

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

12.95

FRENCH ONION SOUP Baked with parmesan and emmental	14.95	MIXED GREEN SALAD Red wine vinaigrette	14.95
SOUP OF THE DAY	13.50	SPINACH SALAD With mushroom, onion, bacon, hard cooked egg, vinaigrette dressing	19.95
JUMBO PRAWN COCKTAIL Horseradish cocktail sauce	29.50	BEEFSTEAK TOMATO & RED ONION Crumbled Stilton, buttermilk dressing	18.50
COLD SMOKED ATLANTIC SALMON Pickled red onion, capers, dill cream cheese on brioche	29.50	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

19.95

ZUCCHINI CARPACCIO (VEGAN) Yellow and green zucchini, watermelon radish, pickled red onion, toasted pine nuts, preserved lemon crema, feta, fresh mint	19.95	SAUTEED PRAWNS Garlic, tarragon and Pernod	29.50
BLACK & BLUE AHI TUNA With soy sauce and wasabi mustard	25.50	SEARED JUMBO SCALLOPS Passionfruit beurre blanc	32.95
BEEF TENDERLOIN CARPACCIO With baby arugula salad crispy grana padano	25.50	CRAB CAKE Teardrop peppers, fresh corn, hearts of palm	28.50
ESCARGOT Baked with garlic butter	20.95	OYSTERS ROCKEFELLER Medium beach oysters baked on the half shell with spinach and hollandaise sauce	31.95

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

NEW YORK STRIP	PORTERHOUSE	FILET	BONE-IN	BONE-IN
10oz 56.50	22oz 118.95	6oz 46.50	RIB STEAK	NEW YORK
14oz 78.95		12oz 92.95	20oz 94.95	22oz 118.95
			32oz 138.95	

DRY AGED BONE-IN RIB STEAK
24oz 184.95

House Classics

GORGONZOLA FILET Grilled and topped with melted gorgonzola, port wine jus	63.95	STEAK AU POIVRE Black peppercorn-crusted New York strip served with Hy’s brandy green peppercorn sauce	63.95
STEAK NEPTUNE Your choice of New York or Filet, topped with fresh asparagus and Dungeness crabmeat, finished with hollandaise sauce	68.95	BEEF WELLINGTON Filet of beef tenderloin, with foie gras and oyster mushroom duxelle, baked in puff pastry. Red wine reduction	66.95
FILET A LA HY’S Medallions of beef tenderloin sauteed with wild mushroom brandy sauce	53.50		

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 flambéed with dark rum. Served with vanilla ice cream
25.50	63.95	17.95

HY’S HOUSEMADE STEAK SAUCE, HOLLANDAISE, BEARNAISE, PEPPERCORN, HY’S “ONLY” SAUCE, OR HIMALAYAN & MALDON SALT DUO
7.50

And More

TUSCAN PASTA (VEGAN) Sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit and olive oil	33.50	LONG BONE BERKSHIRE PORK CHOP With mashed potatoes, bourbon apple reduction	56.95
ORGANIC NOURISH BOWL (VEGAN) Your server will describe	36.50	SLOW-ROASTED HALF FREE-RANGE CHICKEN With mashed potatoes and chicken jus	39.95
ROAST RACK OF LAMB Dijon rosemary crust, roast nugget potatoes, minted green peas	61.95		

From the Sea

PRAWNS AND SCALLOPS Sautéed in garlic and tarragon, flambéed with Pernod	54.95	STEAK & LOBSTER Prime Filet served with a broiled Atlantic lobster tail and lemon butter	106.95
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
219.95

Vegetables

CREAMED SPINACH	15.95
BROWN SUGAR PECAN CARROTS	18.95
CREAMED CORN	14.95
CHARRED LEMON PARMESAN ASPARAGUS	18.95
SAUTEED CREMINI MUSHROOMS	17.95
CRISPY BRUSSELS SPROUTS	15.95
ROASTED BROCCOLI	18.95

Potatoes & Rice

MASHED POTATOES	13.95
FRENCH FRIES	13.95
BAKED POTATO	7.95
BASMATI RICE	9.95

Decadent

GARLIC TOAST	9.95
ONION RINGS	14.95
CAULIFLOWER GRATIN	19.95
CACIO E PEPE PASTA	19.95