

HUGO'S CELLAR



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 Filet Mignon, Swordfish, Shrimp and Breast of Chicken; Served with Trio of Béarnaise, Plum and Mustard Dipping Sauces

Sixty-One Dollars

Avocado Havarti Bruschetta

Toasted Crostini with Melted Havarti Cheese, Sliced Avocado, Sun-Dried Tomatoes, Mango-Papaya-Roma Tomato-Basil Relish; Drizzled with Balsamic Glaze

Twenty-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 Prawns

Sautéed Jumbo Shrimp Wrapped in Prosciutto Ham; Served with Creamy Garlic Sauce

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 Dollars

Escargot en Croute

Escargots Sautéed with Shallots, Garlic, Burgundy Wine and Herbs; Encrusted in Puff Pastry

Twenty-Five Dollars

*Signature Lump Crab Cake

Lump Crab Blended with Ground Lavosh and Herbs; Served with Micro Greens and Sun-Dried Tomato Aioli

Thirty-Three Dollars

Chilled Shrimp Cocktail

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

Twenty-Seven 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.

Menu Prices Subject to Change

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, Garden Style Basmati Rice 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

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 Specialty Drinks

Hugo's Coffee

Six Dollars

Espresso Coffee

Seven Dollars

Hugo's Cappuccino

Enjoy with Brandy, Coffee Liqueur and Cocoa

Ten Dollars

Hugo's Cocoaccino

Eight 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

Six Dollars

We Offer a Selection of Hugo's Specialty After-Dinner Drinks and Cordials

The Sommelier will Gladly Assist with His Selection of Vintage Brandies and Ports

Hugo's Classic Desserts

Bananas Foster or Cherries Jubilee for Two

Flambéed Table-Side

Twenty Dollars

Our Dessert Cart

Offers a Sumptuous Array of Specialty Desserts

Eleven Dollars

Char-Broiled Steaks

We Proudly Serve Creekstone Farms Premium Black 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 Mushroom Ragout and 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

*Ribeye Steak

Sixteen Ounce

Eighty-Nine Dollars

*New York Strip

Ten Ounce

Sixty-Eight Dollars

Sixteen Ounce

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

Substitute Shrimp for Australian Lobster Tail

One Hundred Forty Dollars

*Hugo's Renowned Slow-Roasted Prime Rib

Cellar Cut

Sixteen Ounce
Eighty-Nine Dollars

Hugo's Cut

Twenty-Four Ounce
Ninety-Nine Dollars

Hugo's Specialties

*Maple Bourbon Duck

Two Breasts Seared with Pancetta Hash; Served with Maple Bourbon Glaze

Seventy-Five Dollars

*Rack of Lamb

Rubbed with Harissa Spices and Char-Grilled; Served with House-Made Indonesian Sauce and Mint Jelly Sauce

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

*Sautéed Double Chicken Breasts

Tart Cherries in Port Reduction; Served with Crispy Onion Straws

Sixty Dollars

Wild Mushrooms (Morel and Portobellini) with Rich Brandy Sauce

Sixty Dollars

*Fire-Grilled Chicken Breasts Aux Poivre

Open Flamed; Served with Brandy Peppercorn Sauce

Sixty Dollars

*Beef Wellington

Filet of Beef Layered with Mushroom Duxelle, Foie Gras and Baked in Puff Pastry; Served with Bordelaise Sauce

Ninety-Nine Dollars

Vegetarian Entrée

Stuffed Jumbo Shells

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

Fifty-Eight Dollars

Split Plate: Enjoy all the Accompaniments of a Full Entrée

Forty Dollars

Seafood

*Chilean Sea Bass

Pan-Seared in Olive Oil

Eighty-Eight Dollars

*Scottish Salmon

Pan-Seared in Drawn Butter

Sixty-Eight Dollars

Fish Choice of Sauce:

Lemon Herb Butter Au Natural, Bearnaise Sauce or Sauce Nantua with Saffron, Shrimp and Lump Crab

*Seafood Trio

Sautéed Scallops, Seared Scottish Salmon and Jumbo Shrimp;

Served with Creamy Garlic Sauce

Eighty-Two Dollars

*Mussels and Littleneck Clams

Sautéed and Steamed in Sauce of Garlic, Shallots, White Wine, Butter, Herbs, Clam Juice, Lemon and Baby Heirloom Tomatoes; Served on a Bed of Angel Hair Pasta with Toasted Crostini

Sixty-Six Dollars

*Australian Lobster Tails

Two Eight-Ounce Tails Broiled;

Served with Hot Drawn Butter and Lemon Wrap

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 and Lemon Wrap

Market Price

*Sea Scallops Celebration

Jumbo Sea Scallops Pan-Seared with Julienned Carrots and Leeks; Served with White Wine Lemon Butter Sauce

Eighty-Five Dollars

*Add a Sizzling Jumbo Shrimp Skewer to any Entrée

Twenty-One Dollars

*Add a Half Order of King Crab Leg or a Broiled Lobster Tail to any Entrée

Market Price