STEAK 20oz 98.50 32oz 145.00	BONE-IN NEW YORK 22oz 125.00
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DRY AGED BONE-IN RIB STEAK
24oz 193.95

House Classics

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

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	STEAK DIANE Filet of beef tenderloin flambeed with brandy, Dijon mustard and fresh mushrooms	BANANAS FOSTER Ripe bananas sauteed with butter, brown sugar and fresh orange juice, then flambéed with dark rum. Served with vanilla ice cream
26.50	66.95	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) Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	34.50	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	59.95
ORGANIC NOURISH BOWL (VEGAN) Your server will describe	37.50	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	41.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	65.50		

From the Sea

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

229.95

Vegetables

CREAMED SPINACH	16.50
BROWN SUGAR PECAN CARROTS	19.50
CREAMED CORN	15.50
CHARRED LEMON PARMESAN ASPARAGUS	19.95
SAUTEED CREMINI MUSHROOMS	18.95
ROASTED BROCCOLI	19.50

Potatoes & Rice

MASHED POTATOES	14.50
FRENCH FRIES	14.50
BAKED POTATO	8.50
BASMATI RICE	11.50

Decadent

GARLIC TOAST	10.50
ONION RINGS	15.50
CAULIFLOWER GRATIN	20.95
CACIO E PEPE PASTA	20.95