



**HUGO'S
CELLAR**

Reservations Recommended
702-385-4011



Appetizers

Lobster Bisque

A rich lobster stock finished with cream.

Fifteen dollars

*Hugo's Hot Rock Specialty for Two

On a sizzling granite slab medallions of filet, marinated Ahi Tuna, breast of chicken and shrimp served with a trio of our special dipping sauces. You're the chef at your table!

Thirty-nine dollars

Seafood on Ice for Two

Delicately poached lobster medallions, jumbo shrimp and King Crab leg served with our own cocktail and remoulade sauce.

Fifty-four dollars

Scampi "Hugo"

Sautéed jumbo shrimp with garlic, green peppers, sun-dried tomatoes, white wine and fine herbs.

Nineteen dollars

Escargot en Croute

Six plump Escargots sautéed in shallots, garlic, burgundy wine, fine herbs with a puff pastry topping.

Eighteen dollars

Jumbo Lump Crab Cakes

Pan-fried jumbo lump crab cakes with citrus chili aioli.

Nineteen dollars

Jumbo Shrimp Cocktail

Lightly poached jumbo shrimp on ice with our own cocktail and remoulade sauce.

Eighteen dollars

Grilled Stuffed Portobello

Grilled portobello mushroom caps stuffed with gorgonzola; drizzled with balsamic reduction.

Eighteen dollars

Spinach Artichoke Dip

Creamy delight of spinach and artichoke hearts sautéed in white wine, smoked gouda, parmesan cheese, garlic, crushed chilis, nutmeg, shallots and cream; served with toasted crostini.

Thirteen dollars

With Alaskan King Crab meat

Eighteen dollars

With Australian Lobster meat

Nineteen 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. Gratuity of 18% to be added to parties with six or more.

Hugo's Specialty Drinks

Hugo's Coffee

Five dollars

Espresso Coffee

Six dollars

Hugo's Cappuccino

Enjoy with brandy and coffee liqueur

Eight dollars

Cappuccino

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. Our Sommelier will gladly assist in your 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

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Hugo's Table-side Salad A La Carte

Crisp romaine lettuce, peeled tomato wedges, marinated artichokes and hearts of palm, sliced mushrooms, blue cheese crumbles, toasted croutons, roasted pine nuts, chopped eggs, red onions and bay shrimp.
Our selection of dressings: Caesar, creamy pepper or honey-orange-walnut vinaigrette.

Twenty dollars

Split Plate: Enjoy all the accompaniment of a full dinner.

Twenty-six dollars

Included with all Entrées

Bottled water, assorted warm breads and our special cheese-toasted lavosh.
Intermezzo-Fruit sorbet to refresh the taste buds.

Hugo's Table-side Salad

Fresh vegetable du jour and choice of
roasted garlic whipped potatoes, red potatoes with parsley or wild rice.
A finishing touch of white and dark chocolate dipped strawberries, apricots and baby figs.

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**Char Broiled Steaks*

Premium Black Angus beef that has been aged a minimum of 28 days.

Char broiled to your taste and served with mushroom ragout and bordelaise sauce.

The following complements may be added to any steak:
A bleu cheese or horseradish crust or sauce aux poivre.

Four dollars

Ribeye Steak

Sixteen ounce

Fifty-seven dollars

New York Strip

Ten ounce

Sixteen ounce

Fifty-two dollars

Fifty-eight dollars

Filet Mignon

Ten ounce filet, served with
béarnaise sauce.

Fifty-nine dollars

Filet de Boeuf ~ Atlantis

Ten ounce filet wrapped with bacon;
served with lump crab and béarnaise sauce.

Sixty-seven dollars

Filet and Shrimp Aux Poivre

Five ounce filet and jumbo shrimp
in a green peppercorn sauce.

Fifty-nine dollars

Tournedos ~ Hugo

Twin five ounce filets topped
with foie gras, artichoke hearts
and béarnaise sauce.

Sixty-seven dollars

Hugo's Renowned, Slow-Roasted Prime Rib

Cellar Cut

Sixteen ounce

Fifty-five dollars

Hugo's Cut

Twenty-four ounce

Sixty-five dollars

Add a broiled herbed jumbo shrimp skewer to any dinner order

Eight dollars

Add a half order of King Crab legs or Lobster Tail to any dinner order.

Market Price

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Hugo's Specialties

Duckling Anise Flambé

Duck roasted with licorice spices and herbs; flambéed table-side.

Forty-six dollars

**Rack of Lamb*

Marinated with olive oil, garlic and rosemary; roasted and served with an Indonesian style sauce.

Fifty-nine dollars

Veal Oscar

Sautéed then topped with white asparagus, King Crab leg and béarnaise sauce.

Sixty-two dollars

Veal Marsala

Sautéed with Marsala wine and mushrooms.

Fifty-seven dollars

**Veal Chop Au Natural*

Fourteen ounce char broiled chop served with bordelaise sauce.

Sixty-two dollars

Raspberry Chicken

Sautéed chicken breast with raspberry reduction and cream.

Forty-four dollars

Chicken Champignon

Pan-roasted chicken breast with sautéed morels, shiitake and portobello mushrooms.

Forty-four dollars

Hugo's Chicken

Breast of chicken stuffed with sun-dried tomato pesto; served with roasted garlic sauce.

Forty-four dollars

**Beef Wellington*

Filet of beef, topped with a duxelle of foie gras and mushrooms; baked in pastry and served with bordelaise sauce.

Sixty-two dollars

**The Cellars Champion Chateaubriand and Lobster for Two*

Fourteen ounce roasted Filet with two broiled Lobster Tails

One hundred seventy-five dollars

Vegetarian Entrée

We offer the chef's selection of the day. Your server will be glad to assist you.

Forty-four dollars

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Seafood

We offer the following fresh fish daily.

**Chilean Sea Bass*

Fifty-nine dollars

**Salmon*

Forty-seven dollars

Your choice of four delicious preparations:

Grilled au Naturel with herb butter.

Grilled New England style with seasoned bread crumbs.

Pan-seared with Sauce Nantua (on a bed of crab meat topped with delicate shrimp sauce).

En Papillote served with shallots, white wine, julienne carrots, leeks, mushrooms and butter.

**Seafood Trio*

Sautéed seabass with herb butter, pan-fried jumbo lump crab cake with citrus chili aioli and sautéed jumbo shrimp with garlic, green peppers, sun-dried tomatoes, white wine and fine herbs.

Sixty-two dollars

Broiled Australian Lobster Tails

Two eight-ounce Australian Lobster tails broiled; served with lemon and drawn butter.
(Single tail dinner available)

Market Price

Queen's Lobster

Medallions of lobster sautéed with garlic, chablis, red peppers, mushrooms and sun-dried tomatoes.

Market Price

Stuffed Jumbo Shrimp

Jumbo shrimp stuffed with crab, parsley, savory and 'old bay' seasoned bread crumbs.

Fifty-two dollars

Mediterranean Style Scampi

Jumbo shrimp sautéed with garlic, peppers, sun-dried tomatoes, chablis and fine herbs.

Fifty dollars

Alaskan King Crab Legs

A full pound steamed and served with lemon and drawn butter.

Market Price

Sea Scallops Celebration

Jumbo sea scallops sautéed with a julienne of carrots and leeks in a chablis lemon butter sauce.

Fifty-two dollars

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