Appetizers

Lobster Bisque
Poached Lobster Medallions on Baked Crostini
Finished with Lobster Stock and Brandied Cream;
Presented Table-Side with Crème Fraiche
Twenty-Six 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-Three 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 Certified Angus Beef® Filet Mignon,
Swordfish, Shrimp and Breast of Chicken; Served with Trio of Béarnaise,
Plum and Mustard Dipping Sauces
Sixty-Three 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
One Hundred Fifteen Dollars

Prosciutto Wrapped Stuffed Prawns
Jumbo Prawns Stuffed with Savory Crab Cake Mixture,
Wrapped in Pan-Seared Crispy Prosciutto;
Finished with Honey Mustard Reduction and Garnished with Micro Greens
Thirty-Six Dollars

Maryland Stuffed Mushrooms
Buttered Mushroom Caps filled with Lump Crab Stuffing;
Served with Hollandaise Sauce
Thirty-One 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-Five Dollars
Add King Crab
Forty-Five Dollars

Escargot en Croute
Escargots Sautéed with Shallots, Garlic, Burgundy Wine
and Herbs; Encrusted in Puff Pastry
Twenty-Eight Dollars

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

Avocado Herbed Sea Scallops
Pan-Seared Scallops over Creamy Avocado Herb Puree;
Finished with Lemon Sea Foam, Agar-Agar Pearls and Micro Greens
Fifty-One Dollars

*Chimichurri Skirt Steak
Tender 6oz. Certified Angus Beef® Skirt Steak Marinated and Grilled to Perfection;
Sliced and Served Table-Side with Chimichurri and Caramelized Onions
Thirty-Three Dollars

All Entrées Include
Bottled Water, Traditional Cheese Lavosh, Fresh Hot Baked Breads,
Specialty Butter and Gourmet Salts

Hugo's Famous Table-Side Salad
Choice of Chef's Selection of Mashed Potatoes, Mushroom Truffle Risotto
or Roasted Fingerling Potatoes and Fresh Vegetable Du Jour‡
Assortment of Chocolate Dipped Strawberries, Apricots and Baby Figs

‡ Substitute Chef's Blue Cheese and Horseradish
Au Gratin Potatoes or Jumbo Loaded Baked Potato with Butter,
Sour Cream, Bacon Bits, Cheddar Cheese and Fresh Chives
Six Dollars

Seafood

*Herb Encrusted Chilean Sea Bass
Encrusted with Parsley, Chives, Salt, Pepper and Pan-Seared;
Served on a Bed of Creamy Beurre Blanc Sauce; Garnished with
Herb Infused Olive Oil, Crisp Cracker, Créme Fraiche and Micro Greens
Ninety-Eight Dollars

*Scottish Salmon
Pan-Seared in Drawn Butter; Served with Fish Choice of Sauce
Seventy-Three Dollars

Fish Choice of Sauce:
Lemon Herb Butter Au Natural,
Bearnaise Sauce or Sweet Chili Sauce

*Seafood Trio
Sautéed Scallops, Seared Norwegian Salmon and Jumbo Shrimp;
Served with Creamy Garlic Sauce
Ninety-Three Dollars

Australian Lobster Tails
Two Eight-Ounce Tails Broiled;
Served with Hot Drawn Butter and Lemon
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
Market Price

Vegetarian Entrée

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

Cauliflower Au Soleil
Grilled Cauliflower with Lemon Infused Oil, Roasted Pine Nuts, Créme Fraiche
and Crushed Red Chili Peppers; Garnished with Lemon Zest and Micro Greens
Fifty-Five Dollars

Hugo's Famous Table-Side Salad a La Carte
Crisp Romaine Lettuce Tossed Table-Side with Choice of: Baby Heirloom
Tomatoes, Marinated Artichokes with Hearts of Palm,
Dried Cranberries, 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
Thirty Dollars

Hugo's Specialties

*Blackberry Duck
Pan-Seared Duck Breasts, Glazed and Drizzled with
Merlot Blackberry Reduction; Served with Halved Blackberries,
Supreme Orange Slices and Micro Greens
Eighty-One Dollars

*Rack of Lamb
Rubbed with Harissa Spices and Char-Grilled;
Served with House-Made Mint Beurre Blanc
One Hundred Dollars

*Veal Scallopini
Tender Veal Cutlets Dredged
in Seasoned Flour and Sautéed in Olive Oil
Mushroom Dijonnaise Style - Ninety-Two Dollars
Oscar Style - One Hundred Twenty Dollars

Chicken Champignon
Sauteed Chicken Breasts
with Wild Mushrooms and Rich Brandy Sauce
Sixty-Six Dollars

Fire-Grilled Chicken Breasts Aux Poivre
Marinated and Open Flamed; Served with Brandy Peppercorn Sauce
Sixty-Six Dollars

*Apple Spiced Pork Loin Chop
Broiled 10oz. Boneless Pork Loin Chop;
Topped with Browned Sugar Cinnamon Spiced Apples
and Taffer's Brown Butter Bourbon Sauce
Sixty-Five Dollars

*Beef Wellington
Certified Angus Beef® Filet of Beef Coated in Stone Ground Mustard,
Herb Mushroom Duxelle, Foie Gras, Prosciutto and
Baked in Puff Pastry; Served with Bordelaise Sauce
One Hundred Eighteen Dollars

The family farmers and ranchers behind every Certified Angus Beef® steak care about the cattle, the land and your dining experience.

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shell Stock or Eggs
May Increase Risk of Foodborne Illness

Char Broiled Steaks

We Proudly Serve Certified 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 Steak Choice of Sauce: Bordelaise, Béarnaise or Aux Poivre

Steak Enhancements:

Oscar Style
White Asparagus Tips and King Crab;
Served with Béarnaise Sauce
Thirty Dollars

Atlantis Style
Grilled Pancetta and Lump Crab;
Served with Cocktail Crab Claws and Béarnaise Sauce
Thirty Dollars

Molten Bleu Cheese Crust
Seven Dollars

Mushroom Ragout
Eleven Dollars

*Ribeye Steak
Sixteen Ounce
One Hundred Five Dollars

*New York Strip
Ten Ounce — *Seventy-Two Dollars*
Sixteen Ounce — *Ninety Dollars*

*Filet Mignon
Ten Ounce
One Hundred Twenty Dollars

*Tomahawk
Thirty-Four Ounce
One Hundred Eighty Dollars

*Petite Surf and Turf Aux Poivre
Five Ounce Filet Mignon and Jumbo Shrimp;
Pan-Seared to Perfection
One Hundred Five Dollars

*Hugo's Renowned, Slow-Roasted Prime Rib
Cellar Cut — Sixteen Ounce — *One Hundred Nine Dollars*
Hugo's Cut — Twenty-Four Ounce — *One Hundred Nineteen Dollars*

*Add a Half Order of King Crab Legs or a Broiled Lobster Tail to any Entree
Market Price

Split Plate
Enjoy all the Accompaniments of a Full Entrée
Forty-Six Dollars

One Check per Table Please
Prices Subject to Change