

Appetizers

Complimentary Basket of Hy's Cheesebread

Salmon Gravlax*

House Cured King Salmon with Condiments \$20

Prosciutto Di Parma with Seasonal Melon

Topped with Seasonal Fruit Pearls & Balsamic Drizzle \$18

Seared Hokkaido Scallops with Pistachio-Herb Crust

3pc U-10 Scallops on Garlic Mashed, Served with Corn Succotash \$23

Alaskan King Crab Cakes with Pine Nuts and Basil

Homemade Seared Crab Cakes with Roasted Garlic Butter Sauce \$23

Scampi A La Blue Fox

4pc Jumbo Shrimp with Lemon Butter Sauce \$26

Hy's Escargot A La Hy's

6pc Escargot with Traditional Herb Butter \$22

Hy's 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 & Traditional Mignonette \$25

Colossal Shrimp Cocktail

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

Hy's 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 \$33

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*

Thinly Sliced Fresh Auction Ahi Topped with Mesclun Greens, Kaiware Sprouts & Daikon \$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 \$190

Soups

Hy's 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 \$18 Per

Hy's Famous Caesar Salad*

Prepared Table Side for 2 or More Persons \$18 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 – Kekoa Date

Sous Chef – 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/255 grams \$55 13 ounce/368 grams \$65

*Delmonico**

14 ounce/396 grams \$60 18 ounce/510 grams \$70

*Filet Mignon**

7 ounce/198 grams \$58 11 ounce/312 grams \$68

*Bone In Ribeye**

28 ounce/794 grams \$90

*Bone In New York Strip**

20 ounce/567 grams \$70

*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 \$55 15 ounce/425 grams \$65

*Hy's Prime Filet of Beef Wellington**

*7 ounce Prime Filet Mignon with Pate Maison and Mushroom Duxelles
Baked in a Light Pastry. Served with our Cabernet Truffle Sauce \$63*

*Hy's Hy's Garlic Steak**

*7 ounce Prime Filet Mignon Topped with Hamakua Mushroom Sauté
& Garlic Demi-Glace \$63*

*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 \$80*

*Hy's Steak Au Poivre**

*9 ounce New York Striploin Crusted with Cracked Black Peppercorns
& Laced with our Au Poivre Sauce \$58*

*Chateaubriand**

*16 ounce Center Cut Prime Filet Mignon Served With a Bouquet of
Fresh Vegetables. Carved Table Side for 2 Persons or More \$70 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.



@hys-hawaii

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

Dry-Aged Duroc Pork Tomahawk with Mango Chutney

16 ounce Kiawe Grilled Pork Tomahawk \$50

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

Half Rack \$55 Full Rack \$85

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 \$48

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 Signature Miso Marinated Pacific Sea Bass

Broiled to Perfection On a Bed of Steam Baby Bok Choy \$58

Hokkaido Scallops

Pan Seared U10 Scallops with a Pistachio and Herb Crust served with a Blood Orange Hollandaise \$48

Hy's Split Alaskan King Crab Legs

A Pound & a Half of Sweet King Crab!

Split & Served in its Shell, served with Lemon & Drawn Butter \$99

Western Australian Lobster Tail

Broiled Cold Water Lobster Tail served with Lemon & Drawn Butter \$95



Steak with Seafood

Hy's Steak Oscar*

7 ounce Filet Mignon Topped with Alaskan King Crab Meat, Asparagus Spears, & Laced with Sauce Hollandaise \$75

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 \$72

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 \$92

Hy's 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 \$99



Accompaniments

Mushroom Sauté \$14

Truffle Fries \$14

Creamed Corn with Parmesan \$16

Creamed Spinach \$16

Grilled Asparagus with Hollandaise \$18

Grilled Broccolini \$18

Sautéed Brussels Sprouts with Pancetta \$18

Hy's Truffle King Crab Mac-N-Cheese \$24

***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.**