

Appetizers

French Onion Soup
Caramelized Sweet Onion,
Gruyere, Parmesan - 14

King Crab Cakes
Arugula, Mango Dressing,
Wasabi Aioli - 24

Escargot a la Hy's
Signature Escargot Butter,
Toast - 24

Pistachio-Crusted Scallops
Island Succotash,
Lemon Herb Butter - 25

Butter Poached Shrimp
Roasted Corn Salsa, Avocado Pea Puree,
Lime Vinaigrette - 26

Oysters Rockefeller
Double Smoked Bacon,
Caramelized Sweet Onion - 26

Oysters on the Half Shell
Cocktail Sauce,
Mignonette - 26

Ahi Sashimi
Shio Wasabi, Kizami Shoga - Market
Price

Shrimp Cocktail
Horseradish, Cocktail Sauce, Lemon -
26

Seafood Tower

King Crab, Shrimp, Lobster, Hawaiian Ahi, Oysters, Red Remoulade, Shoyu, Wasabi, Mignonette
Serves Two to Three - 110

Specialty Salads

Arugula Salad
Prosciutto, Parmesan Cheese,
White Wine Vinaigrette - 18

Caesar Salad
Prepared Table Side
2 or More - 18 Per

Warm Spinach Salad
Prepared Table Side
2 or More - 18 Per

Kiawe-Broiled USDA Prime Beef

All entrees are accompanied by Pesto Vegetables and your choice of Baked Potato, French Fries, Mashed Potatoes, Steamed White Rice or Brown Rice.

Ribeye
16oz. - 65
Bone-In Ribeye
28oz. - 92

Porterhouse
24oz. - 95

Filet Mignon
8oz. - 62
New York Strip
12oz. - 66

Enhancements Lobster Tail - 40 | Foie Gras - 20 | King Crab Legs - 37
At Your Request Béarnaise | Au Poivre | Wafu | Truffle Demi-Glace

Classics

Garlic Steak
Filet Mignon, Ali'i Mushroom, Garlic
Demi-Glace - 65

Alae Salt Roasted Prime Rib
Garden Picked Herbs
10oz. - 57 | 16oz. - 67

Steak Oscar
Filet Mignon, Topped with King Crab,
Asparagus, Hollandaise - 77

Beef Entrecôte au Poivre
New York Strip,
Creamy Peppercorn Sauce,
Tri-Peppercorn Crust - 69

Rack of Lamb
Half Rack - 57 | Full Rack - 92

Surf and Turf
Filet Mignon, Lobster Tail,
Herb Butter - 102

Beef Wellington
Mushroom Duxelle, Puff Pastry,
Prosciutto, Dijon Mustard,
Truffle Demi-Glace - 67

Fish & Seafood

Seafood Risotto
Shrimp, Lobster, Crab,
Scallops, Ali'i Mushrooms
- 55

King Crab Legs
Drawn Butter,
Lemon - 110

Misoyaki Sea Bass
Seasonal Vegetable,
Kizami Ginger - 60

Salmon en Papillote
Sliced Maine Scallops,
Lemon Caper
Beurre Blanc - 50

Accompaniments

Sautéed Mushrooms - 16 | Truffle Fries - 16 | Grilled Asparagus with Hollandaise - 16
Creamed Spinach - 16 | Grilled Broccolini - 16 | Truffled King Crab Mac-N-Cheese - 24