

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

12.95

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| FRENCH ONION SOUP Baked with parmesan and emmental | 16.95 | MIXED GREEN SALAD Red wine vinaigrette | 15.95 |
| SOUP OF THE DAY | 14.95 | SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing | 23.95 |
| JUMBO PRAWN COCKTAIL Horseradish cocktail sauce | 31.95 | BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing | 18.50 |
| COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche | 30.50 | 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

23.95

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| ZUCCHINI CARPACCIO Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint | 22.95 | SEARED JUMBO SCALLOPS Passionfruit beurre blanc | 35.95 |
| BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard | 28.95 | CRAB CAKE Teardrop peppers, fresh corn, hearts of palm | 31.50 |
| BEEF TENDERLOIN CARPACCIO With baby arugula salad crispy grana padano | 27.95 | OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce | 31.95 |
| ESCARGOT Baked with garlic butter | 21.95 | A5 WAGYU, MIYAZAKI, JAPAN Ponzu, crispy garlic | 69.95 |
| SAUTEED PRAWNS In garlic, tarragon and Pernod | 32.95 | | |

The consumption of raw oysters poses an increased risk of food borne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.

Hy's Prime Steaks

From specially selected 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

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| NEW YORK STRIP | PORTERHOUSE | FILET | BONE-IN RIB STEAK | DRY AGED BONE-IN RIB STEAK | BONE-IN NEW YORK |
| 22oz 124.95 | 6oz 54.95 | 20oz 109.95 | 24oz 199.95 | 22oz 124.95 | |
| 10oz 64.95 | | 12oz 105.95 | | | |
| 14oz 90.95 | | | 32oz 156.95 | | |

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

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

House Classics

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| GORGONZOLA FILET Grilled and topped with melted gorgonzola, port wine jus | 67.95 | BEEF WELLINGTON Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Red wine reduction | 72.95 |
| STEAK NEPTUNE Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce | 72.95 | STEAK AU POIVRE Black peppercorn-crusted New York strip served with Hy's brandy green peppercorn sauce | 67.95 |
| FILET A LA HY'S Medallions of beef tenderloin sauteed with wild mushroom brandy sauce | 57.50 | | |

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.

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| 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 |
| 27.95 | 67.95 | 19.95 |

**HY'S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BEARNAISE,
PEPPERCORN, HY'S "ONLY" SAUCE,
OR HIMALAYAN & MALDON SALT DUO**
7.95

And More

TUSCAN PASTA (VEGAN) **36.95**
Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil

ORGANIC NOURISH BOWL (VEGAN) **39.50**
Your server will describe

ROAST RACK OF LAMB **64.95**
Dijon rosemary crust, roast nugget potatoes, minted green peas

LONG BONE BERKSHIRE PORK CHOP **61.95**
With mashed potatoes, bourbon apple reduction

SLOW-ROASTED HALF FREE-RANGE CHICKEN **42.95**
With mashed potatoes and chicken jus

From the Sea

PRAWNS AND SCALLOPS **59.95**
Sauteed in garlic and tarragon, flambéed with Pernod

STEAK & LOBSTER **119.95**
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

229.95

Vegetables

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| CREAMED SPINACH | 17.95 |
| BROWN SUGAR PECAN CARROTS | 18.95 |
| CREAMED CORN | 16.95 |
| CHARRED LEMON PARMESAN ASPARAGUS | 18.95 |
| SAUTEED CREMINI MUSHROOMS | 17.95 |
| CRISPY BRUSSELS SPROUTS | 16.95 |
| ROASTED BROCCOLI | 18.95 |

Potatoes & Rice

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| MASHED POTATOES | 14.95 |
| FRENCH FRIES | 14.95 |
| BAKED POTATO | 8.95 |
| BASMATI RICE | 11.95 |

Decadent

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| GARLIC TOAST | 9.95 |
| ONION RINGS | 15.95 |
| CAULIFLOWER GRATIN | 19.95 |
| CACIO E PEPE PASTA | 19.95 |

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