

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	14.50	SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	21.95
JUMBO PRAWN COCKTAIL Horseradish cocktail sauce	29.95	BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing	19.95
COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche	29.50	LITTLE GEM WEDGE SALAD Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing	18.95
FRESH OYSTERS Market selection	31.95		

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

21.95

ZUCCHINI CARPACCIO (VEGAN) Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	21.95	BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard	26.50
BEEF TENDERLOIN CARPACCIO With baby arugula salad, crispy grana padano	25.50	SAUTEED PRAWNS In garlic, tarragon and Pernod	29.95
ESCARGOT Baked with garlic butter	22.95	SEARED JUMBO SCALLOPS Passionfruit beurre blanc	35.50
FOIE GRAS TERRINE Dried apricot relish, sauternes syrup, toasted brioche	34.95	CRAB CAKE Teardrop peppers, fresh corn, hearts of palm	29.95
		OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce	33.95

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

10oz 61.50

14oz 85.95

PORTERHOUSE

22oz 122.95

FILET

8oz 66.95

16oz 133.95

BONE-IN RIB STEAK

20oz 99.50

32oz 159.50

DRY AGED BONE-IN RIB STEAK

24oz 209.95

House Classics

GORGONZOLA FILET

68.95

Grilled and topped with melted gorgonzola, port wine jus

STEAK AU POIVRE

68.95

Black peppercorn-crusted New York strip served with Hy’s brandy green peppercorn sauce

STEAK NEPTUNE

73.95

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

BEEF WELLINGTON

71.50

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

FILET A LA HY’S

59.95

Medallions of beef tenderloin sauteed with wild mushroom brandy sauce

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

27.95

STEAK DIANE

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

69.95

BANANAS FOSTER

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

20.50

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

7.95

And More

TUSCAN PASTA (VEGAN) Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	35.95	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	58.95
ORGANIC NOURISH BOWL (VEGAN) Your server will describe	37.95	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	43.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	66.95		

From the Sea

PRAWNS AND SCALLOPS Sauteed in garlic and tarragon, flambéed with Pernod	59.50	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	110.50
FISH MARKET SELECTION Chef's choice from today's catch	MARKET PRICE		

SEAFOOD PLATTER
Atlantic lobster tail, jumbo prawns, fresh oysters, smoked Goldeye, seafood salad, scallop and shrimp ceviche, smoked Atlantic salmon
229.95

Vegetables		Potatoes & Rice		Decadent	
CREAMED SPINACH	16.95	MASHED POTATOES	14.50	GARLIC TOAST	10.95
BROWN SUGAR PECAN CARROTS	19.50	FRENCH FRIES	13.95	ONION RINGS	14.50
CREAMED CORN	15.50	BAKED POTATO	6.95	ALL DRESSED BAKED POTATO	18.50
CHARRED LEMON PARMESAN ASPARAGUS	19.50	BASMATI RICE	11.95	GORGONZOLA CASARECCE	21.95
SAUTEED CREMINI MUSHROOMS	18.50			ROASTED SWEET ONIONS & MAPLE GLAZED HAM HOCK	19.95
ROASTED BROCCOLI	19.50				