

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

15.95

BAKED FRENCH ONION SOUP Baked with parmesan and emmental	19.95	MIXED GREEN SALAD Red wine vinaigrette	18.50
SOUP OF THE DAY	16.95	SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	27.95
JUMBO PRAWN COCKTAIL Horseradish cocktail sauce	37.95	BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing	23.95
COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche	36.95	LITTLE GEM WEDGE SALAD Bacon, tomato, hard cooked egg, crumbled blue cheese, buttermilk dressing	20.95
FRESH OYSTERS Market selection	34.50		

CAESAR SALAD

A Hy’s tradition. Prepared in the dining room

28.95

ZUCCHINI CARPACCIO (VEGAN) Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	27.50	BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard	31.95
BEEF TENDERLOIN CARPACCIO With baby arugula salad, crispy grana padano	32.50	SEARED JUMBO SCALLOPS Passionfruit beurre blanc	43.95
ESCARGOT Baked with garlic butter	26.95	CRAB CAKE Teardrop peppers, fresh corn, hearts of palm	36.50
FOIE GRAS TERRINE Dried apricot relish, sauternes syrup, toasted brioche	41.50	OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce	36.95
A5 WAGYU, MIYAZAKI, JAPAN Ponzu, crispy garlic	77.95	SAUTEED PRAWNS In garlic, tarragon and Pernod	38.95

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	DRY AGED BONE-IN RIB STEAK	BONE-IN NEW YORK
10oz 80.95	22oz 144.95	8oz 86.95	20oz 131.95	24oz 225.95	22oz 144.95
14oz 112.95		16oz 173.95	32oz 215.95		

A5 WAGYU, MIYAZAKI, JAPAN
37.95 per ounce
minimum 4 ounces

A5 WAGYU, KOBE, JAPAN
53.95 per ounce
minimum 4 ounces

House Classics

GORGONZOLA FILET Grilled and topped with melted gorgonzola, port wine jus	77.95	STEAK AU POIVRE Black peppercorn-crusted New York strip served with Hy's brandy green peppercorn sauce	77.95
STEAK NEPTUNE Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce	82.95	BEEF WELLINGTON Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Red wine reduction	82.95
FILET A LA HY'S Medallions of beef tenderloin sauteed with wild mushroom brandy sauce	66.95		

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	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
32.95	77.95	23.95

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

8.95

And More

TUSCAN PASTA (VEGAN) **42.95**
Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil

ORGANIC NOURISH BOWL (VEGAN) **44.50**
Your server will describe

ROAST RACK OF LAMB **75.95**
Dijon rosemary crust, roast nugget potatoes, minted green peas

LONG BONE BERKSHIRE PORK CHOP **69.95**
With mashed potatoes, bourbon apple reduction

SLOW-ROASTED HALF FREE-RANGE CHICKEN **49.95**
With mashed potatoes and chicken jus

From the Sea

PRAWNS AND SCALLOPS **69.95**
Sauteed in garlic and tarragon, flambéed with Pernod

STEAK & LOBSTER **136.95**
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 trout, seafood salad, scallop and shrimp ceviche, smoked Atlantic salmon

254.95

Vegetables

CREAMED SPINACH	21.50
BROWN SUGAR PECAN CARROTS	21.50
CREAMED CORN	20.95
CHARRED LEMON PARMESAN ASPARAGUS	22.95
SAUTEED CREMINI MUSHROOMS	22.95
ROASTED BROCCOLI	22.50

Potatoes & Rice

MASHED POTATOES	16.95
FRENCH FRIES	16.95
BAKED POTATO	9.95
BASMATI RICE	14.95

Decadent

GARLIC TOAST	13.95
ONION RINGS	18.50
GORGONZOLA CASARECCE	25.95
ROASTED SWEET ONIONS & MAPLE GLAZED HAM HOCK	23.95