

The Bar @ Hy's

MARCH to JUNE 2020

**Featuring Hy's Chefs Kekoa Date, David Mallari & Glenn Nitta*

Available from 5:00 to 7:00 pm Bar + Lounge

Mini Filet of Beef "Wellington Style" \$15

Prime Never-Ever Tenderloin Wrapped in a Puff pastry & Baked 'til Golden Brown. Served with Organic Bunapi Mushrooms & Black Truffle Demi-Glace.

Seared Ahi Niçoise Salad \$16

Seared Auction Ahi Served with Fresh Aloun Farm Greens, Egg, Grape Tomato, Potato, Capers, & Olives. Accompanied with a White Wine Vinaigrette.

French Dip \$15

Thinly sliced Prime Never-Ever Ribeye on Toasted Brioche. Served with a Creamy Horseradish Spread & Toasted with Swiss Cheese

TB Steak Tataki Salad \$16

Seared Prime Never-Ever Filet Mignon with Nalo Greens, Sweet Onion Jam & Capers.

Scallops Casino \$12

Scallops in its Shell, Topped with Bread Crumbs, Bacon, Bell Pepper, & Parmesan with a Spicy Hollandaise.

Beef & Pork Sliders \$15

3 oz. Prime Cheeseburger Slider Topped with Caramelized Onion & House Made Pickles. Marinated Pork Belly in Chiles Topped with Pickled Veggies & Cilantro Aioli.

Fresh Poke \$20

Fresh Auction Ahi, Bubu Arare, Nori, Ginger, Green Onion & Radish Sprouts Shoyu Sesame Style.

Hy's Shish Kebab \$18

Prime Cuts Accompanied with Mushroom, Onion, & Bell Pepper. Served with Truffle Demi-Glace.

Phyllo Dough Spinach & Artichoke Cups \$18

Creamed Spinach & Artichokes in a Pastry Dough Topped with Crab Meat & Melted Mozzarella Cheese.

Lobster Ravioli \$14

Stuffed with Lobster, Shallots, & Ricotta Cheese. Served in a Lobster Cream Sauce.

Pork Ribs \$14

Slow Braised Saint Louis Style Pork Ribs with a Siracha Honey Barbecue Glaze.

