

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

14.50

FRENCH ONION SOUP Baked with parmesan and emmental	16.95	MIXED GREEN SALAD Red wine vinaigrette	16.95
SOUP OF THE DAY	14.95	SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	23.95
JUMBO PRAWN COCKTAIL Horseradish cocktail sauce	31.95	BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing	21.95
COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche	31.95	LITTLE GEM WEDGE SALAD Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing	19.50
FRESH OYSTERS Market selection	31.95		

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

23.95

ZUCCHINI CARPACCIO (VEGAN) Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	22.95	BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard	27.50
BEEF TENDERLOIN CARPACCIO With baby arugula salad crispy grana padano	29.95	SAUTEED PRAWNS Garlic, tarragon and Pernod	31.95
ESCARGOT Baked with garlic butter	24.50	SEARED JUMBO SCALLOPS Passionfruit beurre blanc	37.95
FOIE GRAS TERRINE Dried apricot relish, sauternes syrup, toasted brioche	37.95	CRAB CAKE Teardrop peppers, fresh corn, hearts of palm	32.50
		OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce	34.50

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

NEW YORK STRIP	PORTERHOUSE	FILET	BONE-IN RIB STEAK	BONE-IN NEW YORK
10oz 63.95	22oz 131.95	8oz 69.95	20oz 104.95	22oz 131.95
14oz 89.95		16oz 139.95	32oz 167.95	

DRY AGED BONE-IN RIB STEAK
24oz 204.95

House Classics

GORGONZOLA FILET Grilled and topped with melted gorgonzola, port wine jus	71.95	STEAK AU POIVRE Black peppercorn-crusted New York strip served with Hy’s brandy green peppercorn sauce	71.95
STEAK NEPTUNE Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce	77.95	BEEF WELLINGTON Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Red wine reduction	73.95
FILET A LA HY’S Medallions of beef tenderloin sauteed with wild mushroom brandy sauce	61.95		

Tableside 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 flambeed with dark rum. Served with vanilla ice cream
28.95	71.95	21.50

**HY’S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BEARNAISE,
PEPPERCORN OR HY’S “ONLY” SAUCE**
8.50

And More

TUSCAN PASTA (VEGAN) Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	37.95	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	63.95
ORGANIC NOURISH BOWL (VEGAN) Your server will describe	39.95	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	46.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	69.95		

From the Sea

PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod	63.95	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	119.95
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

234.95

Vegetables

CREAMED SPINACH	18.95
BROWN SUGAR PECAN CARROTS	19.95
CREAMED CORN	17.50
CHARRED LEMON PARMESAN ASPARAGUS	20.95
SAUTEED CREMINI MUSHROOMS	20.95
ROASTED BROCCOLI	20.95

Potatoes & Rice

MASHED POTATOES	15.50
FRENCH FRIES	14.95
BAKED POTATO	8.95
BASMATI RICE	11.95

Decadent

GARLIC TOAST	12.50
ONION RINGS	16.50
ALL DRESSED BAKED POTATO	19.95
GORGONZOLA CASARECCE	23.95
ROASTED SWEET ONIONS & MAPLE GLAZED HAM HOCK	21.50