

Appetizers

CHEESE TOAST FOR TWO

Famously irresistible since 1955

12.95

FRENCH ONION SOUP 14.95
Baked with parmesan and emmental

SOUP OF THE DAY 13.50

JUMBO PRAWN COCKTAIL 29.50
Horseradish cocktail sauce

COLD SMOKED ATLANTIC SALMON 29.50
Pickled red onion, capers,
dill cream cheese on brioche

FRESH OYSTERS 29.95
Market selection

MIXED GREEN SALAD 14.95
Red wine vinaigrette

SPINACH SALAD 19.95
With mushroom, onion, bacon, hard cooked egg,
vinaigrette dressing

BEEFSTEAK TOMATO & RED ONION 18.50
Crumbled Stilton, buttermilk dressing

LITTLE GEM WEDGE SALAD 17.50
Bacon, tomato, hard cooked egg,
crumbled blue cheese, buttermilk dressing

CAESAR SALAD

A Hy's tradition. Prepared in the dining room

19.95

ZUCCHINI CARPACCIO (VEGAN) 19.95
Yellow and green zucchini, watermelon radish,
pickled red onion, toasted pine nuts,
preserved lemon crema, feta, fresh mint

BLACK & BLUE AHI TUNA 25.50
With soy sauce and wasabi mustard

BEEF TENDERLOIN CARPACCIO 25.50
With baby arugula salad
crispy grana padano

ESCARGOT 20.95
Baked with garlic butter

SAUTEED PRAWNS 29.50
Garlic, tarragon and Pernod

SEARED JUMBO SCALLOPS 32.95
Passionfruit beurre blanc

CRAB CAKE 28.50
Teardrop peppers, fresh corn, hearts of palm

OYSTERS ROCKEFELLER 31.95
Medium beach oysters baked on the
half shell with spinach and hollandaise sauce

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

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
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, flambeed 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