

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

14.95

FRENCH ONION SOUP Baked with parmesan and emmental	19.50	MIXED GREEN SALAD Red wine vinaigrette	17.95
SOUP OF THE DAY	16.50	SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	26.95
JUMBO PRAWN COCKTAIL Horseradish cocktail sauce	36.95	BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing	22.50
COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche	35.50	LITTLE GEM WEDGE SALAD Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing	19.95
FRESH OYSTERS Market selection	32.95		

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

27.95

ZUCCHINI CARPACCIO (VEGAN) Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	26.50	BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard	30.95
BEEF TENDERLOIN CARPACCIO With baby arugula salad, crispy grana padano	31.50	SEARED JUMBO SCALLOPS Passionfruit beurre blanc	41.95
ESCARGOT Baked with garlic butter	25.95	CRAB CAKE Teardrop peppers, fresh corn, hearts of palm	34.95
FOIE GRAS TERRINE Dried apricot relish, sauternes syrup, toasted brioche	39.95	OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce	34.95
A5 WAGYU, MIYAZAKI, JAPAN Ponzu, crispy garlic	75.95	SAUTEED PRAWNS In garlic, tarragon and Pernod	37.95

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	DRY AGED BONE-IN RIB STEAK	BONE-IN NEW YORK
10oz 73.95	22oz 137.95	8oz 82.95	20oz 121.95	24oz 219.95	22oz 137.95
14oz 103.95		16oz 165.95	32oz 195.95		

A5 WAGYU, MIYAZAKI, JAPAN
36.95 per ounce
minimum 4 ounces

A5 WAGYU, KOBE, JAPAN
52.95 per ounce
minimum 4 ounces

House Classics

GORGONZOLA FILET Grilled and topped with melted gorgonzola, port wine jus	75.95	STEAK AU POIVRE Black peppercorn-crusted New York strip served with Hy’s brandy green peppercorn sauce	75.95
STEAK NEPTUNE Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce	80.95	BEEF WELLINGTON Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Red wine reduction	80.95
FILET A LA HY’S Medallions of beef tenderloin sauteed with wild mushroom brandy sauce	64.50		

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 flambeed with dark rum. Served with vanilla ice cream
31.95	75.95	22.95

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

8.95

And More

TUSCAN PASTA (VEGAN) **41.95**
Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil

ORGANIC NOURISH BOWL (VEGAN) **42.50**
Your server will describe

ROAST RACK OF LAMB **72.95**
Dijon rosemary crust, roast nugget potatoes, minted green peas

LONG BONE BERKSHIRE PORK CHOP **68.95**
With mashed potatoes, bourbon apple reduction

SLOW-ROASTED HALF FREE-RANGE CHICKEN **49.95**
With mashed potatoes and chicken jus

From the Sea

PRAWNS AND SCALLOPS **68.95**
Sauteed in garlic and tarragon, flambéed with Pernod

STEAK & LOBSTER **133.95**
Prime Filet served with a broiled Atlantic lobster tail and lemon butter

FISH MARKET SELECTION **MARKET PRICE**
Chef's choice from today's catch

SEAFOOD PLATTER

Atlantic lobster tail, jumbo prawns, fresh oysters, smoked trout, seafood salad, scallop and shrimp ceviche, smoked Atlantic salmon

249.95

Vegetables

CREAMED SPINACH	20.95
BROWN SUGAR PECAN CARROTS	20.95
CREAMED CORN	19.95
CHARRED LEMON PARMESAN ASPARAGUS	21.95
SAUTEED CREMINI MUSHROOMS	21.95
ROASTED BROCCOLI	21.95

Potatoes & Rice

MASHED POTATOES	16.50
FRENCH FRIES	16.50
BAKED POTATO	9.95
BASMATI RICE	14.95

Decadent

GARLIC TOAST	12.95
ONION RINGS	17.95
ALL DRESSED BAKED POTATO	19.95
GORGONZOLA CASARECCE	24.95
ROASTED SWEET ONIONS & MAPLE GLAZED HAM HOCK	22.95