

Seasonal Menu

CHEESE TOAST

famously irresistible since 1955

CAESAR SALAD

A Hy's tradition

or

CREME DUBARRY SOUP

Dungeness crab fondue

or

ZUCCHINI CARPACCIO (VEGAN)

Yellow and green zucchini, watermelon radish, pickled red onion,
toasted pine nuts, preserved lemon crema, feta, fresh mint

NEW YORK STEAK AU POIVRE

Manhattan cut striploin, brandy peppercorn sauce,
sweet pepper, baby carrot & grilled asparagus parcel, roasted potatoes

or

MIXED GRILL

Canada Prime filet, rib steak, New York strip, lamb chop,
sweet pepper, baby carrot & grilled asparagus parcel,
roasted potatoes, port wine jus

or

FISH MARKET SELECTION

or

TUSCAN PASTA (VEGAN)

sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese, garlic confit & olive oil

KEY LIME PIE

fresh whipped cream

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

BANANAS FOSTER add 3.00

Prepared tableside. Served with vanilla ice cream

59.95

Wine Pairing

BURROWING OWL Pinot Gris 2024, BC	15.75
BURROWING OWL Merlot 2022, BC	15.75

Spirit Free

CANADIANA 12.00

lemon juice, hibiscus tea, maple syrup, ginger beer