

THE DELMONICO

STEAK

from the eye of the

RIB.

Favored by

"stockmen"

who know their

BEEF.

10 oz.

9.50

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### **APPETIZERS**

Pate' Maison	2.75
"Pacific" Shrimp Cocktail	2.75
"Gulf" Shrimp Cocktail	3.50
Eastern "Lump" Crab Meat	4.25
(with Red Cocktail or Mustard Mayonnaise Sauce)	
"Hy's" Seafood Tray - Per Person	4.75
Nova Scotia Smoked Salmon (Lox)	
Eastern Oysters	3.95
Sashimi	3.50
Steak Tartare	4.50
Escargot (French Snails)	3.95
Danish Baby Lobster Tails "Scandia"	4.50
Scampi Ala "Blue Fox"	
Skewered Tiger Prawns (Barbecued)	3.95
Barbecued Ribs - Starter	
Mozzarella "Marinara"	2.75
Tortellinni Milanaise	
Linguini (Narrow Spaghetti) Bolonaisie	3.75
Marinara	
with Clam Sauce	4.25
(Pastas Served as Entree - \$3.50 Additional)	A.
SOUPS	
DOOLD	
Chef's Soup of the Day	
Onion Soup Gratine'	
Chilled Gazpacho	
Chilled Vichysoisse	1.25
CALADO	
SALADS	
"Hy's" Salad of the Day – if Ala Carte	1.25
Caesar Salad (For Two)	3.50
Greek Salad with "Feta" Cheese	2.25
Sliced "Steak" Tomatoes and Chopped Maui Onions –	2.25
Vinegar and Oil Dressing	2.25
	The same of the sa
ACCOMPANIMENTS	
HOCOMI ATOMINICIO	
Fresh Mushrooms Saute	1.75
French Fried Onion Rings	1.75
Potato Pancakes (Latkes) with Sour Cream or Apple Sauce	1.75
Bernaise Sauce	1.25

### Remember . . . GOOD FOOD TAKES TIME TO PREPARE



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### A "CHARCOAL BROIL" SPECIALTY HOUSE

All entrees include any soup or Hy's salad with dressing, choice of potato or rice and our special seasoned toasts.

## NEW YORK STRIP

9	oz.													9.95
														11.95
														14.50

## T BONE

(PORTERHOUSE)

18	oz												 12.50

## SIRLOIN

(BONELESS CUT)

10	oz.													9.50
15	oz.													10.95
20	oz.													12.50

## FILET MIGNON

7	oz.									v					9.95
11	oz.														12.50

### "THE ONLY"

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### PEPPER STEAK SAUTE'

Small Strips of Tenderloin and N.Y. Steak — "Saute'd" with Green Pepper, Tomato, Onions, Mushrooms, and a Mound of Rice — Delicious 8.50

### STEAK TERIYAKI

A gift of the Traditional Orient to
Steak House Dining.

Broiled "New York Steak" Marinated
in our own Teriyaki Sauce and
Accompanied by Mound of Rice
and Vegetable Saute' "Orientale"
11.50

### FILET OF BEEF "WELLINGTON"

Stuffed with a Foie Gras, and Mushroom Duxelle, baked in very light Pastry – Sauce Perigourdine 12.25

## TENDERLOIN "SHISHKALIKS"

Cubes of Tenderloin on Skewers with Some Really Tasty Tidbits Between – All on a Bed of Rice, Basted with a Special Sauce – We recommend it 8.95

## ROAST RACK OF LAMB "BOUQUETIERE"

Prepared with
Robust Herbs and
Served with Bouquet of
Fresh Vegetables and
Rice Pilaf
10.75

### LAMB CHOPS

We say it again
The sweetest meat is near the bone
Rarely served as thick and crisp as
done on Hy's broiler
A Satisfying Dinner
9.50

### CHATEAUBRIAND

Filet Mignon for Two People or More — Served on a Plank surrounded with Mushrooms and Bouquet of Fresh Vegetables.

Sliced at Your Table and Served with "Sauce Bearnaise"

Per Person - 12.75

### "RIB" STEAK

The "Kosher Nostra" Steak cut from marbelled prime rib bone in. The most flavourful steak of all. Try it you'll like it.

14 oz. 9.50

### SEAFOODS on

#### SCAMPI SICILIAN

A traditional dish of the Roman Countryside You'll be pleasantly surprised at the tenderness and flavour of these quality shrimps. 9.50

#### SHELLFISH CASSEROLE "THERMIDOR"

Chunks of Lobster, Crabmeat, Shrimps and Scallops, baked in a rich Thermidor Cheese Sauce and served piping hot. 9.50

#### DANISH BABY LOBSTER TAILS

Something special from the Scandinavian Countries. Tender little Lobsters, finished in a Madiera Wine Sauce You'll "dunk" your Toast to finish it. 10.50

#### **OPAKAPAKA**

We think this is the finest of all the marvelous fresh fish available in Hawaii. Simply prepared but the sauce is a secret we were taught locally. 8.50

#### LOBSTER TAIL

If Lobster is your preferrence, then this Broiled Tail will give you the best feed of finest Lobster Meat. Dip it in our Melted Browned Butter (garlic'd if you wish). The Long Grain Rice is tasty too. 13.50

#### SWEETBREADS PROVINCIALE

Even the most Educated Palate will savour the delicious taste of these Epicurean Patties. The golden brown Sweetbreads are bedded on the tomato-based Provincial Sauce with Mushrooms. 8.95

#### GOLDEN "SESAME" CHICKEN

The chicken is sauted, then steamed - Louisiana Style. Then the Sesame is added and crisped on - for the Extra Taste that makes This Dish a Favorite 7.95

### ME RIBS ST

### **BABY BACK RIBS**

Finest Baby Back Ribs Barbecued with our Mexican Sweet Hot Sauce and Corn Fritter 8.50

### LONG RIBS

A "House Specialty" Extra Meaty Ribs Prepared in our Own Barbecue Marinade 8.95

### Me COMBO'S ST

#### STEAK 'N LOBSTER PLATE

A Chunk of Boneless Sirloin and a Broiled Lobster Tail Make this a Surprisingly Delightful Blend 11.95

With Filet or N.Y. - 1.50 extra

A Portion of Hy's Own Chicken Together with Barbecued Ribs -What Could Taste Better! 7.95

### STEAK NEPTUNE

A Filet Mignon Steak "Butterflied" and Broiled to Your Desire - Topped with Crab Meat, Spears of Asparagus and a Dash of Sauce Bernaise

12.75