

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

11.95

FRENCH ONION SOUP Baked with parmesan and emmental	15.50	MIXED GREEN SALAD Red wine vinaigrette	14.50
SOUP OF THE DAY	14.00	SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	19.95
JUMBO PRAWN COCKTAIL Horseradish cocktail sauce	28.50	BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing	18.50
COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche	28.50	LITTLE GEM WEDGE SALAD Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing	17.50
FRESH OYSTERS Market selection	29.95		

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

19.95

ZUCCHINI CARPACCIO (VEGAN) Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	20.95	SAUTEED PRAWNS In garlic, tarragon and Pernod	28.50
BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard	25.50	SEARED JUMBO SCALLOPS Passionfruit beurre blanc	33.95
BEEF TENDERLOIN CARPACCIO With baby arugula salad crispy grana padano	24.50	CRAB CAKE Teardrop peppers, fresh corn, hearts of palm	28.50
ESCARGOT Baked with garlic butter	20.95	OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce	31.95

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 58.50

14oz 82.50

PORTERHOUSE

22oz 117.95

FILET

8oz 63.50

16oz 127.95

BONE-IN RIB STEAK

20oz 96.50

32oz 154.50

DRY AGED BONE-IN RIB STEAK

24oz 186.95

House Classics

GORGONZOLA FILET

Grilled and topped with melted gorgonzola, port wine jus

66.95

STEAK NEPTUNE

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

71.95

FILET A LA HY'S

Medallions of beef tenderloin sauteed
with wild mushroom brandy sauce

55.50

STEAK AU POIVRE

Black peppercorn-crust New York strip served
with Hy's brandy green peppercorn sauce

66.95

BEEF WELLINGTON

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

69.50

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

26.95

STEAK DIANE

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

67.95

BANANAS FOSTER

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

18.95

HY'S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BEARNAISE, PEPPERCORN OR HY'S "ONLY" SAUCE

7.50

And More

TUSCAN PASTA (VEGAN) Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	34.50	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	56.95
ORGANIC NOURISH BOWL (VEGAN) Your server will describe	37.50	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	41.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	63.50		

From the Sea

PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod	56.50	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	106.95
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

224.95

Vegetables

CREAMED SPINACH	15.50
BROWN SUGAR PECAN CARROTS	18.50
CREAMED CORN	14.50
CHARRED LEMON PARMESAN ASPARAGUS	18.50
SAUTEED CREMINI MUSHROOMS	17.50
ROASTED BROCCOLI	18.50

Potatoes & Rice

MASHED POTATOES	13.50
FRENCH FRIES	13.50
BAKED POTATO	6.50
BASMATI RICE	10.50

Decadent

GARLIC TOAST	7.95
ONION RINGS	13.50
CAULIFLOWER GRATIN	18.95
CACIO E PEPE PASTA	18.95