

Appetizers

HY'S CHEESE BREAD
FIRST BASKET COMPLIMENT'S OF HY'S
FOUR PIECES 2.00 EIGHT PIECES 4.00

SMOKED SALMON	14.95
SEARED DUCK FOIE GRAS WITH POACHED FIGS AND BRIOCHE	21.95
PROSCIUTTO DI PARMA WITH MELON	12.95
FILET MIGNON TARTARE*	16.95
HY'S SEAFOOD PLATTER*	42.95
ESCARGOT A LA HY'S	16.95
CHILLED OYSTERS EN HALF SHELL*	20.95
OYSTER ROCKEFELLER	20.95
SEARED SCALLOPS WITH A PISTACHIO & HERB CRUST	15.95
SCALLOP KATSU	16.95
AHI KATSU*	24.95
BLACKENED AHI SASHIMI*	22.95
SASHIMI*	21.95
SCAMPI A LA BLUE FOX	16.95
JUMBO SHRIMP COCKTAIL	21.95
CRAB CAKES WITH ROASTED GARLIC, PINENUTS & BASIL	14.95
CAVIAR*	170.00/OUNCE
CALAMARI FRITTI	10.95
EXOTIC MUSHROOMS WITH ASPARAGUS	11.95

Soups

ONION SOUP GRATINEE	8.95
SOUP DU JOUR	8.95

Specialty Salads

HY'S MIXED NALO GARDEN SALAD	8.95
DUCK CONFIT SALAD WITH ORANGES & GOAT CHEESE	14.95
NALO BABY ARUGULA SALAD WITH PROSCIUTTO AND PARMESAN	12.95
FRESH MOZZARELLA AND VINE RIPENED TOMATOES	10.95
HY'S SEAFOOD AND AVOCADO SALAD	14.95
STEAK TATAKI*	25.95
HY'S WEDGE SALAD	10.95
CAESAR SALAD* (prepared tableside for two or more)	14.95 PER
ANCHOVY FILLET (5 PIECES)	3.00
WARM SPINACH SALAD (prepared tableside for two or more)	12.95 PER

All-Time Favorites

CHICKEN MARSALA OR PICCATA

Boneless Breast of Chicken, done either in a Traditional Marsala Wine Sauce
Or A La Piccata – Sautéed with Lemon Butter, Capers, and Wine.
27.95

PRIME BEEF “SHISHKALIKS”*

Cubes of Prime Beef on Skewers with Bell Peppers and Onions.
Marinated with a Special Sauce.
33.95

BEEF TENDERLOIN WITH BLACK TRUFFLE SAUCE*

Sautéed Morsels of Prime Tenderloin with Pancetta and Pearl Onions.
33.95

“HY'S FAMOUS” ROAST RACK OF LAMB*

Prepared with Robust Herbs and Seared Over Hot Kiawe Charcoal.
Nothing Could Be Finer!

FULL RACK 65.95

HALF RACK 39.95

LAMB CHOPS A LA HY'S*

Lamb Ribs Chops Individually Broiled to Perfection.
Served with Our Tropical Fruit Chutney.
65.95

Show Your Good Taste with Dining Cards.
10.00 Minimum Entrée Share-Plate Charge Per Person



Head Chef – Erwin Manzano

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 compliments the flavor of fine beef.

Kiawe Broiled Steaks

NEW YORK STRIP*

9 ounces/255 grams	42.95
13 ounces/368 grams	52.95

DELMONICO*

14 ounces/396 grams	46.95
18 ounces/510 grams	56.95

FILET MIGNON*

7 ounces/198 grams	43.95
11 ounces/312 grams	53.95

Bone – In Steaks

BONE-IN RIBEYE*

28 ounces/794 grams	74.95
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BONE-IN NEW YORK STRIP*

20 ounces/567 grams	56.95
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T-BONE STEAK*

28 ounces/794 grams	70.95
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PORTERHOUSE STEAK – The King of T-Bones*

34 ounces/964 grams	88.95
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HY'S STEAK SAUCES
Sauce Bearnaise, Whole Grain Mustard Aioli, Au Poivre Sauce,
Teriyaki Sauce, or Wafu

Prime Rib*

Well Seasoned with Fresh Herbs and Slow Roasted to Keep It
Tender and Juicy . . . Cajun – Blackened Style, add 2.00

10 ounces/283 grams	39.95
15 ounces/425 gram	48.95

STEAK AU POIVRE*

A 9 oz. New York Steak Kneaded with Cracked Black Peppercorns and Laced with
Hy's Au Poivre Sauce.
45.95

HY'S GARLIC STEAK*

A 7 oz. Filet Mignon with Garlic and Herbs, Kiawe Broiled then
Topped with a Hamakua Mushroom Sauté.
46.95

FILET OF BEEF “WELLINGTON”*

Tender Filet Topped with Pate Maison and Mushroom Duxelles,
Then Baked in Very Light Pastry. Served with Our Cabernet Truffle Sauce.
48.95

CHATEAUBRIAND*

Center cut Filet Mignon for Two Persons or More. 8 ounces/227 grams per guest.
Served With a Bouquet of Fresh Vegetables. Carved at Your Table and Laced with Sauce Béarnaise.
52.95 per person

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

All Entrées include either a Baked Potato, Hy's Garlic Mashed Potato, French Fries,
Steamed White Rice, or Brown Rice.

If you don't care for potato or rice, we will be glad to add extra Vegetable du Jour.
UPDATED OCTOBER 2014

Seafood

SHRIMP RISOTTO

Traditional Arborio Rice Risotto with Wild Rice, Shimeji, and Shiitake Mushrooms.
34.95

FRESH CATCH OF THE DAY

Chef's Daily Preparation.
39.95

FILET OF SALMON

Tomato Provençale Sauce.
30.95

FRUITS DE MER

An Ocean Harvest of Lobster, Scallops, Shrimp and
Crab Seasoned with Pernod, Brandy, Shallots and Mushrooms.
48.95

SCALLOPS

Seared Scallops with a Pistachio & Herb Crust served with a Blood Orange Hollandaise.
36.95

ALASKAN KING CRAB LEGS

A pound and a half of Sweet King Crab!
Served in its own shell that has been split for your dining ease.
Accompanied by Lemon and Drawn Butter.
♦ A la Carte Portions available ♦
99.95

LOBSTER TAIL

Exceptional flavor and texture makes the
Cold Water Lobster Tail immensely satisfying.
85.95

Steak with Seafood

STEAK OSCAR*

7 ounce Filet Mignon “Butterflied” and Broiled to Your Desire. Topped with
Alaskan King Crab Meat, Spears of Asparagus and a Dash of Sauce Hollandaise.
69.95

STEAK & ROSEMARY SHRIMP*

Your Choice of USDA Prime New York 9 ounce or Filet Mignon 7 ounce
with our Rosemary Skewered Shrimp.
52.95

STEAK & LOBSTER*

Your Choice of USDA Prime New York 9 ounce or Filet Mignon 7 ounce
and Succulent Cold Water Lobster Tail. Very Hard to Beat!
78.95

STEAK & KING CRAB LEGS*

Possibly the “King of All Combos”!
105.95

Accompaniments

MUSHROOM SAUTE	6.95
PANKO ONION RINGS	6.95
FRENCH FRIES	6.95
HY'S VEGETABLE PLATE	14.95
GARLIC FRIED RICE	8.95
FRESH ASPARAGUS – STEAMED OR GRILLED	10.95
FRESH SPINACH – SAUTEED OR CREAMED	6.95
FRESH STEAMED BROCCOLI HOLLANDAISE	6.95
SAUTEED BRUSSEL SPROUTS WITH PANCHETTA	12.95
HY'S SIGNATURE ROYAL KONA COFFEE BLEND, SPECIALTY TEAS, MILK	4.25

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

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