

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 & 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

Enjoy a bigger steak

FILET 8oz add 38.00 or **NEW YORK STRIP 14oz add 58.00**

HY'S FAMOUS CHEESECAKE

berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

BANANAS FOSTER add 10.00

prepared tableside

64.95

Suggested Wine Pairing

QUAILS' GATE Chardonnay 2025, BC add **16.00**
RUST WINE CO. Cabernet Sauvignon 2023, BC add **18.00**

Spirit Free

MANGO GINGER SMASH add 15.00

lime juice, mango puree, ginger syrup, ginger beer