

# Appetizers

## **Hy's Cheesebread**

*First Basket Compliments of Hy's*

## **Salmon Gravlax\***

*House Cured King Salmon with Condiments \$18*

## **Duck Foie Gras with Poached Figs and Brioche**

*Pan-Seared Foie Gras with Balsamic Reduction \$25*

## **Prosciutto Di Parma with Melon**

*Seasonal Melon Wrapped with Prosciutto \$18*

## **Escargot A La Hy's**

*6pc Escargot with Traditional Herb Butter \$20*

## **Hy's Oysters Rockefeller**

*6pc Goose Point Oysters Baked with Bacon, Onion, & Spinach \$23*

## **Chilled Oysters en the Half Shell\***

*6pc Fresh Oysters served with Cocktail Sauce \$24*

## **Seared Scallops with Pistachio-Herb Crust**

*3pc U-10 Scallops on Garlic Mashed, Served with Corn Succotash \$20*

## **King Crab Cakes with Pine Nuts and Basil**

*Homemade Seared Crab Cakes with Roasted Garlic Butter Sauce \$20*

## **Scampi A La Blue Fox**

*4pc Jumbo Shrimp with Lemon Butter Sauce \$18*

## **Colossal Shrimp Cocktail**

*4pc 6/8 Shrimp Served with Cocktail Sauce \$26*

## **Caviar\***

*1ounce Imperial Osetra Caviar with Accompaniments \$175*

## **Hy's Seafood Platter\***

*Chef's Selection of Fresh Seafood Served Chilled with Cocktail Sauce and Wasabi Soy \$50*

## **Steak Tataki\***

*Seared prime Filet Mignon with Nalo Greens and Oriental Vinaigrette \$27*

## **Ahi Sashimi\***

*Auction Fresh Hawaiian Ahi \$Market*

## **Blackened Ahi Sashimi\***

*Lightly Seared with Cajun Spices \$Market*

# Soups

## **Onion Soup Gratineé**

*Traditional French Onion Soup Topped with Gruyere Cheese \$10*

## **Soup du Jour**

*Chef's Daily Soup of the Day \$10*

# Specialty Salads

## **Hy's Garden Salad**

*Nalo Farm's Mixed Greens with Choice of House Dressings \$10*

## **Baby Arugula Salad**

*Nalo Farm's Arugula with Prosciutto and Shaved Parmesan \$15*

## **Caprese Salad**

*Fresh Burrata Cheese, Heirloom Tomatoes, Arugula Pesto, and Cracked Black Pepper \$15*

## **Hy's Wedge Salad**

*Bacon, Chopped Boiled Egg, Tomatoes, and Choice of House Dressings \$15*

## **Hy's Famous Caesar Salad\***

*Prepared Table Side for 2 or More Persons \$16 Per*

## **Hy's Warm Spinach Salad**

*Prepared Table Side for 2 or More Persons \$16 Per*

**An 18% gratuity will be added for separate checks or for groups of 8 persons or more.**

**Hawaii State Tax of 4.712% will be added.**



**EXECUTIVE CHEF - JUSTIN INAGAKI**

**A "USDA PRIME BEEF" SPECIALTY HOUSE**  
Our USDA Prime beef is aged and trimmed on the premises.  
We believe our process retains the tenderness and taste of the meat while reducing the fat content appreciably. Hy's uses native Hawaiian Kiawe wood as it cooks with a more intense even heat and complements the flavor of fine beef.

## ***Kiawe Broiled Steaks***

### ***New York Strip\****

9 ounce/252 grams \$50    13 ounce/368 grams \$60

### ***Delmonico\****

14 ounce/396 grams \$50    18 ounce/510 grams \$60

### ***Filet Mignon\****

7 ounce/198 grams \$50    11 ounce/312 grams \$60

### ***Bone In Ribeye\****

28 ounce/794 grams \$83

### ***Bone In New York Strip\****

20 ounce/576 grams \$65

### ***T-Bone Steak\****

28 ounce/794 grams \$90

### ***Porterhouse - King of T-Bones\****

34 ounce/964 grams \$105

### ***Signature Sauces***

*Sauce Béarnaise    Au Poivre    Mustard Sauce    Wafu    Truffle Demi*

## ***Hy's Classic Entrees***

### ***Slow Roasted Prime Rib\****

*Well Seasoned with Fresh Herbs and Slow Roasted to Keep It  
Tender and Juicy*

10 ounce/283 grams \$45    15 ounce/425 grams \$55

### ***Prime Filet of Beef Wellington\****

*7 ounce Prime Filet Mignon with Pate Maison and Mushroom Duxelles  
Baked in Very Light Pastry. Served with our Cabernet Truffle Sauce \$55*

### ***Hy's Garlic Steak\****

*7 ounce Prime Filet Mignon Topped with Hamakua Mushroom Saute  
and Garlic Demi-Glace \$55*

### ***Filet & Foie Gras\****

*7 ounce Prime Filet Mignon and Pan Seared Foie Gras served on a bed of Sautéed  
Exotic Mushrooms and Asparagus. Finished with our Black Truffle Demi-Glacé \$70*

### ***Steak Au Poivre\****

*9 ounce New York Striploin Crusted with Cracked Black Peppercorns  
and Laced with our Au Poivre Sauce \$55*

### ***Herb Roasted Chicken***

*Pan Roasted with Fresh Herbs, Garlic, and Shallots.  
Served on a Bed of Sautéed Baby Carrots, Asparagus, Pearl Onions,  
and Mushrooms. Finished with an Herb Butter Jus \$40*

### ***"Hy's Famous" Roast Rack of Lamb\****

*Half Rack \$50    Full Rack \$80*

### ***Chateaubriand\****

*16 ounce Center Cut Prime Filet Mignon Served With a Bouquet of  
Fresh Vegetables. Carved Table Side for 2 Persons or More \$55 Per Person*

# Seafood

## **Shrimp Risotto**

*Blend of Arborio and Wild Rice with Shimeiji and Shiitake Mushrooms \$40*

## **Hy's Seafood Boillabaisse**

*Chef's Selection of Fresh Seafood Medley on a bed of Sautéed Baby Carrots, Pearl Onions, and Fingerling Potatoes, served with a Saffron Tomato Broth and Toasted Brioche \$55*

## **Fresh Catch of the Day**

*Chef's Daily Preparation \$Market*

## **Scallops**

*Pan Seared U10 Scallops with a Pistachio and Herb Crust served with a Blood Orange Hollandaise \$45*

## **Alaskan King Crab Legs**

*A Pound and a Half of Sweet King Crab!*

*Split and Served in its Shell, served with Lemon and Drawn Butter \$90*

## **Lobster Tail**

*Broiled Cold Water Lobster Tail served with Lemon and Drawn Butter \$90*

# Steak with Seafood

## **Steak Oscar\***

*7 ounce Filet Mignon Topped with Alaskan King Crab Meat, Asparagus Spears, and Laced with Sauce Hollandaise \$70*

## **Steak and Bacon Wrapped U-10 Scallops\***

*Choice of 9 ounce New York Strip or 7 ounce Filet Mignon with 2 pc Bacon Wrapped Scallops served with Hawaiian Poha Berry Chutney \$62*

## **Steak and Lobster\***

*Choice of 9 ounce New York Strip or 7 ounce Filet Mignon with Succulent Cold Water Lobster Tail. Served with Lemon and Drawn Butter \$85*

## **Steak and King Crab Legs\***

*"The King of All Combos"*

*Choice of 9 ounce New York Strip or 7 ounce Filet Mignon with a half Pound of Alaskan King Crab Legs \$90*

# Accompaniments

*Mushroom Saute \$12*

*Creamed Corn with Shaved Parmesan \$12*

*Creamed Spinach \$14*

*Grilled Asparagus with Hollandaise \$12*

*Grilled Broccolini \$14*

*Sautéed Brussels Sprouts with Pancetta \$14*

*Truffled King Crab Crab Mac-N-Cheese \$18*

**All Entrées are served with either a Baked Potato, Hy's Mashed Potato, French Fries, Steamed White Rice or Brown Rice.**

**If you don't care for potato or rice, you may substitute extra Vegetables du Jour.**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

