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APPETIZERS

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SOUP DU JOUR - *Please Inquire About Today's Soup Selection* · 22

🍷 FRENCH ONION SOUP - *Caramelized Onion, Gruyere, Mozzarella, Parmesan* · 18

🍷 ARANCINI - *Truffle Mushroom Puree, Risotto, Hy's Prime Rib* · 26

🍷 ESCARGOT A LA HY'S - *Signature Escargot Butter, Toast* · 28

🍷 CRAB CAKE - *Bell Pepper Puree, Lemon Garlic Aioli, Roasted Corn Salsa* · 30

MAINE SCALLOPS - *Prosciutto Wrapped Asparagus, Citrus Beurre Blanc* · 31

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

🍷 OYSTERS ROCKEFELLER - *Double Smoked Bacon, Caramelized Onion* · 34

POACHED SHRIMP - *Pineapple Relish, Red Radish, Cocktail Sauce* · 29

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

🍷 SEAFOOD TOWER - *Snow Crab, Shrimp, Tristan Lobster, Local Ahi, Fresh Oysters, Hamachi, Red Rémoulade, 🍷 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* · 20

WEDGE SALAD - *Double Smoked Bacon, Iceberg Lettuce, Bleu Cheese Dressing* · 20

CAPRESE SALAD - *Mozzarella, Tomatoes, Basil, Balsamic Reduction* · 20

🍷 TABLE SIDE SALAD FOR TWO - 🍷 *Caesar or Warm Spinach* · 42

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VEGETARIAN ENTRÉES

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🍷 PASTA PRIMAVERA - *Sundried Tomato Pesto with Pine Nuts, Parmesan, Roasted Vegetables (Mushroom, Zucchini, Broccoli, Bell Pepper, Tomato)* · 36

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

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NON-ALCOHOLIC BEVERAGES

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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*

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TANAKA 1789 X CHARTIER

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G.LION HAWAII PRIVATE LABEL SAKE

BLEND 001

Glass · 30(3OZ) | Bottle · 175(500ML)



PAVILLON

Glass · 24(3OZ) | Bottle · 150(500ML)

KURA NO HANA MARTINI · 24

*Gibson Inspired Sake Martini · Pavillon Sake, Roku Gin, Italicus Bergamotto, Orange Bitters*

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BEERS

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BUDWEISER, BUD LIGHT, STELLA ARTOIS, KIRIN ICHIBAN · 8

KOSHIHIKARI ECHIGO · 10 | LANIKAI BREWING SEASONAL SELECTIONS · 14

ATHLETIC BREWING CO. NON-ALCOHOLIC SELECTION · 8

# 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

*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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*Accompanied by Veg du Jour and your choice of Baked Potato, French Fries, Mashed Potatoes, Steamed White Rice or Brown Rice. Shared Entree with a Second Choice of Starch and Veg Du Jour · \$10*

DELMONICO - 16oz · 87

 DRY-AGED BONE-IN RIBEYE - 24oz · 152

 FILET MIGNON - 7oz · 81

NEW YORK STRIP - 12oz · 86

PORTERHOUSE FOR TWO - 32oz · 185

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#### ENHANCEMENTS

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LOBSTER TAIL · 56 | FOIE GRAS · 28

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

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#### CHEF'S SELECTION

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 A5 WAGYU - 16oz · mp

*Seasonal Vegetable Medley, Yakiniku Sauce, Truffle Demi-Glace, Shio Wasabi, Maldon Salt*

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#### CLASSICS

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 GARLIC STEAK - Filet Mignon, Shimeji Mushroom, Garlic Demi-Glace · 85

RACK OF LAMB - Half Rack · 70 | Full Rack · 130

 ALAEA SALT ROASTED PRIME RIB - 10oz · 74 | 15oz · 89

 STEAK AU POIVRE - New York Strip, Tri-Peppercorn Crust, Peppercorn Sauce · 88

STEAK OSCAR - Filet Mignon, King Crab, Shimeji Mushroom, Asparagus, Hollandaise · 98

  BEEF WELLINGTON - Mushroom Duxelle, Prosciutto, Dijon Mustard, Truffle Demi-Glace · 88

SURF AND TURF - Filet Mignon, Lobster Tail, Drawn Butter · 137

 KIAWE-GRILLED JIDORI CHICKEN - Ali'i Mushroom, Spinach, Tuscan Sauce · 53

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#### FISH & SEAFOOD

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CIOPPINO - Chilean Sea Bass, Kauai Shrimp, Maine Scallops, Clams, Mussels · 68

PAN SEARED SEA BASS - Cashew Puree, Macerated Tomatoes, Lemon Beurre Blanc · 69

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#### ACCOMPANIMENTS

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SAUTÉED MUSHROOMS · 20 | TRUFFLE FRIES · 21 | CREAMED SPINACH · 20

GRILLED ASPARAGUS WITH HOLLANDAISE · 20

GRILLED BROCCOLINI · 20 |   TRUFFLED KING CRAB MAC-N-CHEESE · 33

*18% gratuity will be added for separate checks or for groups of 8 persons or more.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

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WINES BY THE GLASS

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SPARKLING	GLASS	BOTTLE
<b>BISOL, “CREDE”, VALDOBBIADENE PROSECCO SUPERIORE</b> <i>Prosecco · Veneto, Italy</i>	18	72
<b>CAVAS NAVERAN, ESTATE ROSADO CAVA</b> <i>Sparkling Rosé · Catalunya, Spain</i>	18	72
<b>MOET &amp; CHANDON, “IMPÉRIAL”, BRUT</b> <i>Champagne · Champagne, France, NV</i>	33	132
<b>DOM PÉRIGNON, BRUT</b> <i>Reserve Champagne · Epernay, Champagne, France, 2013</i>	65 <sub>(4oz)</sub>	425
WHITE		
<b>NEYERS, CARNEROS</b> <i>Chardonnay · Carneros, Napa Valley, California, 2019</i>	22	88
<b>TWOMEY</b> <i>Sauvignon Blanc · Sonoma &amp; Napa County, California, 2021</i>	20	80
<b>SELBACH OSTER</b> <i>Riesling · Mosel, Germany, 2020</i>	14	56
<b>LIVIO FELLUGA, “COLLIO”</b> <i>Pinot Grigio · Friuli Colli Orientali, Italy, 2020</i>	19	76
<b>KISTLER VINEYARDS, “LES NOISETIERS”</b> <i>Reserve Chardonnay · Sonoma Coast, California, 2020</i>	30 <sub>(4oz)</sub>	188
ROSÉ		
<b>DOMAINE DE TRIENNES</b> <i>Rosé · Provence, France, 2021</i>	15	60
RED		
<b>FAILLA</b> <i>Pinot Noir · Sonoma Coast, California, 2021</i>	21	84
<b>TENUTA DI ARCENO, CHIANTI CLASSICO</b> <i>Sangiovese · Tuscany, Italy, 2020</i>	20	80
<b>DAY BY EHREN JORDAN</b> <i>Zinfandel · Sonoma County, California, 2018</i>	18	72
<b>PARADUXX BY DUCKHORN WINE</b> <i>Red Blend · Napa Valley, California, 2020</i>	24	96
<b>BRENDEL BY HEITZ CELLAR</b> <i>Cabernet Sauvignon · Rutherford, Napa Valley, California, 2019</i>	26	104
<b>KENZO ESTATE “RINDO”</b> <i>Reserve Cabernet Sauvignon · Napa Valley, 2019</i>	55 <sub>(4oz)</sub>	345

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HY'S LIBRARY · INSPIRED BY CLASSIC COCKTAILS

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**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**

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

**ORANGE BURST · 20**

*Skrewdriver · Ketel One Oranje 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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