

Appetizers

Lobster Bisque

Poached Lobster Medallions on Baked Crostini Finished with Lobster Stock and Brandied Cream; Presented Table-Side with Crème Fraiche

Twenty-Two Dollars

French Onion Soup

Caramelized Medley of Julienned Onions Deglazed with Sherry Wine, Chicken and Beef Stock; Finished with Brandy, Crusted Crostini, House-Made Croutons, Mozzarella and Parmesan Cheeses

Twenty Dollars

*Hugo's Hot Rock Specialty for Two

Enjoy the Freshness and Excitement of Cooking Table-Side on a Sizzling Granite Slab
Marinated Medallions of Filet Mignon, Ahi Tuna, Shrimp and Breast of Chicken; Served with Trio of Béarnaise, Plum and Mustard Dipping Sauces

Sixty Dollars

Seafood on Ice for Two

Delicately Poached Lobster Medallions, Jumbo Shrimp, King Crab and Cocktail Crab Claws; Served with House-Made Cocktail and Remoulade Sauces

Seventy-Eight Dollars

*Prosciutto Wrapped Prawns

Sautéed Jumbo Shrimp Wrapped in Prosciutto Ham; Served with Creamy Garlic Sauce

Twenty-Five Dollars

*Maryland Stuffed Mushrooms

Buttered Mushroom Caps filled with Lump Crab Stuffing; Served with Hollandaise Sauce

Twenty-Seven Dollars

Spinach Artichoke Dip

Spinach and Artichoke Hearts Sautéed in White Wine, Cream, Garlic, Crushed Chili Peppers, Nutmeg, Shallots, Smoked Gouda and Parmesan Cheese; Served with Toasted Crostini

Twenty-One Dollars

Add King Crab

Twenty-Seven Dollars

Escargot en Crouete

Escargots Sautéed with Shallots, Garlic, Burgundy Wine and Herbs; Encrusted in Puff Pastry

Twenty-Four Dollars

*Signature Lump Crab Cake

Lump Crab Blended with Ground Lavosh and Herbs; Served with Micro Greens and Sun-Dried Tomato Aioli

Thirty-Two Dollars

Chilled Shrimp Cocktail

Delicately Poached Jumbo Shrimp; Served with House-Made Cocktail and Remoulade Sauces

Twenty-Four Dollars

*Consuming raw or under cooked MEAT, POULTRY, Seafood, SHELL STOCK or EGGS may increase your RISK of FOOD BORNE ILLNESS.

One check per table please.

HUGO'S CELLAR



Hugo's Famous Table-Side Salad a La Carte

Crisp Romaine Lettuce Tossed Table-Side with Choice of: Baby Heirloom Tomatoes, Marinated Artichokes, Hearts of Palm, Sliced Mushrooms, Crumbled Blue Cheese, Toasted Croutons, Roasted Pine Nuts, Chopped Eggs, Red Onions and Bay Shrimp

Selection of House-Made-Dressings:
Caesar, Creamy Pepper or Honey-Orange-Walnut Vinaigrette

Twenty-Seven Dollars

Hugo's Specialty Drinks

Hugo's Coffee

Six Dollars

Espresso Coffee

Seven Dollars

Hugo's Cappuccino

Enjoy with Brandy, Coffee Liqueur and Cocoa

Ten Dollars

Hugo's Cocoaccino

Eight Dollars

Kona Coffee Experience for Two

Enjoy the Aroma of Freshly Ground
Hawaiian Kona Coffee Beans;

Brewed at Your Table with our Unique Brewing System

Fifteen Dollars

Selection of Fine Herb Teas

Six Dollars

We Offer a Selection of Hugo's Specialty
After-Dinner Drinks and Cordials

The Sommelier will Gladly Assist with His Selection
of Vintage Brandies and Ports

Hugo's Classic Desserts

Bananas Foster or Cherries Jubilee for Two

Flambéed Table-Side

Nineteen Dollars

Our Dessert Cart

Offers a Sumptuous Array of Specialty Desserts

Ten Dollars

All Entrées Include

Bottled Water, Traditional Cheese Lavosh and Fresh Baked Breads

Hugo's Famous Table-Side Salad

Intermezzo Sorbet to Refresh Your Taste Buds

Assortment of Chocolate Dipped Strawberries, Apricots and Baby Figs

Entrées are Accompanied with Choice of Chef's Selection of Mashed Potatoes, Garden Style Basmati Rice or Roasted Fingerling Potatoes and Fresh Vegetable Du Jour

*Substitute Chef's Blue Cheese and Horseradish Au Gratin Potatoes

Five Dollars

Char-Broiled Steaks

We Proudly Serve Creekstone Farms Premium
Black Angus Beef Aged a Minimum of 40 Days

All Steaks Seasoned with Maldon Salt, Black Pepper
and Garlic; Finished with Herb Steak Butter

Served with Mushroom Ragout and
Steak Choice of Sauce: Bordelaise,
Béarnaise or Aux Poivre

Steak Enhancements:

Oscar Style

White Asparagus Tips and King Crab;
Served with Béarnaise Sauce

Twenty-Two Dollars

Atlantis Style

Grilled Pancetta and Lump Crab;
Served with Cocktail Crab Claws
and Béarnaise Sauce

Twenty-Three Dollars

Molten Bleu Cheese Crust

Six Dollars

*Ribeye Steak

Sixteen Ounce

Eighty-Six Dollars

*New York Strip

Ten Ounce

Sixty-Two Dollars

Sixteen Ounce

Seventy-Three Dollars

*Filet Mignon

Ten Ounce

Ninety-Six Dollars

*Tomahawk

Thirty-Four Ounce

One Hundred Fifty-Five Dollars

*Petite Surf and Turf Aux Poivre

Five Ounce Filet Mignon and Jumbo Shrimp;
Pan-Seared to Perfection

Eighty-Five Dollars

*Hugo's Renowned Slow-Roasted Prime Rib

Cellar Cut

Sixteen Ounce

Eighty-Seven Dollars

Hugo's Cut

Twenty-Four Ounce

Ninety-Seven Dollars

Hugo's Specialties

*Maple Bourbon Duck

Two Breasts Seared with Pancetta Hash;
Served with Maple Bourbon Glaze

Sixty-Seven Dollars

*Rack of Lamb

Rubbed with Harissa Spices and Char-Grilled;
Served with House-Made Mint Yogurt Sauce
and Indonesian Sauce

Eighty-Five Dollars

*Veal Scallopini

Tender Veal Cutlets Dredged in Seasoned
Flour and Sautéed in Olive Oil

Mushroom Dijonnaise Style
Oscar Style

Seventy-Five Dollars

*Tart Cherry Chicken

Sautéed Double Chicken Breasts with
Tart Cherries in Port Reduction; Served with
Crispy Onion Straws

Fifty-Six Dollars

*Chicken Champignon

Seared Double Chicken Breasts with Wild
Mushrooms (Morel and Portobellini)
and Rich Brandy Sauce

Fifty-Six Dollars

*Beef Wellington

Filet of Beef Layered with Mushroom Duxelle,
Foie Gras and Baked in Puff Pastry;
Served with Bordelaise Sauce

Ninety-Six Dollars

Vegetarian Entrées

Stuffed Jumbo Shells

Stuffed with Ricotta, Parmesan Cheese,
Fresh Herbs and Concasse of Tomato;
Served on Bed of Sautéed Spinach with
White Wine, Fresh Garlic, Julienned Sun-Dried
Tomatoes and Vodka Morel Mushroom Sauce.

Fifty-Three Dollars

Split Plate: Enjoy all the Accompaniments
of a Full Entrée

Thirty-Five Dollars

Seafood

*Chilean Sea Bass

Pan-Seared in Olive Oil

Seventy-Nine Dollars

*Scottish Salmon

Pan-Seared in Drawn Butter

Sixty-Three Dollars

Fish Choice of Sauce:

Lemon Herb Butter Au Natural, Bearnaise Sauce
or Sauce Nantua with Saffron, Shrimp and
Lump Crab

*Seafood Trio

Sautéed Scallops, Seared Norwegian Salmon
and Jumbo Shrimp;
Served with Creamy Garlic Sauce

Seventy-Two Dollars

*Australian Lobster Tails

Two Eight-Ounce Tails Broiled;
Served with Hot Drawn Butter and Lemon Wrap

Market Price

*Queens Lobster

Hand-Cut Australian Lobster Dredged in
Seasoned Flour, Sautéed with Garlic, Herbs, Crushed
Chili Peppers, Mushrooms, Sun-Dried Tomatoes

and White Wine

Market Price

*Alaskan King Crab Legs

One and a Half Pounds
Served with Hot Drawn Butter and Lemon Wrap

Market Price

*Sea Scallops Celebration

Jumbo Sea Scallops Pan-Seared with
Julienned Carrots and Leeks;
Served with White Wine Lemon Butter Sauce

Seventy-Five Dollars

*Add a Sizzling Jumbo Shrimp Skewer
to any Entrée

Twenty Dollars

*Add a Half Order of King Crab Leg or a Broiled
Lobster Tail to any Entrée

Market Price