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APPETIZERS


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 FRENCH ONION SOUP - *Caramelized Onion, Gruyere, Parmesan* · 16

FRESH MAINE SCALLOPS - *Prosciutto Wrapped Asparagus, Citrus Beurre Blanc* · 27

 KING CRAB CAKES - *Arugula, Mango Salsa, Wasabi Aioli* · 27

PAN SEARED SHRIMP - *Saffron Parmesan Arancini, Tomatoes, Roasted Peppers, Kalamata Olives* · 26

 ESCARGOT A LA HY'S - *Signature Escargot Butter, Toast* · 24



 OYSTERS ROCKEFELLER - *Double Smoked Bacon, Caramelized Onion* · 25

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OYSTERS ON THE HALF SHELL - *Cocktail Sauce, Mignonette* · mp

SASHIMI PLATTER - *Shio Wasabi, Kizami Shoga,  Shoyu* · mp

SHRIMP COCKTAIL - *Cocktail Sauce, Lemon* · 26

 SEAFOOD TOWER - *Snow Crab, Shrimp, Tristan Lobster, Local Ahi, Fresh Oysters, Hamachi, Red Remoulade,  Shoyu, Wasabi, Mignonette* · mp | Serves Two to Three

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SPECIALTY SALADS

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WALDORF SALAD - *Celery Ribbons, Fuji Apples, Candied Walnut* · 17

 PANZANELLA SALAD - *Cucumber, Grape Tomato, Mozzarella, Red Wine Vinaigrette* · 17

WEDGE SALAD - *Double Smoked Bacon, Iceberg Lettuce, Bleu Cheese Dressing* · 18

 TABLE SIDE SALADS -  Caesar or Warm Spinach · 20 per | Serves Two or More

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NON-ALCOHOLICS

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PINEAPPLE SUNRISE · 11  
*Pineapple, Ginger Soda, Grenadine*

MANGO SUNSET · 11  
*Mango, Citrus, Tonic, Grenadine*

 PINK LYCHEE · 12  
*Strawberry, Lemon, Orange, Soda*

 LOWER MANHATTAN · 12  
*Pomegranate, Orange, Non-Alc. Bitters, Oolong Tea*

APPLEITO · 11  
*Apple, Lime, Mint, Tonic*

MRS. TEMPLE · 11  
*Cranberry, Grenadine, Non-Alc. Lemon Bitters, Soda, Rosemary*

enhance with your choice of well spirit: vodka | gin | tequila · 3

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HIGHLIGHT

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CHARTIER  
TANAKA

TANAKA 1789 X CHARTIER 'BLEND 001' 2018  
ONLY 10,000 BOTTLES PRODUCED WORLDWIDE

BY THE GLASS · 30 (3OZ) | BY THE BOTTLE · 150 (500ML)

*A collaboration with Tanaka Shuzo Sake Brewery founded in 1789 and François Chartier, Best Sommelier in The World 1994 Paris.*


*Depth, Complexity, and Umami, lending itself to pair well with our Kiawe grilled steaks.*

*This natural hand-crafted sake is available in Hawaii through our G.Lion Hawaii restaurants - Hy's Steak House, La Vie and Quiora.*

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VEGETARIAN

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 PASTA PRIMAVERA - *Sundried Tomato Pesto with Pine Nuts, Parmesan, Roasted Vegetables (Zucchini, Broccoli, Bell Pepper, Tomato)* · 29

STUFFED BELL PEPPERS WITH ANCIENT GRAINS & KALE -  
*Red Quinoa, Red & Brown Rice, Parmesan & Roasted Vegetable Medley* · 35

# HY'S

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## STEAKHOUSE

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CORPORATE EXECUTIVE CHEF · SHAYMUS ALWIN  
EXECUTIVE SOUS CHEF · BRANDON BERNAL

### A "USDA PRIME BEEF" SPECIALTY HOUSE

Hy's proudly serves the finest quality beef on the market. Our steaks are cooked over traditional Hawaiian Kiawe wood to create a tender, flavorful steak.

 Contains Gluten

 Guest Favorites


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#### KIAWE-BROILED USDA PRIME BEEF

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

DELMONICO - 16oz · 70

 DRY-AGED BONE-IN RIBEYE - 24oz · 120

PORTERHOUSE - 24oz · 108

 FILET MIGNON - 7oz · 69

NEW YORK STRIP - 12oz · 73

#### — ENHANCEMENTS —

LOBSTER TAIL · 45 | FOIE GRAS · 24

at your request: Béarnaise |  Au Poivre | Wafu | Truffle Demi-Glace

#### CLASSICS

 GARLIC STEAK - Filet Mignon, Shimeji Mushroom, Garlic Demi-Glace · 72

  BEEF ENTRECÔTE AU POIVRE - New York Strip, Creamy Peppercorn Sauce, Tri-Peppercorn Crust · 75

RACK OF LAMB - Half Rack · 59 | Full Rack · 94

 ALAE SALT ROASTED PRIME RIB - 10oz · 62 | 15oz · 72

  BEEF WELLINGTON - Mushroom Duxelle, Prosciutto, Dijon Mustard, Truffle Demi-Glace · 75

STEAK OSCAR - Filet Mignon, King Crab, Asparagus, Hollandaise · 80

SURF AND TURF - Filet Mignon, Lobster Tail, Drawn Butter · 108

CORNISH HEN - Ali'i Mushroom, Spinach, Creamy Tuscan Sauce · 47

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#### FISH & SEAFOOD

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SEAFOOD RISOTTO - Shrimp, Lobster, Crab, Scallops, Saffron Curry Risotto · 59

 CHILEAN SEA BASS WELLINGTON - 3oz Tristan Lobster Tail, Mushroom Duxelles, Curry Sauce · 59

#### — ACCOMPANIMENTS —

SAUTÉED MUSHROOMS · 17 | TRUFFLE FRIES · 17 | CREAMED SPINACH · 17

GRILLED ASPARAGUS WITH HOLLANDAISE · 17

GRILLED BROCCOLINI · 17 |   TRUFFLED KING CRAB MAC-N-CHEESE · 26

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.  
\*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. Please alert your server if you have any allergies or dietary restrictions.

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WINES BY THE GLASS

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SPARKLING	GLASS	BOTTLE
BISOL, “CREDE”, VALDOBBIADENE PROSECCO SUPERIORE <i>Prosecco · Veneto 2017</i>	16	64
SIMMONET-FEBVRE, CRÉMANT ROSÉ <i>Sparkling Rosé · Chablis NV</i>	16	64
CHARLES HEIDSIECK, “BRUT RÉSERVE” <i>Champagne · Reims NV</i>	25	100
DOM PÉRIGNON <i>Réserve Champagne · Épernay 2010</i>	49 (4oz)	295
WHITE		
FAILLA <i>Chardonnay · Sonoma Coast 2019</i>	16	64
CADE WINERY <i>Sauvignon Blanc · Napa Valley 2020</i>	18	72
SELBACH OSTER, “AHI” <i>QbA Riesling – Hawaii Exclusive · Mosel, Germany 2018</i>	13	50
ELENA WALCH <i>Pinot Grigio · Alto Adige, Italy 2020</i>	16	64
KISTLER VINEYARDS, “LES NOISETIERS” <i>Réserve Chardonnay · Sonoma Coast 2019</i>	23 (4oz)	135
ROSE		
DOMAINE TRIENNES <i>Rosé Blend · Provence 2020</i>	14	56
RED		
FAILLA <i>Pinot Noir · Willamette Valley 2019</i>	19	75
A. & G. FANTINO, “ROSSO DEI DARDI” <i>Nebbiolo · Piedmont 2018</i>	19	75
VIÑA COBOS BY PAUL HOBBS, “BRAMARE” <i>Malbec · Luján de Cuyo, Mendoza 2017</i>	25	98
THE PRISONER WINE CO. “THORN” <i>Merlot · Napa Valley 2016</i>	22	85
EXCLUSIVE HY’S BLEND BY ANCIEN WINES  <i>Cabernet Sauvignon · Coombsville, Napa Valley 2017</i>	22	85
THE MASCOT PRODUCED BY WILL HARLAN OF HARLAN ESTATE <i>Réserve Cabernet Sauvignon · Napa Valley 2016</i>	43 (4oz)	258

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CLASSIC COCKTAILS

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MAI TAI · 15 | LEMON DROP · 15 | MOJITO · 13 | KIR ROYALE · 20  
BEAM OLD FASHIONED · 14

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HY’S COCKTAILS

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 KIAWE-AGED MANHATTAN · 20  
*Bulleit Rye Whiskey, Angostura Bitters,  
Carpano Antica Formula Vermouth*

MOJITOLA · 15  
*Ola Hawaiian Lemongrass Seltzer Mojito  
with Koloa Kauai Gold Rum*

FAR EAST MARTINI · 18  
*Yamahai Junmai Sake,  
St-Germain Elderflower*

NOT YOUR FATHER’S OLD FASHIONED · 22  
*Old Forester Bourbon, Orange,  
Pineapple, Luxardo Cherries*

BARREL-AGED SOLERNO NEGRONI · 20  
*Nolet’s Silver Dry Gin, Campari,  
Solerno Blood Orange*

 RASPBERRY BERET · 15  
*Fid Street Gin, St. Germain, Triple Sec,  
Raspberry, Sweet & Sour, Fresh Basil*

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BEER + SELTZERS

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MILLER LITE, COORS LITE · 6 | HEINEKEN, HEINEKEN LIGHT · 6  
GUINNESS, SAM ADAMS · 8 | TORPEDO IPA · 10  
NEW AMSTERDAM TRIPPEL BELGIUM ALE · 11 | ORION · 14

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— LOCAL HIGHLIGHTS —

OLA ORANGE VANILLA SELTZER · 9 | LONGBOARD · 9  
LANIKAI BREWING CO. ROUTE 70, 22OZ · 35