

# Appetizers

**Hy's Cheesebread**  
**First Basket Complements of Hy's**

**Salmon Gravlax\***  
House Cured King Salmon with Condiments \$18

**Prosciutto Di Parma with Seasonal Melon**  
Seasonal Melon Wrapped with Prosciutto \$18

**Seared Hokkaido Scallops with Pistachio-Herb Crust**  
3pc U-10 Scallops on Garlic Mashed, Served with Corn Succotash \$21

**King Crab Cakes with Pine Nuts and Basil**  
Homemade Seared Crab Cakes with Roasted Garlic Butter Sauce \$21

**Scampi A La Blue Fox**  
4pc Jumbo Shrimp with Lemon Butter Sauce \$21

**Escargot A La Hy's**  
6pc Escargot with Traditional Herb Butter \$22

**Hy's Oysters Rockefeller**  
6pc Goose Point Oysters Baked with Bacon, Onion, & Spinach \$25

**Chilled Oysters en the Half Shell\***  
6pc Fresh Oysters served with Cocktail Sauce \$25

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

**Steak Tataki\***  
Seared prime Filet Mignon with Nalo Greens & Oriental Vinaigrette \$28

**Duck Foie Gras with Poached Figs and Brioche**  
Pan-Seared Foie Gras with Balsamic Reduction \$30

**Hy's Seafood Tower\***  
Chef's Selection of Fresh Seafood Served Chilled with Cocktail Sauce & Wasabi Soy  
For Two \$110 For Three \$165

**Fresh Auction Ahi Carpaccio with Ponzu Sauce\***  
Fresh Scraped Auction Ahi Topped with Mesclun Greens, Kaiware Sprouts & Daikon Curls \$Market

**Ahi Sashimi\***  
Auction Fresh Hawaiian Ahi \$Market

**Blackened Ahi Sashimi\***  
Lightly Seared with Cajun Spices \$Market

**Caviar\***  
1-ounce Imperial Osetra Caviar with Accompaniments \$185



## Soups

**Onion Soup Gratiné**  
Traditional French Onion Soup Topped with Gruyere Cheese \$14

**Soup du Jour**  
Chef's Daily Soup of the Day \$12



## Specialty Salads

**Hy's Garden Salad**  
Nalo Farm's Mixed Greens with Choice of House Dressings \$12

**Baby Arugula Salad**  
Nalo Farm's Arugula with Prosciutto & Shaved Parmesan \$15

**Caprese Salad**  
Fresh Burrata Cheese, Heirloom Tomatoes, Arugula Pesto, & Cracked Black Pepper \$15

**Hy's Wedge Salad**  
Bacon, Chopped Boiled Egg, Tomatoes, & Choice of House Dressings \$15

**Hy's Warm Spinach Salad**  
Prepared Table Side for 2 or More Persons \$16 Per

**Hy's Famous Caesar Salad\***  
Prepared Table Side for 2 or More Persons \$17 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.

# Hy's STEAK HOUSE

*Executive Chef – Justin Inagaki  
Chef De Cuisine – Adam Kekahuna  
Sous Chefs – Kekoa Date & David Mallari*

*A “USDA PRIME BEEF” SPECIALTY HOUSE  
Hy's proudly serves the finest quality beef on the market.  
Our 100% All Natural “Never-Ever” USDA Prime beef is aged & trimmed on the premises.  
We believe our process retains the tenderness & 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  
& complements the flavor of fine beef.*

## *Kiawe Broiled Steaks*

### *New York Strip\**

*9 ounce/252 grams \$52    13 ounce/368 grams \$62*

### *Delmonico\**

*14 ounce/396 grams \$57    18 ounce/510 grams \$67*

### *Filet Mignon\**

*7 ounce/198 grams \$55    11 ounce/312 grams \$65*

### *Bone In Ribeye\**

*28 ounce/794 grams \$90*

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

*20 ounce/576 grams \$67*

### *T-Bone Steak\**

*28 ounce/794 grams \$90*

### *Hy's Porterhouse - King of T-Bones\**

*34 ounce/964 grams \$125*

### *Signature Sauces*

*Sauce Béarnaise    Au Poivre    Wafu    Truffle Demi*



## *Hy's Classic Entrees*

### *Hy's Slow Roasted Prime Rib\**

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

*10 ounce/283 grams \$50    15 ounce/425 grams \$60*

### *Hy's 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 \$60*

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

*7 ounce Prime Filet Mignon Topped with Hamakua Mushroom Sauté  
& Garlic Demi-Glace \$58*

### *Filet & Foie Gras\**

*7 ounce Prime Filet Mignon & Pan Seared Foie Gras served on a bed of Sautéed  
Exotic Mushrooms and Asparagus. Finished with our Black Truffle Demi-Glacé \$75*

### *Hy's Steak Au Poivre\**

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

### *Chateaubriand\**

*16 ounce Center Cut Prime Filet Mignon Served With a Bouquet of  
Fresh Vegetables. Carved Table Side for 2 Persons or More \$65 Per Person*

**All Entrées are served with either a Baked Potato, Hy's Mashed Potato, French Fries,  
Steamed White Rice or Brown Rice. If you do not prefer potato or rice, you may substitute  
extra Vegetables du Jour.**



@hyshawaii

## *From the Land*

### *Herb Roasted Jidori Airline Chicken Breast*

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

### *Hy's Dry-Aged Pork Tomahawk with Mango Chutney*

*16 ounce Kiawe Grilled Pork Tomahawk \$50*

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

*Half Rack \$50 Full Rack \$80*

### *Stuffed Bell Peppers with Ancient Grains & Kale*

*Baked with a mixture of Red Quinoa, Red & Brown Rice. Topped with Parmesan Cheese. Served with Roasted Vegetable Medley \$35*



## *Seafood*

### *Shrimp Risotto*

*Blend of Arborio and Wild Rice with Shimeiji & Shiitake Mushrooms \$45*

### *Hy's Hy's Seafood Bouillabaisse*

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

### *Hy's Hy's Signature Miso Marinated Chilean Sea Bass*

*Broiled to Perfection On a Bed of Steam Baby Bok Choy, Garnished with Ogo Namasu \$55*

### *Hokkaido Scallops*

*Pan Seared U10 Scallops with a Pistachio and Herb Crust served with a Blood Orange Hollandaise \$47*

### *Hy's Hy's Split Alaskan King Crab Legs*

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

*Split & Served in its Shell, served with Lemon and Drawn Butter \$95*

### *Lobster Tail*

*Broiled Cold Water Lobster Tail served with Lemon & Drawn Butter \$94*



## *Steak with Seafood*

### *Hy's Hy's Steak Oscar\**

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

### *Hy's Hy's Steak and Bacon Wrapped Hokkaido 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 \$65*

### *Steak and Western Australian Lobster\**

*Choice of 9 ounce New York Strip or 7 ounce Filet Mignon with Succulent Cold-Water Lobster Tail. Served with Lemon & Drawn Butter \$89*

### *Steak and Split Alaskan 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 \$95*



## *Accompaniments*

*Mushroom Sauté \$14*

*Truffle Fries \$12*

*Creamed Corn with Shaved Parmesan \$16*

*Creamed Spinach \$16*

*Grilled Asparagus with Hollandaise \$18*

*Hy's Hy's Grilled Broccolini \$18*

*Sautéed Brussels Sprouts with Pancetta \$18*

*Hy's Hy's Truffle King Crab Mac-N-Cheese \$23*

*\*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.*