

FIRST · CHOICE OF: ⇐

SASHIMI PLATTER

*Wasabi, Kizami Shoga, Shoyu*

OYSTERS ON THE HALF SHELL

*Double Smoked Bacon, Caramelized Onion*

WEDGE SALAD

*Double Smoked Bacon, Iceberg Lettuce, Bleu Cheese Dressing*

FRENCH ONION SOUP

*Caramelized Onion, Gruyere, Mozzarella, Parmesan*

*Steak Entrées are served with Vegetables du Jour  
and a choice of Baked Potato, Hy's Mashed Potato,  
French Fries, Steamed White Rice or Brown Rice.*

ENTRÉE · CHOICE OF: ⇐

HY'S FAMOUS HALF RACK OF LAMB

ALAEA SALT ROASTED PRIME RIB · 10oz

STEAK AU POIVRE

*New York Strip, Tri-Peppercorn Crust, Peppercorn Sauce*

BEEF WELLINGTON

*Mushroom Duxelle, Prosciutto, Dijon Mustard, Truffle Demi-Glace*

PAN-SEARED SEA BASS

*Cashew Puree, Macerated Tomatoes, Steamed Asparagus*

DESSERT · CHOICE OF: ⇐

TABLESIDE FLAMBÉ

*Chocolate Lovers, Bananas Foster, or Apple Streusel*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness*

**HY'S**  
STEAKHOUSE

*classic menu*

\$225 PER GUEST  
INCLUSIVE OF TAX & GRATUITY  
AND TRANSPORTATION

FIRST · CHOICE OF: ⇧

**SOUP DU JOUR**

*Please Inquire About Today's Soup Selection*

**ESCARGOT A LA HY'S**

*Signature Escargot Butter, Toast*

**OYSTER ROCKEFELLER**

*Double Smoked Bacon, Caramelized Onion*

SECOND · CHOICE OF: ⇧

**TABLESIDE SALAD FOR TWO**

*Caesar Salad or Warm Spinach Salad*

*Steak Entrées are served with Vegetables du Jour  
and a choice of Baked Potato, Hy's Mashed Potato,  
French Fries, Steamed White Rice or Brown Rice.*

ENTRÉE · CHOICE OF: ⇧

**HY'S FAMOUS FULL RACK OF LAMB**

**ALAEA SALT ROASTED PRIME RIB · 15oz**

**PORTERHOUSE FOR TWO · 32oz**

**STEAK OSCAR**

*Filet Mignon, King Crab, Shimeji Mushroom,  
Asparagus, Hollandaise*

**PAN-SEARED SEA BASS**

*Cashew Puree, Macerated Tomatoes, Steamed Asparagus*

DESSERT · CHOICE OF: ⇧

**TABLESIDE FLAMBÉ**

*Chocolate Lovers, Bananas Foster, or Apple Streusel*

*Freshly Brewed Coffee or Tea of your Choice*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of borne illness*

**HY'S**  
**STEAKHOUSE**

*executive menu*

**\$315 PER GUEST**  
**INCLUSIVE OF TAX & GRATUITY**  
**AND TRANSPORTATION**

TO CELEBRATE: ✨

MOET & CHANDON “IMPÉRIAL”, BRUT  
*Champagne · Champagne, France, NV*

FLORALS OF YOUR CHOICE  
*Bouquet of Roses or Two Leis*

FIRST: ✨

SEAFOOD TOWER FOR TWO  
*Snow Crab, Shrimp, Tristan Lobster, Local Ahi, Fresh Oysters,  
Hamachi, Red Remoulade, Shoyu, Wasabi, Mignonette*

*Steak Entrées are served with Vegetables du Jour  
and a choice of Baked Potato, Hy's Mashed Potato,  
French Fries, Steamed White Rice or Brown Rice.*

ENTRÉE · CHOICE OF: ✨

DRY-AGED BONE-IN RIBEYE · 24oz  
HY'S FAMOUS FULL RACK OF LAMB

NEW YORK STRIP · 12oz

SURF AND TURF  
*Filet Mignon, Lobster Tail, Drawn Butter*

PAN-SEARED SEA BASS  
*Cashew Puree, Macerated Tomatoes, Steamed Asparagus*

DESSERT · CHOICE OF: ✨

TABLESIDE FLAMBÉ  
*Chocolate Lovers, Bananas Foster, or Apple Streusel*

*Freshly Brewed Coffee or Tea of your Choice*

*\* Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness*

**HY'S**  
STEAKHOUSE

*celebration menu*

\$920 FOR TWO  
INCLUSIVE OF TAX & GRATUITY  
AND TRANSPORTATION