Hugo's Cellar

**Appetizers**

**Lobster Bisque**
Poached Lobster Medallions on Baked Cornettis finished with Lobster Stock and Baked Cream, Presented Table Side
Twenty Dollars

**Hugo's Hot Rock Specialty for Two**
Enjoy the Freshness and Flavour of Cooking Table Side over Lava Stone. Grilled Surf & Turf Medallions of Filet Mignon, Blanketed Air Tunned, Shrimp, Tower of Chickens; Served with Fries of Béarnaise, Plum, and Mustard Dipping Sauces
Fifty Seven 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
Seventy Five Dollars

**Prosciutto Wrapped Prawns**
Sautéed Jumbo Shrimp Wrapped in Prosciutto Ham; Served with Garlic Scampi Sauce
Twenty Two Dollars

**Sautéed Mushrooms**
Crimini Mushrooms Calf with Limp Crab Stuffing; Served with Vidalaise Sauce
Twenty Four Dollars

**Spinach Artichoke Dip**
Spinach and Artichoke Hearts Served in White Wine Cream, Garlic, Crushed Chili, Nutmeg, Shallots, Smoked Gouda and Caramelized Parmesan Cheese; Served with Toasted Crustini
Nineteen Dollars

**Hugo's Cappuccino**
Enjoy with Brandy, Coffee Liqueur and Cocoa
Nine Dollars

**Hugo's Coffee**
Five Dollars

**Espresso Coffee**
Six Dollars

**Hugo's Cacaotte**
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
Fifteen Dollars

**Selection of Fine Herb Teas**
Five Dollars

We offer a selection of Hawaiian Specialty After Dinner Drinks and Cordials
The Sommelier will gladly assist with his selection of Vintage Brandies and Ports
Twenty Five Dollars

**Signature Lump Crab Cake**
Lump Crab Blended with Ground Aloha and Herbs; Served with Micro Greens and Sun-dried Tomato Moflo
Twenty Seven Dollars

**Chilled shrimp Cocktail**
Delicately Poached Jumbo Shrimp; Served with House-Made Cocktail and Remoulade Sauces
Twenty Four Dollars

**Hugo's Famous Table-Side Salad a la Carte**
Crisp Romaine Lettuce Tossed Table Side with Choice of:
- Baby Harlequin Tomatoes, Marinated Artichokes, Hearts of Palm, Smoked Mushrooms, Crumbled Blue Cheese, Toasted Crostini
- Roasted Pine Nuts, Chopped Eggs, Red Onions and Bay Shrimp
Selection of House-Made Dressings
- Caesar, Creamy Poppy or Honey-Orange Walnut Vinaigrette
Twenty-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: Béarnaise, Bearnaise or Cognac

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

- Atlantis Style
- Pan-seared and Lump Crab; Served with Snow Crab Cheese and Bearnaise Sauce
- Sixteen Dollars

- Molten Bleu Cheese Crust
- Four Dollars

- Ribeye Steak
- Sixteen Ounce
- Eighty-Five Dollars

- New York Strip
- Ten Ounce
- Sixty-Nine Dollars

- Filet Mignon
- Twelve Ounce
- Ninety-Five Dollars

- Petite Surf and Turf Aixbey
- Five Ounce Filet Mignon and Jumbo Shrimp, Pan Seared to Perfection
- Eighty Dollars

- Hugo's Renowned Slow-Roasted Prime Rib
- Carved Table Side
- Sixteen Ounce
- Eighty-Five Dollars

- Twenty-Four Ounce
- Ninety-Five Dollars

**Hugo's Specialties**

**Maple Bourbon Duck**
Two Breast Seared with Pancetta Hash; Served with Maple Bourbon Glaze
Sixty Dollars

**Rock of Lamb**
Rubbed with Harissa Spices and Char-Grilled; Served with House-Made Mint Yogurt Sauce and Apricot Chutney
Seventy Dollars

**Veal Scallopini**
Tender Veal Cutlets Deiigned in Seasoned Flour, Sautéed in Olive Oil Marinara Style, Baby Wine
Twelve Ounce
Thirty-Nine Dollars

**Tart Cherry Chicken**
Sautéed Plum Double Chicken Breast with Tart Cherries in Port Reduction; Served with Chef's Crispy Onion Straws
Fifty Two Dollars

**Fire Grilled Chicken**
Seasoned Double Chicken Breast; Served with Peppercorn Sauce
Fifty Five Dollars

**Beef Wellington**
Fillet of Beef Laminated with Mushroom Duxelles, Foie Gras and Baked in Puff Pastry; Served with Béarnaise Sauce
Sixty-Five Dollars

**Vegetarian Entrées**

**Stuffed Jumbo Shells**
Stuffed with Ricotta, Parmesan Cheese, Fresh Herbs and Concarne of Tomato; Served with Tender Spinach, Baby Harlequin Tomatoes and Creamy Garlic Alfredo Sauce
Forty Nine Dollars

**Split Platter**
Enjoy all the Accompaniments at Half Price
Thirty Dollars

**Seafood**

**Choice**
Lemon-Butter, Shrimp, Rib Eye, or Shrimp
Bearnaise Sauce

**Chinese Sea Bass**
Seventy Five Dollars

**Norwegian Salmon**
Fifty Three Dollars
Pan-seared in Drawn Butter or Poached in Court Bouillon

**Salmon**
Sautéed Scallops, Sautéed Norwegian Salmon and Shrimp Served with Creamy Garlic Sauce
Sixty Seven Dollars

**Australian Lobster Tails**
Two-Half Ounce Tails Broiled; Served with Hot Drawn Butter
Market Price

**Queens Lobster**
Medallions of Lobster Sauteed with Garlic, Chablis, Red Peppers, Mushrooms and Sun-Dried Tomatoes
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 Jalapeno Cornets and Leeks; Served with White Wine Lemon Butter Sauce
Sixty Eight Dollars

**Add On**
Jumbo Shrimp Stuffed with任何口味
Market Price

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

**Hugo's Famous Table-Side Salad**
Intensive Sour to Refresh Your Taste Buds
Assortment of Chocolate Dipped Strawberries, Apricots and Baby Figs
Entries are Accompanied with Choice of Butter Pommes Puree, White and Wild Rice, or Roasted Fingerling Potatoes and Fresh Vegetable Du Jour
Substitute Chef's Blue Cheese and Horseradish As Garnish
Four Dollars