

- FAMILY DINNER SETS -

LIMITED TIME OFFER!

BOOZY BURGER SET FOR TWO ~~120~~ 99

All you need is your grill and a glass... Two mouth-watering Housemade Prime Akaushi Beef Patties blended with Double Smoked Bacon, Brioche Buns, White Cheddar, Bacon-Tomato Jam, Garlic Herb Aioli, Tomato, and Butter Lettuce come individually packaged with our very own Kiawe charcoal so you can recreate the smokey flavor that many have come to know and love. Paired with Hy's Housemade potato chips and your choice of one exclusive beverage pairing, we take care of all the details!



SLOW-ROASTED PRIME RIB
FOR TWO \$150 | FOR FIVE ~~\$300~~ \$285 SPECIAL OFFER

KIAWE-BROILED FILET MIGNON
FOR TWO \$125 | FOR FIVE \$265

Enjoy Hy's Famous Prime Rib or Filet Mignon prepared rare with instructions to bring this USDA Prime Beef to the perfect temperature. Dinner set also includes cheese biscuits, mixed greens salad with honey balsamic vinaigrette, pesto-tossed seasonal vegetable medley, mashed potatoes, & New York-style cheesecake.

Last order Wed.-Sun, 5pm; Available for pick-up 5pm-8pm. *2 hr. prep time***

- ON-DEMAND TAKEOUT -
AVAILABLE FOR PICKUP 5PM - 8PM, LAST ORDER 7PM. ***1 HR PREP TIME**

LIMITED TIME PRICING

As a small token of our gratitude, please enjoy up to 15% off select items. Prices are reflected below.

STARTERS

MIXED GREEN SALAD ~~16~~ 14
Radish, Cucumber, Onion, Honey Balsamic Vinaigrette

SHRIMP COCKTAIL ~~26~~ 23
Horseradish, Cocktail Sauce, Lemon

PAN-SEARED SCALLOPS ~~25~~ 22
Prosciutto Wrapped Asparagus

ENTREES

KIAWE-BROILED USDA PRIME BEEF
INCLUDES MASHED POTATOES & PESTO-TOSSED
SEASONAL VEGETABLE MEDLEY.

8oz FILET MIGNON ~~62~~ 53

12oz NEW YORK STRIP ~~66~~ 57

16oz DELMONICO ~~65~~ 56

24oz PORTERHOUSE ~~95~~ 81

28oz BONE-IN RIBEYE ~~92~~ 79

CLASSIC ENTREES

HALF RACK OF LAMB ~~57~~ 49
Mashed Potatoes, Pesto-Tossed Seasonal Vegetable Medley

ISLAND FRESH CATCH ~~46~~ 40
Mashed Potatoes, Warm Spinach

ENHANCEMENTS

LOBSTER TAIL ~~40~~ 34

8oz KING CRAB ~~37~~ 32

FOUR-COURSE SET MENU

GOLD MENU ~~113~~ 97

STARTER: Cheese biscuits, pan-seared scallops with prosciutto wrapped asparagus & mixed green salad with honey balsamic vinaigrette.

ENTREE: Filet Mignon with Truffle Demi-Glace, mashed potatoes & pesto-tossed seasonal vegetable medley

DESSERT: New York-style cheesecake

SILVER MENU ~~98~~ 84

STARTER: Cheese biscuits, shrimp cocktail & mixed greens salad with honey balsamic vinaigrette.

ENTRÉE: Island Fresh Catch with mashed potatoes & warm spinach

DESSERT: Lilikoi tart

BAKESHOP

LILIKOI TART ~~10~~ 9

VANILLA PANNA COTTA 8 7

CHEESECAKE ~~10~~ 9

FROZEN ITEMS

ROASTED PEPPER CHIPOTLE SOUP 16oz 6 5

LOBSTER BISQUE 16oz 11 10

BEEF BOURGUIGNON SOUP 35oz 23 20

CHEESE BISCUIT 6pcs 10 9 | 12pcs 19 17

WHITE CHOCOLATE BLUEBERRY SCONE .. 6pcs 11 10

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