



We proudly serve **USDA Gibsons Prime Angus** beef. We are the only restaurant group in the country to have its own USDA Certification. Our beef is breed specific, Black Angus, and region specific to the Upper Midwest by sustainable farms. Our beef is corn fed for 120 days and aged for 50 days providing maximum flavor and tenderness.



APPETIZERS

SHRIMP COCKTAIL	EACH	4.50
*OYSTERS ON THE HALF SHELL	EACH	3.75
CRABMEAT AVOCADO CAPER REMOULADE.....		20.50
JUMBO LUMP CRAB CAKE HOT PINK MAYONNAISE.....		17.75
SAUTÉED FROG LEGS GARLIC, LEMON BUTTER & SCALLIONS.....		13.00
LITTLE NECK CLAMS GARLIC, WHITE WINE BUTTER SAUCE.....		13.50
SWEET CHILI FRIED CALAMARI		13.75
BACON WRAPPED SCALLOPS BROWN SUGAR BUTTER.....		18.00

SOUPS & SALADS

SOUPS OF THE DAY	SMALL BOWL	6.00	BIG BOWL	8.00
HOUSE SALAD				7.00
CAESAR SALAD				12.00
ADD CHICKEN				16.00
ADD SHRIMP (3).....				25.50
LOADED WEDGE BACON, TOMATO & BLUE CHEESE				12.00
WATERMELON CAPRESE SALAD WATERMELON, FRESH MOZZARELLA , BASIL, AGED BALSAMIC REDUCTION.....				12.00
HUGO'S CHOPPED GARBAGE SALAD SHRIMP, PEPPERED SALAMI, PROVOLONE, SMOKED MOZZARELLA HOUSE VINAIGRETTE.....				19.25
CRAB CHOPPED SALAD EGG, ASPARAGUS, ONION, CELERY, AVOCADO RED BELL PEPPER VINAIGRETTE.....				26.50
PEPPERCORN STEAK SALAD RED ONION, TOMATO, CUCUMBER BLUE CHEESE CRUMBLES, HOUSE VINAIGRETTE.....				26.00

LOCAL FAVORITES

FILET SLIDERS (3) MAITRE D'BUTTER & FRIES		15.00
CLASSIC BURGER FRIES		13.75
WITH CHEESE		14.75
SUNRISE BURGER FRIED EGG, BACON, CHEDDAR & FRIES.....		16.00
PRIME RIB FRENCH DIP GIARDINERA, AU JUS & FRIES.....		19.75
HERB GRILLED CHICKEN BREAST ARUGULA, TOMATO, RED ONION, GARLIC AIOLI & FRIES.....		13.00
TURKEY CLUB CUCUMBER, AVOCADO & CHIPOTLE MAYONNAISE & CHIPS.....		13.50
SHRIMP PO'BOY SANDWICH CHIPOTLE MAYONNAISE & CHIPS.....		18.50
CAJUN CHICKEN & CRAB ANDOUILLE SAUSAGE, BASMATI RICE, LEMON BUTTER & CHIVES.....		21.25

STEAKS & CHOPS

W.R.'S CHICAGO CUT (22oz)	57.75
FILET MIGNON (12oz)	48.00
NEW YORK SIRLOIN (16oz)	54.00
BONE-IN SIRLOIN (20oz)	58.00
T-BONE (20oz)	53.50
PORTERHOUSE (26oz)	61.50
PORTERHOUSE (48oz)	105.00
VAN WELL FAMILY FARMS LAMB CHOPS (18oz) THREE DOUBLE CUT	53.50
HERITAGE DUROC PORK CHOP (14OZ) APPLE FENNEL SLAW, JEFFERSON BOURBON SAUCE.....	29.75

THE "PHILLY CUT"

BONE-IN FILET MIGNON (16 OZ)..... 59.75

SEAFOOD

MISO GLAZED CHILEAN SEA BASS PICKLED ASIAN SLAW, WASABI SOY VINAIGRETTE, SRIRACHA AIOLI.....	46.50
SEARED SCALLOPS SWEET CORN PUREE, CRAB AND FRISSE SALAD, LEMON CAPER BEURRE- BLANC.....	36.00
PAN ROASTED HALIBUT SUMMER SQUASH RISOTTO, CHARRED HEIRLOOM TOMATO SAUCE, BASIL OIL.....	34.00
FAROE ISLANDS SALMON GRILLED PEACH BARBECUE GLAZE, TOMATO AND AVOCADO RELISH, CILANTRO VINAIGRETTE.....	38.00
KING CRAB STUFFED FLOUNDER KING CRAB, GRILLED ASPARAGUS, LEMON BUTTER.....	36.00
JUMBO LUMP CRAB CAKES HOT PINK MAYONNAISE, COLESLAW & FRIES.....	36.75
SOFT SHELL CRABS PAN FRIED, GRILLED ASPARAGUS , LEMON GARLIC BUTTER	36.00
HUGO'S LOBSTER TAIL COLD WATER ROCK LOBSTER TAIL.....	MARKET PRICE
WITH TURF	
ALASKAN KING CRAB LEGS	
HALF POUND	27.25
1 POUND	54.50

KING CRAB MAC & CHEESE..... 14.00
SHELL PASTA, ALASKAN KING CRAB, PEAS,
CABOT CHEESE

POTATOES

BAKED POTATO	8.00
DOUBLE BAKED POTATO	10.25
HOUSE CUT FRIES	7.75
MASHED POTATOES	8.75

MARKET VEGETABLES

BRUSSELS SPROUTS JEFFERSON SELECT BOURBON, BACON & MAPLE BUTTER.....	11.25
SAUTÉED SPINACH OLIVE OIL & GARLIC.....	12.75
CREAMED SPINACH	9.25
SAUTÉED MUSHROOMS	8.75
BROCCOLI	8.75
ASPARAGUS	11.75