

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

Fresh Maine Scallops
Prosciutto Wrapped Asparagus,
Citrus Beurre Blanc - 24

Pan Seared Shrimp
Saffron Parmesan Arancini, Roasted
Peppers, Tomatoes, Kalamata Olives- 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

Waldorf Salad
Mixed Greens, Fuji Apples,
Candied Walnuts - 16

Panzanella Salad
Cucumber, Grape Tomato,
Mozzarella Pearls,
Red Wine Vinaigrette – 16

Wedge Salad
Double Smoked Bacon,
Iceberg Lettuce,
Bleu Cheese Dressing - 16

Table Side Salads -
Caesar
or
Warm Spinach
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.

Delmonico
16oz. - 65

Dry-Aged Bone-In Ribeye
24oz. - 98

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

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

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

Alae Salt Roasted Prime Rib
Garden Picked Herbs
10oz. - 57 | 15oz. - 67

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

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

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

Cornish Hen
Ali'i Mushroom, Spinach,
Creamy Tuscan Sauce - 45

Fish & Seafood

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

King Crab Legs
Drawn Butter,
Lemon - 110

Chilean Sea Bass Wellington
3oz Tristan Lobster Tail, Phyllo Dough,
Mushroom Duxelles – 56

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

Wines by The Glass

Sparkling

	Glass	Bottle
Prosecco Bisol, "Crede", Valdobbiadene Prosecco Superiore, Veneto 2017	16	64
Sparkling Rosé Simmonet-Febvre, Crémant Rosé, Chablis NV	16	64
Champagne Charles Heidsieck, "Brut Réserve", Reims NV	25	100
Réserve Champagne Dom Pérignon, Épernay NV	49 <small>(4oz)</small>	295

White

Chardonnay Failla, Sonoma Coast 2018	16	64
Sauvignon Blanc Blend Tournesol, Coombsville, Napa Valley 2013	18	72
Riesling CF Wines by Chuck Furuya & Weingut Gunderloch, Rheinhessen, Germany 2018	13	50
Pinot Grigio Livio Felluga, Friuli Colli Orientali, Italy 2017	16	64
Réserve Chardonnay Kistler Vineyards, "Les Noisetiers", Sonoma Coast 2019	23 <small>(4oz)</small>	135

Rosé

Rosé Blend Domaine Triennes, Provence 2018	14	56
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Red

Pinot Noir Failla, Willamette Valley 2018	19	75
Nebbiolo A. & G. Fantino, "Rosso dei Dardi", Piedmont 2018	19	75
Malbec Viña Cobos by Paul Hobbs, "Bramare", Luján de Cuyo, Mendoza 2017	25	98
Merlot Duckhorn Vineyards, Napa Valley 2017	20	80
Cabernet Sauvignon Blend Tournesol, "Proprietor's Blend", Coombsville, Napa Valley 2013 <small>(73% Cabernet Sauvignon, 19% Malbec, 5% Petit Verdot, 3% Cabernet Franc)</small>	25	98
Réserve Cabernet Sauvignon The Mascot (produced by Will Harlan of Harlan Estate), Napa Valley 2014	43 <small>(4oz)</small>	258

Wine List



View our full wine list by scanning the QR Code here.

Open up the camera app and position your phone so the QR code appears in the digital viewfinder.

An automatic window will prompt you to launch the code.

Please note that older generations of mobile devices do not have QR code compatibility.

Cocktails

Kiawe-Aged Manhattan

Bulleit Rye Whiskey, Angostura Bitters,
Carpano Antica Formula Vermouth - 20

Far East Martini

Yamahai Junmai Sake,
St-Germain Elderflower - 18

Barrel-Aged Solerno Negroni

Nolet's Silver Dry Gin, Campari,
Solerno Blood Orange - 20

Mojitola

Ola Hawaiian Lemongrass Seltzer
Mojito with Koloa Kauai Gold Rum - 15

Sangria

Chardonnay, Nolet's Silver Dry Gin, Aperol,
Grapefruit, Strawberry, Soda Water - 22

Not Your Father's Old Fashioned

Old Forester Bourbon, Orange, Pineapple,
Luxardo Cherries - 22

Classic Cocktails

Mai Tai - 15

Lemon Drop - 15

Mojito - 13

Kir Royale - 20

Beam Old Fashioned -
14

Beer

Local Highlights

Ola Hibiscus Seltzer – 9 | Longboard – 9 | Lanikai Brewing Co. Route 70, 22 oz. - 35

Miller High Life,
Miller Lite, Coors Lite
6

Heineken,
Heineken Light
7

Guinness,
Sam Adams
8

Torpedo IPA
10

New Amsterdam
Trippel Belgium Ale
11

Asahi
14

