*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 Heating-Center Side Medallions of Filet Mignon, Marinated Ahi Tuna, Shrimp, Breast of Chicken; Served with Trio of Bearnaise, Plum and Mustard Dipping Sauces
Forty-Two Dollars

Seafood on Ice for Two
Delicately Poached Lobster Medallions, Jumbo Shrimp, Ring Crab and Snow Crab Cakes; Served with House-Made Cocktail and Remoulade Sauces
Fifty-Nine Dollars

Prosciutto Wrapped Prawns
Sautéed Jumbo Shrimp Wrapped in Prosciutto Ham; Served with Garlic, Scape Pesto
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, Chopped Chive, Nutmeg, Shallots, Smoked Gouda and Caramelized Parmesan Cheese; Served with Toasted Crostini
Seventeen Dollars

Escargot en Croute
Plump Escargots Sautéed with Shallots, Garlic, Burgundy Wine and Herbs Enrobed 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 Shrimp Cocktail; Served with House-Made Cocktail and Remoulade Sauces
Twenty-One Dollars

Selection of Fine Cheese
Served with Crostini, Lavash, Stuffed Olives, Frig Jam and Dijon Mustard
Eighteen Dollars

Selection of Fine Cheese
Served with Crostini, Lavash, Stuffed Olives, Frig Jam and Dijon Mustard
Eighteen Dollars

Selection of Fine Cheese
Served with Crostini, Lavash, Stuffed Olives, Frig Jam and Dijon Mustard
Eighteen Dollars

Our Dessert Cart
Offers a Sumptuous Array of Specialty Desserts
Seven Dollars

*Char-Broiled Steaks
We Proudly Serve Creekstone Farms Premium Black Angus Beef Aged a Minimum of 40 Days
Choice of Meat: Beef, Veal, Lamb or Pork
Twenty-One Dollars

Hugo’s Famous Table-Side Salad
Crisp Romaine Lettuce Tossed Table-Side with Choice of: Baby Heirloom Tomatoes, Marinated Artichokes, Hearts of Palm, Sliced Mushrooms, Caramelized Blue Cheese, Toasted Crostini, Roasted Pine Nuts, Chopped Eggs, Red Onions and Bay Shrimp
Selection of House-Made Dressings:
Caper, Creamy Pepper or Honey-Orange Walnut Vinaigrette
Twenty-Five Dollars

Hugo’s Renowned Slow-Roasted Prime Rib
Rib Eye Steak
Fifteen Dollars
Sixty-Five Dollars

Hugo’s Specialties
Maple Bourbon Duck
Two Breasts Seared with Pancetta Hash; Served with Maple Bourbon Glaze
Fifty-Five Dollars

*Hugo’s Specialties
Hugo’s Famous Table-Side Salad
Chilled Shrimp Cocktail
Delicately Poached Jumbo Shrimp;
Served with House-Made Cocktail and Remoulade Sauces
Twenty-One Dollars

Chilled Sea Bass
Served on Ice for Two
Forty-Nine Dollars

Norwegian Salmon
Served on Ice for Two
Seventy-Dollars

Veal Scallopini
Tender Veal Cutlets Diced in Seasoned Flour; Sautéed in Olive Oil
Marinara or Scampi Style
Sixty-One Dollars

Tart Cherry Chicken
Sautéed Plump Double Chicken Breast with Tart Cherry Demi Glaze; Served with Chef’s Crispy Onion Straws
Forty-Six Dollars

Fire Grilled Chicken
Served with House-Made Mint Yogurt Sauce
Forty-Six Dollars

Tart Cherry Chicken
Sautéed Double Chicken Breasts; Served with Peppercorn Sauce
Forty-Six Dollars

Beef Wellington
Filet of Beef Layered with Mushroom Duxelle, Flour; Sautéed in Drawn Butter
Served with Béarnaise Sauce
Sixty-Nine Dollars

Weber’s Specialty Drinks
Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Steak Enhancements:
Oscar Style
White Asparagus Tips and King Crab; Served with Bearnaise Sauce
Fifteen Dollars

Panetta Style
Panetta and Lump Crab; Served with Snow Crab Claws and Bearnaise Sauce
Seventeen Dollars

Modern Blue Cheese Crab Cakes
Four Dollars

Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Steak Enhancements:
Oscar Style
White Asparagus Tips and King Crab; Served with Bearnaise Sauce
Fifteen Dollars

Panetta Style
Panetta and Lump Crab; Served with Snow Crab Claws and Bearnaise Sauce
Seventeen Dollars

Modern Blue Cheese Crab Cakes
Four Dollars

Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Steak Enhancements:
Oscar Style
White Asparagus Tips and King Crab; Served with Bearnaise Sauce
Fifteen Dollars

Panetta Style
Panetta and Lump Crab; Served with Snow Crab Claws and Bearnaise Sauce
Seventeen Dollars

Modern Blue Cheese Crab Cakes
Four Dollars

Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Steak Enhancements:
Oscar Style
White Asparagus Tips and King Crab; Served with Bearnaise Sauce
Fifteen Dollars

Panetta Style
Panetta and Lump Crab; Served with Snow Crab Claws and Bearnaise Sauce
Seventeen Dollars

Modern Blue Cheese Crab Cakes
Four Dollars

Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Steak Enhancements:
Oscar Style
White Asparagus Tips and King Crab; Served with Bearnaise Sauce
Fifteen Dollars

Panetta Style
Panetta and Lump Crab; Served with Snow Crab Claws and Bearnaise Sauce
Seventeen Dollars

Modern Blue Cheese Crab Cakes
Four Dollars

Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Steak Enhancements:
Oscar Style
White Asparagus Tips and King Crab; Served with Bearnaise Sauce
Fifteen Dollars

Panetta Style
Panetta and Lump Crab; Served with Snow Crab Claws and Bearnaise Sauce
Seventeen Dollars

Modern Blue Cheese Crab Cakes
Four Dollars

Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Steak Enhancements:
Oscar Style
White Asparagus Tips and King Crab; Served with Bearnaise Sauce
Fifteen Dollars

Panetta Style
Panetta and Lump Crab; Served with Snow Crab Claws and Bearnaise Sauce
Seventeen Dollars

Modern Blue Cheese Crab Cakes
Four Dollars

Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Steak Enhancements:
Oscar Style
White Asparagus Tips and King Crab; Served with Bearnaise Sauce
Fifteen Dollars

Panetta Style
Panetta and Lump Crab; Served with Snow Crab Claws and Bearnaise Sauce
Seventeen Dollars

Modern Blue Cheese Crab Cakes
Four Dollars

Risleye Steak
Sixteen Ounce
Sixty-Two Dollars

New York Strip
Ten Ounce
Sixty-Four 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-Six Dollars

Vegetarian Entrées
Bananas Foster or Cherries Jubilee for Two
Flambéed Table-side
Nineteen Dollars

Our Dessert Cart
Offers a Sumptuous Array of Specialty Desserts
Seven Dollars

*Seafood
Choice of Sauce: Lemon Herb Natural Butter
Bearnaise Sauce
Sauce Nantua with Shrimp and Crab

Chilean Sea Bass
Served on Ice for Two
Twenty-One Dollars

Norwegian Salmon
Forty-Nine Dollars

Seafood Filet
Sautéed Scallops, Seared Norwegian Salmon and Shrimp Served with Creamy Garlic Sauce
Seventy-Two 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 Ahnami 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 Accompniments of a Full Entrée
Twenty-Nine Dollars

All Entrées Include
Bottled Water, Traditional Cheese Lavosh and Fresh Baked Breads

Hugo’s Famous Table-Side Salad
Irresistible Sorbet to Refresh Your Taste Buds
Assortment of Chocolate Dipped Strawberries, Apricots and Baby Figs

Entries are Accompanied with Choice of Butter Pomme Purée, White and Wild Rice or Roasted Fingerling Potatoes and Fresh Vegetable Dijjou!

Substitute Chef’s Blue Cheese and Henniandaz Alf Gratins Potatoes
Four Dollars