Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

15.95

BAKED FRENCH ONION SOUP **17.95**
Baked with parmesan and emmental

SOUP OF THE DAY **15.50**

JUMBO PRAWN COCKTAIL **32.95**
Horseradish cocktail sauce

COLD SMOKED ATLANTIC SALMON **33.95**
Pickled red onion, capers,
dill cream cheese on brioche

FRESH OYSTERS **33.50**
Market selection

MIXED GREEN SALAD **17.50**
Red wine vinaigrette

SPINACH SALAD **24.95**
With mushroom, onion, bacon, hard cooked egg,
vinaigrette dressing

BEEFSTEAK TOMATO & RED ONION **23.50**
Crumbled Stilton, buttermilk dressing

LITTLE GEM WEDGE SALAD **19.95**
Bacon, tomato, hard cooked egg,
crumbled blue cheese, buttermilk dressing

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

24.95

ZUCCHINI CARPACCIO (VEGAN) **23.95**
Yellow and green zucchini, watermelon radish,
pickled red onion, toasted pine nuts,
preserved lemon crema, feta, fresh mint

BEEF TENDERLOIN CARPACCIO **30.95**
With baby arugula salad
crispy grana padano

ESCARGOT **25.50**
Baked with garlic butter

FOIE GRAS TERRINE **39.50**
Dried apricot relish, sauternes syrup,
toasted brioche

BLACK & BLUE AHI TUNA **28.95**
With soy sauce and wasabi mustard

SAUTEED PRAWNS **32.95**
Garlic, tarragon and Pernod

SEARED JUMBO SCALLOPS **38.95**
Passionfruit beurre blanc

CRAB CAKE **33.50**
Teardrop peppers, fresh corn, hearts of palm

OYSTERS ROCKEFELLER **35.95**
Medium beach oysters baked on the
half shell with spinach and hollandaise sauce

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 **74.95**
Grilled and topped with melted gorgonzola, port wine jus

STEAK NEPTUNE **80.95**
Your choice of New York or Filet,
topped with fresh asparagus and Dungeness
crabmeat, finished with hollandaise sauce

FILET A LA HY'S **64.95**
Medallions of beef tenderloin sauteed
with wild mushroom brandy sauce

STEAK AU POIVRE **74.95**
Black peppercorn-crusted New York strip served
with Hy's brandy green peppercorn sauce

BEEF WELLINGTON **76.95**
Filet of beef tenderloin, with foie gras and oyster
mushroom duxelle, baked in puff pastry.
Red wine reduction

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
29.95

STEAK DIANE
Filet of beef tenderloin flambeed
with brandy, Dijon mustard and
fresh mushrooms
74.95

BANANAS FOSTER
Ripe bananas sauteed with butter,
brown sugar and fresh orange juice,
then flambeed with dark rum.
Served with vanilla ice cream
22.95

**HY'S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BEARNAISE,
PEPPERCORN OR HY'S "ONLY" SAUCE**
8.95

And More

TUSCAN PASTA (VEGAN) 38.95
Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil

ORGANIC NOURISH BOWL (VEGAN) 39.95
Your server will describe

ROAST RACK OF LAMB 72.95
Dijon rosemary crust, roast nugget potatoes, minted green peas

LONG BONE BERKSHIRE PORK CHOP 65.50
With mashed potatoes, bourbon apple reduction

SLOW-ROASTED HALF FREE-RANGE CHICKEN 47.95
With mashed potatoes and chicken jus

From the Sea

PRAWNS AND SCALLOPS 64.95
Sauteed in garlic and tarragon, flambéed with Pernod

FISH MARKET SELECTION MARKET PRICE
Chef's choice from today's catch

STEAK & LOBSTER 123.95
Prime Filet served with a broiled Atlantic lobster tail and lemon butter

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

HY'S HAS PRIVATE DINING ROOMS FOR ALL TYPES OF BUSINESS AND SOCIAL FUNCTIONS