



LUNCH MENU

We proudly serve USDA Gibsons Prime Angus beef. We are the first 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

OYSTERS ON THE HALF SHELL	EACH	3.75
SHRIMP COCKTAIL	EACH	4.50
SAUTÉED FROG LEGS GARLIC, LEMON BUTTER, SCALLIONS.....		13.00
MUSSELS PROVENCAL PRINCE EDWARD ISLAND MUSSELS, TOMATOES, BASIL, GARLIC WHITE WINE.....		13.50
SWEET CHILI FRIED CALAMARI		13.75
JUMBO LUMP CRAB CAKE HOT PINK MAYONNAISE.....		17.75
BACON WRAPPED SCALLOPS BROWN SUGAR BUTTER.....		18.00
CRABMEAT AVOCADO CAPER REMOULADE.....		20.50

SOUPS & SALADS

SOUPS OF THE DAY	CUP	6.00	BOWL	8.00
ROASTED BEET SALAD MIDNIGHT MOON GOAT CHEESE, APPLES, TOASTED PECANS, ARUGULA SHERRY VINAIGRETTE.....				14.00

LOCAL FAVORITES

CHARBROILED HAMBURGER SERVED WITH FRESH CUT FRIES	13.75
1.00 EACH ADDITIONAL TOPPINGS CHEDDAR, SWISS, BLEU CHEESE CRUMBLES, BACON, MUSHROOMS, ROASTED PEPPERS, GRILLED ONIONS	
HERB GRILLED CHICKEN BREAST SANDWICH ARUGULA, TOMATO, GARLIC AIOLI, FRESH CUT FRIES.....	13.00
TURKEY CLUB CUCUMBER, AVOCADO, CHIPOTLE MAYONNAISE, CHIPS	13.50
FILET SLIDERS (3) MAITRE D' BUTTER, FRESH CUT FRIES	15.00
SUNRISE BURGER FRIED EGG, BACON, CHEDDAR, FRESH CUT FRIES.....	15.50
SHRIMP PO'BOY SANDWICH CHIPOTLE MAYONNAISE, CHIPS.....	18.00
PRIME RIB FRENCH DIP GIARDINIERA, AU JUS, FRESH CUT FRIES.....	19.75
CAJUN CHICKEN & CRAB ANDOUILLE SAUSAGE, BASMATI RICE, LEMON BUTTER, CHIVES.....	21.25

**WE ARE TEMPORARILY DISCONTINUING THE
USE OF ROMAINE LETTUCE.**

STEAKS & CHOPS

THE "PHILLY CUT"

BONE-IN FILET MIGNON (16 OZ)..... 60.75

W.R.'S CHICAGO CUT (22oz)	61.00
FILET MIGNON (8oz).....	42.00
FILET MIGNON (12oz).....	49.00
T-BONE (20oz)	55.00
NEW YORK SIRLOIN (16oz).....	58.00
PORTERHOUSE (26oz).....	63.00
HERITAGE DUROC PORK CHOP (14OZ) ROASTED RED PEPPERS, BROCCOLINI, SHAVED PROVOLONE.....	31.00

SEAFOOD

KING CRAB STUFFED FLOUNDER KING CRAB, GRILLED ASPARAGUS, LEMON BUTTER.....	20.00
PAN SEARED SCALLOPS PUMPKIN RISOTTO, CRANBERRY ORANGE COMPOTE, TOASTED PUMPKIN SEEDS SAGE BROWN BUTTER.....	18.00
JUMBO LUMP CRAB CAKE HOT PINK MAYONNAISE, COLESLAW, FRESH CUT FRIES.....	20.75

POTATOES

FRESH CUT FRIES	4.75
MASHED POTATO	5.50
BAKED POTATO	7.75
SWEET POTATO MAPLE BOURBON BUTTER	7.75

KING CRAB MAC & CHEESE

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

MARKET VEGTABLES

SAUTÉED MUSHROOMS	5.50
CREAMED SPINACH	6.00
SPICY CHARRED BROCCOLINI	6.00
SAUTÉED SPINACH OLIVE OIL & GARLIC.....	6.00
BRUSSELS SPROUTS JEFFERSON'S SELECT BOURBON, BACON, MAPLE BUTTER.....	8.00
ASPARAGUS WITH PARMIGIANA & LEMON VINAIGRETTE	8.00

1001 N. DELAWARE AVENUE ~ PHILADELPHIA, PA ~ 19125 ~ (215) 717.3900 WWW.HUGOSFROGBAR.COM

GIFT CARDS ~ PRIVATE DINING ~ CARRY OUT ~ OFF SITE CATERING ~ SPECIALTY CAKES

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