








APPETIZERS

-  FRENCH ONION SOUP - *Caramelized Onion, Gruyere, Mozzarella, Parmesan* · 17
- MAINE SCALLOPS - *Prosciutto Wrapped Asparagus, Citrus Beurre Blanc* · 30
-  CRAB CAKES - *Arugula, Mango Salsa, Wasabi Aioli* · 29
-  SEARED KAUAI SHRIMP - *Pickled Radish, Cajun Aioli, Kauai Shrimp Spring Roll* · 27
-   ESCARGOT A LA HY'S - *Signature Escargot Butter, Toast* · 27
-  OYSTERS ROCKEFELLER - *Double Smoked Bacon, Caramelized Onion* · 27



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

SHRIMP COCKTAIL - *Cocktail Sauce, Lemon* · 28


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

SPECIALTY SALADS

- WALDORF SALAD - *Celery Ribbons, Fuji Apples, Candied Walnut* · 19
- WEDGE SALAD - *Double Smoked Bacon, Iceberg Lettuce, Bleu Cheese Dressing* · 19
- CAPRESE SALAD - *Mozzarella, Tomatoes, Basil, Balsamic Reduction* · 19
-  TABLE SIDE SALAD FOR TWO -  *Caesar or Warm Spinach* · 40


VEGETARIAN ENTRÉES

 PASTA PRIMAVERA - *Sundried Tomato Pesto with Pine Nuts, Parmesan, Roasted Vegetables (Zucchini, Broccoli, Bell Pepper, Tomato)* · 34

STUFFED BELL PEPPERS WITH ANCIENT GRAINS & KALE - *Red Quinoa, Red & Brown Rice, Parmesan & Roasted Vegetable Medley* · 36

NON-ALCOHOLIC BEVERAGES


ICED JASMINE TEA · 10
Organic Jasmine Green Tea from Fujian Province

 BUTTERFLY LEMONADE · 15
Housemade Lemonade with Butterfly Flower Tea

 COCO ALOHA · 15
Coconut, Strawberry, Pineapple

SOPHIA LOREN · 12
Italian Black Cherry, Soda

LYCHEE MINT COOLER · 12
Lychee, Mint, Soda

 MANGO CREAM SODA · 15
Mango, Orange, Soda, Whipped Cream

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

TANAKA
CHARTIER

TANAKA 1789 X CHARTIER

‘BLEND 001’ 2018 · *The World’s First Blended Sake*
BY THE GLASS · 30 (3OZ) | BY THE BOTTLE · 150 (500ML)

PAVILLON · *Second Label of Blend 001*
BY THE GLASS · 24 (3OZ) | BY THE BOTTLE · 130 (500ML)

BEERS

- MILLER LITE · 8 | HEINEKEN, HEINEKEN LIGHT · 8 | GUINNESS · 9
KOSHIHIKARI ECHIGO 500ML · 16 | COEDO KYARA INDIAN PALE LAGER · 13
KONA BREWING CO. LONGBOARD · 9 | KONA BREWING CO. BIG WAVE · 9

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HY'S

STEAKHOUSE

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

KIAWE-BROILED USDA PRIME BEEF

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 · 80

 DRY-AGED BONE-IN RIBEYE - 24oz · 136

 FILET MIGNON - 7oz · 78

NEW YORK STRIP - 12oz · 83

PORTERHOUSE FOR TWO - 32oz · 172

— ENHANCEMENTS —

LOBSTER TAIL · 54 | FOIE GRAS · 27

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

CLASSICS

 GARLIC STEAK - Filet Mignon, Shimeji Mushroom, Garlic Demi-Glace · 82

  BEEF ENTRECÔTE AU POIVRE - New York Strip,
Creamy Peppercorn Sauce, Tri-Peppercorn Crust · 85


 ALAE SALT ROASTED PRIME RIB - 10oz · 71 | 15oz · 82

RACK OF LAMB - Half Rack · 67 | Full Rack · 104

SURF AND TURF - Filet Mignon, Lobster Tail, Drawn Butter · 132

  BEEF WELLINGTON - Mushroom Duxelle, Prosciutto,
Dijon Mustard, Truffle Demi-Glace · 85

STEAK OSCAR - Filet Mignon, King Crab, Shimeji Mushroom, Asparagus, Hollandaise · 90

 CORNISH HEN - Ali'i Mushroom, Spinach, Creamy Tuscan Sauce · 52

FISH & SEAFOOD

CIOPPINO - Chilean Sea Bass, Kauai Shrimp, Maine Scallops, Clams, Mussels · 65

PAN SEARED SEA BASS - Cashew Puree, Macerated Tomatoes, Lemon Beurre Blanc · 65

— ACCOMPANIMENTS —

SAUTÉED MUSHROOMS · 19 | TRUFFLE FRIES · 19 | CREAMED SPINACH · 19

GRILLED ASPARAGUS WITH HOLLANDAISE · 19


GRILLED BROCCOLINI · 19 |   TRUFFLED KING CRAB MAC-N-CHEESE · 28

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.


WINES BY THE GLASS

SPARKLING	GLASS	BOTTLE
BISOL, “CREDE”, VALDOBBIADENE PROSECCO SUPERIORE <i>Prosecco · Veneto 2020</i>	17	68
GIACOMO BOLOGNA, “BRAIDA”, BRACHETTO D’ACQUI <i>Lightly Sweet Red · Piedmont 2020</i>	19	76
SIMMONET-FEBVRE, CRÉMANT ROSÉ <i>Sparkling Rosé · Chablis NV</i>	18	72
DOMAINE CARNEROS BY TAITTINGER, “BRUT” <i>Sparkling Wine · Carneros 2018</i>	22	88
DOM PÉRIGNON <i>Réserve Champagne · Épernay 2012</i>	49(4oz)	300
WHITE		
ANCIEN WINES <i>Chardonnay · Carneros, Napa Valley 2018</i>	18	72
CADE WINERY <i>Sauvignon Blanc · Napa Valley 2020</i>	19	76
SELBACH OSTER, “AHI” <i>QbA Riesling - Hawaii Exclusive · Mosel, Germany 2018</i>	14	56
LIVIO FELLUGA, “COLLIO” <i>Pinot Grigio · Friuli-Venezia Giulia 2020</i>	19	76
KISTLER VINEYARDS, “LES NOISETIERS” <i>Réserve Chardonnay · Sonoma Coast 2020</i>	25(4oz)	150
ROSÉ		
DOMAINE TRIENNES <i>Rosé Blend · Provence 2020</i>	15	60
RED		
FAILLA <i>Pinot Noir · Sonoma Coast 2021</i>	21	84
QUERCIABELLA, CHIANTI CLASSICO <i>Sangiovese · Tuscany, Italy 2017</i>	24	96
DAY BY EHREN JORDAN <i>Zinfandel · Sonoma County 2017</i>	18	72
DUCKHORN VINEYARDS <i>Merlot · Napa Valley 2019</i>	22	88
HY’S EXCLUSIVE BLEND BY KEN BERNARDS <i>Cabernet Sauvignon · Coombsville, Napa Valley 2019</i>	26	104
KENZO ESTATE “RINDO 紫鈴” <i>Cabernet Sauvignon Blend · Napa Valley 2019</i>	49(4oz)	300

HY’S CRAFT COCKTAILS


 SMOKE & BITTERS · 26
*Elijah Craig Small Batch Bourbon Whiskey,
Pierre Ferrand Dry Curaçao, Averna Amaro*

MAHINA PUNCH · 21
*Fid Street Gin, Wine, Lychee, Orange,
Pineapple, Lemon, Cranberry*


 TREVOR’S ENDEAVOR · 22
*Cîroc Vodka Infused with Strawberry,
Cognac, Sparkling Wine*


TAHONA WHEEL · 19
*Del Maguey Vida Mezcal, Patrón Reposado Tequila,
Domaine de Canton Ginger, Lime*

CARRY ON · 21
*Whistlepig “Piggy Back” 6yr Rye, Bigallet China-China,
Carpano Antica Formula Vermouth*

 WISTERIA · 19
*Empress 1908 Indigo Gin,
Italicus Rosolio di Bergamotto, Lemon, Absinthe*

HY’S CLASSIC COCKTAILS

 HY’S OLD FASHIONED · 23
*Old Forester 1920 Prohibition 115 Proof Bourbon,
Turbinado Sugar, Angostura Bitters, Muddled Fruits*

 HY’S MAI TAI · 22
*KōHana Kea Rum, Koloa Dark Rum,
El Dorado 8yr Rum, Diplomático Rum, Pineapple*