

Appetizers

Lobster Bisque

Poached Lobster Medallions on Baked Crostini
Finished with Lobster Stock and Brandied Cream;
Presented Table-Side with Crème Fraiche
Twenty-Three 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-One 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-One 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
Ninety 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
Twenty-Eight Dollars

Maryland Stuffed Mushrooms

Buttered Mushroom Caps filled with Lump Crab Stuffing;
Served with Hollandaise Sauce
Twenty-Eight 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-Two Dollars

Add King Crab

Thirty-Five Dollars

Escargot en Crouete

Escargots Sautéed with Shallots, Garlic, Burgundy Wine
and Herbs; Encrusted in Puff Pastry
Twenty-Five Dollars

Chilled Shrimp Cocktail

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

Avocado Herbed Sea Scallops

Pan-Seared Scallops over Creamy Avocado Herb Puree;
Finished with Lemon Sea Foam, Agar-Agar Pearls and Micro Greens
Forty-Nine 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
Twenty-Nine 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

Five 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, Crème Fraiche and Micro Greens
Eighty-Eight Dollars

*Scottish Salmon

Pan-Seared in Drawn Butter; Served with Fish Choice of Sauce
Sixty-Eight 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
Eighty-Two 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 Jumbo 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
Fifty-Eight Dollars

Cauliflower Au Soleil

Grilled Cauliflower with Lemon Infused Oil, Roasted Pine Nuts, Crème Fraiche and
Crushed Red Chili Peppers; Garnished with Lemon Zest and Micro Greens
Fifty-One 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

Twenty-Eight 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
Seventy-Five Dollars

*Rack of Lamb

Rubbed with Harissa Spices and Char-Grilled;
Served with House-Made Mint Beurre Blanc
Ninety Dollars

*Veal Scallopini

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

Mushroom Dijonnaise Style - Eighty-Five
Oscar Style - Ninety-Eight Dollars

Chicken Champignon

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

Fire-Grilled Chicken Breasts Aux Poivre

Marinated and Open Flamed; Served with Brandy Peppercorn Sauce
Sixty 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 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
Ninety-Nine Dollars



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

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
Twenty-Three Dollars

Atlantis Style

Grilled Pancetta and Lump Crab;
Served with Cocktail Crab Claws and Béarnaise Sauce
Twenty-Four Dollars

Molten Bleu Cheese Crust

Six Dollars

Mushroom Ragout

Nine Dollars

*Ribeye Steak

Sixteen Ounce
Eighty-Nine Dollars

*New York Strip

Ten Ounce Sixteen Ounce
Sixty-Eight Dollars Eighty-Nine Dollars

*Filet Mignon

Ten Ounce
Ninety-Eight Dollars

*Tomahawk

Thirty-Four Ounce
One Hundred Sixty Dollars

*Petite Surf and Turf Aux Poivre

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

*Hugo's Renowned,
Slow-Roasted Prime Rib

Cellar Cut Hugo's Cut
Sixteen Ounce Twenty-Four Ounce
Eighty-Nine Dollars Ninety-Nine 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 Dollars