








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 (Mushroom, 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

LYCHEE MINT COOLER · 12
Refreshing cooler made with Lychee and Mint

 BUTTERFLY LEMONADE · 15
Our whimsical Housemade Lemonade with Butterfly Flower Tea

 COCO ALOHA · 15
Our play on a Lava Flow with Coconut, Strawberry, and Pineapple

MAY THE FORCE BE MATCHA · 16
A fun mocktail showcasing the bold flavor of Matcha, with Essences of Coconut, and Orgeat

ENHANCE WITH WELL SPIRIT · 5
Your choice of Vodka, Gin, Tequila, Rum or Whiskey



TANAKA 1789 X CHARTIER SAKE

‘BLEND 001’ · *The World’s First Blended Sake*

BY THE GLASS · 30(3OZ) | BY THE BOTTLE · 175(500ML)

PAVILLON · *Second Label of Blend 001*

BY THE GLASS · 24(3OZ) | BY THE BOTTLE · 150(500ML)

BEERS

- MILLER LITE · 8 | HEINEKEN, HEINEKEN LIGHT, HEINEKEN 0.0 · 8
GUINNESS · 9 | KOSHIHIKARI ECHIGO 500ML · 16
WAIKIKI BREWING CO. ALOHA SPIRIT BLONDE ALE OR SKINNY JEANS IPA · 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

 ALAEA 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, Italy</i>	18	72
CAVAS NAVERAN, ESTATE ROSADO CAVA <i>Sparkling Rosé · Catalunya, Spain</i>	18	72
MOET & CHANDON, “IMPÉRIAL”, BRUT <i>Champagne · Champagne, France, NV</i>	33	132
DOM PÉRIGNON, BRUT <i>Reserve Champagne · Epernay, Champagne, France, 2012</i>	60 _(4oz)	400
WHITE		
NEYERS, CARNEROS <i>Chardonnay · Carneros, Napa Valley, 2019</i>	22	88
CADE <i>Sauvignon Blanc · Napa Valley, 2021</i>	19	76
SELBACH OSTER <i>Riesling · Mosel, Germany, 2019</i>	14	56
LIVIO FELLUGA, “COLLIO” <i>Pinot Grigio · Friuli Colli Orientali, Italy, 2020</i>	19	76
KISTLER VINEYARDS, “LES NOISETIERS” <i>Reserve Chardonnay · Sonoma Coast, 2020</i>	28 _(4oz)	175
ROSÉ		
DOMAINE DE TRIENNES <i>Rosé · Provence, France, 2021</i>	15	60
RED		
FAILLA <i>Pinot Noir · Sonoma Coast, 2021</i>	21	84
TENUTA DI ARCENO, CHIANTI CLASSICO <i>Sangiovese · Tuscany, Italy, 2020</i>	20	80
DAY BY EHREN JORDAN <i>Zinfandel · Sonoma County, 2018</i>	18	72
DUCKHORN VINEYARDS <i>Merlot · Napa Valley, 2020</i>	22	88
HY’S PRIVATE LABEL BY ANCIEN <i>Cabernet Sauvignon Blend · Coombsville, Napa Valley, 2019</i>	26	104
KENZO ESTATE “RINDO” <i>Reserve Cabernet Sauvignon · Napa Valley, 2019</i>	55 _(4oz)	345

HY’S LIBRARY · INSPIRED BY CLASSIC COCKTAILS

JINGŪ · 20

*Lychee Martini · Empress 1908 Indigo Gin,
Elderflower, Lychee*

MAHINA PUNCH · 21

*Sangria · Maui Fid Street Gin, Wine, Lychee,
Orange, Pineapple, Lemon, Cranberry*

OLD FASHIONED WAY · 23

*Old Fashioned · Old Forester 1920 Prohibition Bourbon,
Turbinado Sugar, Angostura Bitters, Muddled Fruits*

 **VOYAGER · 23**

*Mai Tai · KōHana Kea Rum, Pineapple, Orgeat,
KōHana Kokoleka Dark Rum Float*

 **FOR DA BOYS · 19**

*Japanese Highball · Housemade Li Hing Mui
Infused Kikori Japanese, Lemon, Soda*

ORANGE BURST · 20

*Skrewdriver · Citron Vodka, Grand Marnier,
Citrus Liqueur, Orange Essences*

 **SMOKE & BITTERS · 26**

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

TAHONA WHEEL · 19

*Margarita · Agave de Cortes Joven Mezcal,
Angelisco Reposado Tequila,
Domaine de Canton Ginger, Lime*

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