

## APPETIZERS

CHEESE TOAST FOR TWO 5.95

PRAWN COCKTAIL 17.95  
horseradish cocktail sauce

SMOKED SOCKEYE SALMON 16.95  
capers, red onion and herbed cream cheese

ESCARGOT 14.95  
baked with garlic butter

FRESH OYSTERS 18.50  
on the half shell

OYSTERS ROCKEFELLER 19.50  
baked with spinach and hollandaise sauce

LONG DRY RIBS 17.95

MUSSELS NORMANDY 15.95  
steamed with apple and calvados

DUNGENESS CRAB CAKE 17.95  
with housemade coleslaw

STEAK TARTARE 17.95  
made to order with filet mignon

SAUTÉED GARLIC SHRIMP 17.50

BLACK AND BLUE AHI TUNA 16.50  
with soya sauce and wasabi mustard

CHILLED ASPARAGUS AND PROSCIUTTO 12.95  
red wine vinaigrette

BEEF TENDERLOIN CARPACCIO 16.95  
with baby arugula salad

## SOUPS

SOUP OF THE DAY 9.95

BAKED FRENCH ONION 10.95

## REFRESHING SALADS

HY'S TOSSED GREEN SALAD 9.95  
house dressing, blue cheese or 1000 Island

CAESAR SALAD 11.95  
prepared in the dining room

SPINACH SALAD 11.95  
prepared in the dining room

BEEFSTEAK TOMATO AND RED ONION 11.95  
crumbled blue cheese, vinaigrette dressing

WEDGE SALAD 10.95  
blue cheese or 1000 Island dressing

Hy's has private dining rooms for all types of business and social functions



## HY'S FAMOUS STEAKS

our steaks are cut in house from specially selected Canadian Prime beef, aged a minimum of 28 days and grilled to order

### NEW YORK STRIP

10 oz 37.95                      14 oz 45.95

### FILET MIGNON

8 oz 37.95                      12 oz 45.95

### PORTERHOUSE

22 oz 53.95

### BONE-IN RIB STEAK

16 oz 42.95

## THE "ONLY" NEW YORK STRIP

our signature steak specially prepared with Hy's steak sauce – "Only" available at Hy's

10 oz 38.95                      14 oz 46.95

## HOUSE SPECIALTIES

### GORGONZOLA FILET MIGNON

grilled and topped with melted gorgonzola cheese

8 oz 41.95                      12 oz 49.95

### STEAK NEPTUNE

New York or filet mignon, topped with fresh asparagus and blue crabmeat, finished with hollandaise sauce

46.95

### PEPPERCORN NEW YORK STEAK

served with Hy's homemade brandy green peppercorn sauce

10 oz 39.95                      14 oz 47.95

### CAJUN RIB STEAK

panfried with Hy's cajun seasoning

16 oz 43.95

### BABY BACK RIBS

braised with homemade Hy's BBQ sauce

31.95

### FILET A LA HY'S 38.95

medallions of beef tenderloin sautéed with wild mushroom sauce

### ROAST RACK OF LAMB 44.95

herb crusted with rosemary, mint sauce

### BEEF AND PRAWN BROCHETTES 34.95

a skewer of tender beef brushed with Hy's "Only" sauce and a skewer of prawns served with lemon butter

### BUTTERMILK FRIED CHICKEN 28.95

with creamed corn and bacon

All entrées include your choice of potatoes or rice

## ROASTED PRIME RIB OF BEEF

A HY'S TRADITION  
served au jus with Yorkshire pudding  
16 oz 41.95

## STEAK & LOBSTER

this is the best of land and sea – your choice of a filet mignon or  
New York strip steak served with a broiled lobster tail and lemon butter  
54.95

## SEAFOODS

PRAWN AND SCALLOP NEWBURG 37.95  
sautéed in brandy and cream

JUMBO ATLANTIC LOBSTER TAIL 54.95  
broiled, served with lemon butter

WILD SALMON FILLET 31.95  
lemon beurre blanc

BLACKENED AHI TUNA 31.95  
cajun style

FRESH FISH SELECTION market price

## ACCOMPANIMENTS

ATLANTIC LOBSTER TAIL 29.50

1/2 lb. ALASKAN KING CRAB LEGS 34.50

SAUTÉED MUSHROOMS 9.25

STEAMED FRESH ASPARAGUS 10.50

SAUTÉED FRESH SPINACH 9.25

CREAMED SPINACH 9.25

SAUTÉED ONIONS 8.95

THICK CUT BEER BATTERED ONION RINGS 8.95

GRILLED BEEFSTEAK TOMATOES 10.95

CREAMED CORN 8.95

AGED CHEDDAR MACARONI AND CHEESE 10.50

CAULIFLOWER GRATIN 10.50

SUGAR SNAP PEAS 8.95

HOLLANDAISE, BEARNAISE OR PEPPERCORN SAUCE 4.95

Prices do not include applicable sales tax