

# Appetizers

## CHEESE TOAST FOR TWO

Famously irresistible since 1955

11.95

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

## CAESAR SALAD

A Hy's tradition. Prepared in the dining room

19.95

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

66.95

Grilled and topped with melted gorgonzola, port wine jus

**STEAK AU POIVRE**

66.95

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

**STEAK NEPTUNE**

71.95

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

**BEEF WELLINGTON**

69.50

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

**FILET A LA HY’S**

55.50

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

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)** **34.50**  
Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil

**ORGANIC NOURISH BOWL (VEGAN)** **37.50**  
Your server will describe

**ROAST RACK OF LAMB** **63.50**  
Dijon rosemary crust, roast nugget potatoes, minted green peas

**LONG BONE BERKSHIRE PORK CHOP** **56.95**  
With mashed potatoes, bourbon apple reduction

**SLOW-ROASTED HALF FREE-RANGE CHICKEN** **41.95**  
With mashed potatoes and chicken jus

# From the Sea

**PRAWNS AND SCALLOPS** **56.50**  
Sauteed in garlic and tarragon, flambéed with Pernod

**STEAK & LOBSTER** **106.95**  
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 Goldeye, seafood salad, scallop and shrimp ceviche, smoked Atlantic salmon

**224.95**

## Vegetables

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

## Potatoes & Rice

<b>MASHED POTATOES</b>	<b>13.50</b>
<b>FRENCH FRIES</b>	<b>13.50</b>
<b>BAKED POTATO</b>	<b>6.50</b>
<b>BASMATI RICE</b>	<b>10.50</b>

## Decadent

<b>GARLIC TOAST</b>	<b>7.95</b>
<b>ONION RINGS</b>	<b>13.50</b>
<b>CAULIFLOWER GRATIN</b>	<b>18.95</b>
<b>CACIO E PEPE PASTA</b>	<b>18.95</b>