

FIRST · CHOICE OF: ⚡

POACHED SHRIMP
OYSTERS EN THE HALF SHELL

SECOND · CHOICE OF: ⚡

CAESAR SALAD
FRENCH ONION SOUP

*All 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: ⚡

BEEF ENTRECÔTE AU POIVRE
BEEF WELLINGTON
HY'S FAMOUS HALF RACK OF LAMB
HY'S SLOW ROASTED PRIME RIB
PAN-SEARED SEA BASS

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

\$220 PER GUEST
INCLUSIVE OF TAX & GRATUITY
AND TRANSPORTATION

FIRST · CHOICE OF: ❧

ESCARGOT
OYSTER ROCKEFELLER
POACHED SHRIMP

SECOND · CHOICE OF: ❧

TABLESIDE SALAD FOR TWO
Caesar Salad or Warm Spinach Salad

*All 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: ❧

PORTERHOUSE FOR TWO
STEAK OSCAR
HY'S FAMOUS FULL RACK OF LAMB
HY'S SLOW ROASTED PRIME RIB
PAN-SEARED SEA BASS

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

executive menu

\$295 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 Leis

FIRST: ❁

SEAFOOD TOWER FOR TWO

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

*All 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

HY'S FAMOUS FULL RACK OF LAMB

FILET MIGNON & LOBSTER TAIL

PAN-SEARED SEA BASS

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

\$900 FOR TWO
INCLUSIVE OF TAX & GRATUITY
AND TRANSPORTATION