

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

15.95

BAKED FRENCH ONION SOUP

Baked with parmesan and emmental

17.95

MIXED GREEN SALAD

Red wine vinaigrette

17.50

SOUP OF THE DAY

15.50

SPINACH SALAD

With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing

24.95

JUMBO PRAWN COCKTAIL

Horseradish cocktail sauce

32.95

BEEFSTEAK TOMATO & RED ONION

Crumbled Stilton, buttermilk dressing

23.50

COLD SMOKED ATLANTIC SALMON

Pickled red onion, capers, dill cream cheese on brioche

33.95

LITTLE GEM WEDGE SALAD

Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing

19.95

FRESH OYSTERS

Market selection

33.50

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

24.95

ZUCCHINI CARPACCIO (VEGAN)

Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint

23.95

BLACK & BLUE AHI TUNA

With soy sauce and wasabi mustard

28.95

BEEF TENDERLOIN CARPACCIO

With baby arugula salad, crispy grana padano

30.95

SAUTEED PRAWNS

Garlic, tarragon and Pernod

32.95

SEARED JUMBO SCALLOPS

Passionfruit beurre blanc

38.95

ESCARGOT

Baked with garlic butter

25.50

CRAB CAKE

Teardrop peppers, fresh corn, hearts of palm

33.50

FOIE GRAS TERRINE

Dried apricot relish, sauternes syrup, toasted brioche

39.50

OYSTERS ROCKEFELLER

Medium beach oysters baked on the half shell with spinach and hollandaise sauce

35.95

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	BONE-IN NEW YORK
10oz 67.95	22oz 138.95	8oz 78.95	20oz 110.95	22oz 138.95
14oz 95.95		16oz 157.95	32oz 176.95	

DRY AGED BONE-IN RIB STEAK
24oz 209.95

House Classics

GORGONZOLA FILET Grilled and topped with melted gorgonzola, port wine jus	74.95	STEAK AU POIVRE Black peppercorn-crusted New York strip served with Hy’s brandy green peppercorn sauce	74.95
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	76.95
FILET A LA HY’S Medallions of beef tenderloin sauteed with wild mushroom brandy sauce	64.95		

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	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
29.95	74.95	22.95

**HY’S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BEARNAISE,
PEPPERCORN OR HY’S “ONLY” SAUCE**
8.95

And More

TUSCAN PASTA (VEGAN) Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	38.95	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	65.50
ORGANIC NOURISH BOWL (VEGAN) Your server will describe	39.95	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	47.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	72.95		

From the Sea

PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambeed with Pernod	64.95	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	123.95
FISH MARKET SELECTION Chef's choice from today's catch	MARKET PRICE		

SEAFOOD PLATTER

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

239.95

Vegetables

CREAMED SPINACH	19.50
BROWN SUGAR PECAN CARROTS	20.50
CREAMED CORN	17.95
CHARRED LEMON PARMESAN ASPARAGUS	21.95
SAUTEED CREMINI MUSHROOMS	21.50
ROASTED BROCCOLI	21.50

Potatoes & Rice

MASHED POTATOES	15.95
FRENCH FRIES	15.50
BAKED POTATO	8.95
BASMATI RICE	12.50

Decadent

GARLIC TOAST	13.95
ONION RINGS	16.95
GORGONZOLA CASARECCE	24.50
ROASTED SWEET ONIONS & MAPLE GLAZED HAM HOCK	22.50