

*Appetizers

Lobster Bisque

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

Eighteen Dollars

Hugo's Hot Rock Specialty for Two

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

Forty-Two Dollars

Seafood on Ice for Two

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

Fifty-Nine Dollars

Prosciutto Wrapped Prawns

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

Twenty-One Dollars

Maryland Stuffed Mushrooms

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

Twenty-One Dollars

Spinach Artichoke Dip

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

Seventeen Dollars

Add Lump Crab

Twenty-One Dollars

Escargot en Crouete

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

Nineteen Dollars

Signature Lump Crab Cake

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

Twenty-Two Dollars

Chilled Shrimp Cocktail

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

Twenty-One Dollars

Selection of Fine Cheese

Served with Crostini, Lavosh, Strawberries, Fig Jam and Dijon Mustard

Eighteen Dollars

Pair with a Glass of Sommelier's Selection of Wine or Port

Price Varies with Selection

*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-Two Dollars

Hugo's Specialty Drinks

Hugo's Coffee

Five Dollars

Espresso Coffee

Six Dollars

Hugo's Cappuccino

Enjoy with Brandy, Coffee Liqueur and Cocoa

Nine Dollars

Hugo's Cocoaccino

Seven 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

Fourteen Dollars

Selection of Fine Herb Teas

Five 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

Seven 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 Butter Pomme Puree, White and Wild Rice or Roasted Fingerling Potatoes and Fresh Vegetable Du Jour‡

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

Four Dollars

*Char-Broiled Steaks

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

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

Steak Enhancements:

Oscar Style

White Asparagus Tips and King Crab;
Served with Béarnaise Sauce

Fifteen Dollars

Atlantis Style

Pancetta and Lump Crab;
Served with Snow Crab Claws and Béarnaise Sauce

Sixteen Dollars

Molten Bleu Cheese Crust

Four Dollars

Ribeye Steak

Sixteen Ounce

Sixty-Three Dollars

New York Strip

Ten Ounce Sixteen Ounce

Fifty-Four Dollars

Fifty-Nine Dollars

Filet Mignon

Ten-Ounce

Sixty-Eight Dollars

Petite Surf and Turf Aux Poivre

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

Sixty-Three Dollars

Hugo's Renowned Slow-Roasted Prime Rib

Cellar Cut

Sixteen Ounce

Sixty-Three Dollars

Hugo's Cut

Twenty-Four Ounce

Sixty-Nine Dollars

*Hugo's Specialties

Maple Bourbon Duck

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

Fifty-Five Dollars

Rack of Lamb

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

Sixty-Nine Dollars

Veal Scallopini

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

Marsala or Scampi Style *Sixty One*

Oscar Style *Sixty-Nine Dollars*

Tart Cherry Chicken

Sautéed Plump Double Chicken Breast with Tart Cherries in Port Reduction; Served with Chef's Crispy Onion Straws

Forty-Seven Dollars

Fire Grilled Chicken

Seared Double Chicken Breasts;
Served with Peppercorn Sauce

Forty-Seven Dollars

Beef Wellington

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

Sixty-Nine Dollars

Vegetarian Entrées

Stuffed Jumbo Shells

Stuffed with Ricotta, Parmesan Cheese, Fresh Herbs and Concasse of Tomato;
Served with Tender Spinach, Baby Heirloom Tomatoes and Creamy Garlic Alfredo Sauce

Forty-Six Dollars

Arborio Rice Cakes

Panko Breaded and Browned;
Served with Garlic Cream Sauce and Ratatouille

Forty-Six Dollars

*Seafood

Choice of Sauce:
Lemon Herb Natural Butter
Béarnaise Sauce
Sauce Nantua with Shrimp and Crab

Chilean Sea Bass

Seventy-One Dollars

Norwegian Salmon

Forty-Nine Dollars

Pan-Seared in Drawn Butter or Poached in Court Bullion

Seafood Trio

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

Seventy-Three Dollars

Australian Lobster Tails

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

Market Price

Alaskan King Crab Legs

One and a Half Pounds
Served with Hot Drawn Butter

Market Price

Sea Scallops Celebration

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

Fifty-Nine Dollars

Add a Sizzling Jumbo Shrimp Skewer to any Entrée

Fifteen Dollars

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

Market Price

Split Plate: Enjoy all the Accompaniments of a Full Entrée

Twenty-Nine Dollars