

HIY STEAKS

BRUNCH

TO START

VERY BERRY SMOOTHIE \$10
Mixed Berries / Greek Yogurt /
Maple Syrup

CREPE SUZETTE \$13
Orange Segments / Orange Caramel /
Chantilly cream

MUESLI \$13
Overnight Oats / Vanilla Yogurt
/ Banana / Strawberry /
Dried Fruit / Toasted Almonds

KALE SALAD \$14
Kale / Frisee / Orange Segments /
Cured Tomato / Goat Cheese /
Maple Vinaigrette

EGGS BENEDICT

Served on House Baked Biscuits / Pecorino Hash /
Brown Butter Hollandaise

SMOKED SALMON \$20
Arugula

**ALBERTA BEEF
SHORT RIB** \$22

**MUSHROOM &
SPINACH RAGOUT** \$19

CLASSIC \$19
Peameal Bacon

SIDES

TOAST	\$4	MUSHROOMS	\$4
BACON	\$6	PECORINO HASH	\$8
EXTRA EGG	\$3	ENGLISH BANGERS	\$6

MAINS

HIY STEAKS CLASSIC BREAKFAST \$17
Choice of English Banger / Bacon or
Mushroom & Kale Pecorino hash /
Two eggs / Choice of Toast

AVOCADO TOAST \$16
Sour dough / Chipotle Aioli / Oven
Dried Tomatoes / 2 Sunny Side Up Eggs
/ Grana Padano

BLUEBERRY PANCAKES \$14
Lemon and Honey Mascarpone
/ Blueberry Compote

PEACHES & CREAM FRENCH TOAST \$17
Cobs Cinnamon Bread / Crème Anglaise /
Caramelized Peaches / Dulce De Leche/
Chantilly Cream / Oat Crumble

OMELETTE \$17
Smoked Gouda / Bacon / Pico de Gallo /
Pecorino Hash

SMOKED SALMON CREPE \$19
Scrambled Eggs / Brown Butter Hollandaise /
Kale Salad

SHORT RIB BREAKFAST POUTINE \$22
Alberta Beef Short Rib / Poached Eggs
/ Onion Crisps / Cheese Curds /
Brown Butter Hollandaise

HUEVOS CHIMMICHILADAS \$20
Egg / Beans / Bacon / Avacado /
Pico de gallo / Ranchero Sauce /
Smoked Gouda

CHICKEN & WAFFLE \$22
Fried Buttermilk Boneless Chicken Thigh
/ Maple Syrup / Fried Egg

SHORT RIB MAC & CHEESE \$26
Braised Alberta Beef Short Rib / Sylvan
Star Gruyère / French Beans

BURGER \$24
Beef Chuck Patty / Brioche /
Sunny Egg / Avocado / Chipotle Aioli
Choice of Greens or Hash

STEAK & EGGS \$28
Sirloin / Duck fat Potatoes / Poached Eggs /
Brussel Sprouts / Brown Butter Hollandaise
/ Yuzu Aioli

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGY CONCERNS.