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APPETIZERS



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

MAINE SCALLOPS - *Prosciutto Wrapped Asparagus, Citrus Beurre Blanc* · 28

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

 SEARED KAUAI SHRIMP - *Pickled Radish, Cajun Aioli, Kauai Shrimp Spring Roll* · 25

  ESCARGOT A LA HY'S - *Signature Escargot Butter, Toast* · 25



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

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

SHRIMP COCKTAIL - *Cocktail Sauce, Lemon* · 26

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

 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* · 18

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


CAPRESE SALAD - *Mozzarella, Tomatoes, Basil, Balsamic Reduction* · 18

 TABLE SIDE SALAD FOR TWO -  *Caesar or Warm Spinach* · 40

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VEGETARIAN ENTRÉES

 PASTA PRIMAVERA - *Sundried Tomato Pesto with Pine Nuts, Parmesan, Roasted Vegetables (Zucchini, Broccoli, Bell Pepper, Tomato)* · 30

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


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NON-ALCOHOLIC BEVERAGES

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ICED JASMINE TEA · 9  
*Organic Jasmine Green Tea from Fujian Province*

JASMINE LEMONADE · 9  
*Housemade Lemonade with Jasmine Tea*

 BUTTERFLY LEMONADE · 10  
*Housemade Lemonade with Butterfly Flower Tea*

PLANTATION · 8  
*Black Tea, Pineapple, Mint, Basil*

LYCHEE MINT COOLER · 10  
*Lychee, Mint, Soda*

 MANGO CREAM SODA · 12  
*Mango, Orange, Soda, Whipped Cream*

 COCO ALOHA · 12  
*Coconut, Strawberry, Pineapple*

SOPHIA LOREN · 8  
*Italian Black Cherry, Soda*

*Enhance with your Choice of Well Spirit: Vodka | Gin | Tequila | Rum | Whiskey* · 5

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TOKUBETSU SAKE

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TANAKA 1789 X CHARTIER 'BLEND 001' 2018  
*Only 10,000 Bottles Produced Worldwide*

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

TANAKA  
CHARTIER

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BEERS

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MILLER LITE · 7 | HEINEKEN, HEINEKEN LIGHT · 8 | TORPEDO IPA · 9

GUINNESS · 9 | KOSHIHIKARI ECHIGO 500ML · 16

KONA BREWING CO. LONGBOARD · 9 | KONA BREWING CO. BIG WAVE · 9

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# 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 Veg du Jour and your choice of Baked Potato, French Fries, Mashed Potatoes, Steamed White Rice or Brown Rice.*

*Split Entree with a Second Choice of Starch and Veg Du Jour · \$10*

DELMONICO - 16oz · 74

 DRY-AGED BONE-IN RIBEYE - 24oz · 130

 FILET MIGNON - 7oz · 73

NEW YORK STRIP - 12oz · 77

PORTERHOUSE FOR TWO - 32oz · 160

#### — ENHANCEMENTS —

LOBSTER TAIL · 50 | FOIE GRAS · 25

*At Your Request: Béarnaise |  Au Poivre | Wafu | Truffle Demi-Glace*

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#### CLASSICS

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 GARLIC STEAK - Filet Mignon, Shimeji Mushroom, Garlic Demi-Glace · 76

  BEEF ENTRECÔTE AU POIVRE - New York Strip, Creamy Peppercorn Sauce, Tri-Peppercorn Crust · 79

 ALAE SALT ROASTED PRIME RIB - 10oz · 66 | 15oz · 76

RACK OF LAMB - Half Rack · 62 | Full Rack · 97

STEAK OSCAR - Filet Mignon, King Crab, Asparagus, Hollandaise · 84

SURF AND TURF - Filet Mignon, Lobster Tail, Drawn Butter · 123

  BEEF WELLINGTON - Mushroom Duxelle, Prosciutto, Dijon Mustard, Truffle Demi-Glace · 79

 CORNISH HEN - Ali'i Mushroom, Spinach, Creamy Tuscan Sauce · 49

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#### FISH & SEAFOOD

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CIOPPINO - Chilean Sea Bass, Shrimp, Maine Scallops, Clams, Mussels · 60

PAN SEARED SEA BASS - Cashew Puree, Macerated Tomatoes, Lemon Beurre Blanc · 60

#### — ACCOMPANIMENTS —

SAUTÉED MUSHROOMS · 18 | TRUFFLE FRIES · 18 | CREAMED SPINACH · 18

GRILLED ASPARAGUS WITH HOLLANDAISE · 18

GRILLED BROCCOLINI · 18 |   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 2020</i>	16	64
GIACOMO BOLOGNA, "BRIADA", BRACHETTO D'ACQUI <i>Lightly Sweet Red · Piedmont 2020</i>	17(6oz)	68
SIMMONET-FEBVRE, CRÉMANT ROSÉ <i>Sparkling Rosé · Chablis NV</i>	16	64
DOMAINE CARNEROS BY TAITTINGER, "BRUT" <i>Sparkling Wine · Carneros 2018</i>	22	85
DOM PÉRIGNON <i>Réserve Champagne · Épernay 2012</i>	49(4oz)	295
WHITE		
ANCIEN WINES <i>Chardonnay · Carneros, Napa Valley 2018</i>	18	72
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
LIVIO FELLUGA, "COLLIO" <i>Pinot Grigio · Friuli-Venezia Giulia 2020</i>	16	64
KISTLER VINEYARDS, "LES NOISETIERS" <i>Réserve Chardonnay · Sonoma Coast 2020</i>	23(4oz)	135
ROSÉ		
DOMAINE TRIENNES <i>Rosé Blend · Provence 2020</i>	15	60
RED		
FAILLA <i>Pinot Noir · Sonoma Coast 2019</i>	19	75
QUERCIABELLA, CHIANTI CLASSICO <i>Sangiovese · Tuscany, Italy 2017</i>	19	75
DAY BY EHREN JORDAN <i>Zinfandel · Sonoma County 2017</i>	18	72
DUCKHORN VINEYARDS <i>Merlot · Napa Valley 2019</i>	22	85
HY'S EXCLUSIVE BLEND BY KEN BERNARDS <i>Cabernet Sauvignon · Coombsville, Napa Valley 2019</i>	23	92
KENZO ESTATE "RINDO 紫鈴" <i>Cabernet Sauvignon Blend · Napa Valley 2019</i>	41(4oz)	245

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HY'S CRAFT COCKTAILS

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**SMOKE & BITTERS · 25**

*Elijah Craig Small Batch Bourbon Whiskey,  
Pierre Ferrand Dry Curaçao, Averna Amaro, Bitters*



**MAHINA PUNCH · 20**

*Fid Street Gin, Wine, Lychee, Orange,  
Pineapple, Lemon, Cranberry*

**TREVOR'S ENDEAVOR · 18**

*Ciroc Vodka Infused with Strawberry,  
Cognac, Sparkling Wine*

**TAHONA WHEEL · 18**

*Del Maguey Vida Mezcal, Patrón Reposado Tequila,  
Domaine de Canton Ginger, Lime*

**CARRY ON · 18**

*Whistlepig "Piggy Back" 6yr Rye, Bigallet China-China,  
Carpano Antica Formula Vermouth*

**WISTERIA · 18**

*Empress 1908 Indigo Gin,  
Italicus Rosolio di Bergamotto, Lemon, Absinthe*

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HY'S CLASSIC COCKTAILS

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**HY'S OLD FASHIONED · 16**

*Old Forester Bourbon, Turbinado Sugar,  
Angostura Bitters, Muddled Fruits*



**MAI TAI · 19**

*KōHana Kea Rum, Koloa Dark Rum,  
El Dorado 8yr Rum, Diplomático Rum, Pineapple*