



## 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

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

### SOUPS & SALADS

<b>SOUPS OF THE DAY</b> .....	CUP	6.00	BOWL	8.00
<b>HOUSE SALAD</b> .....				6.25
<b>CAESAR SALAD</b> .....				12.00
ADD CHICKEN .....				16.00
ADD SHRIMP (3).....				25.50
<b>LOADED WEDGE</b> BACON, TOMATO, BLUE CHEESE.....				12.00
<b>HUGO'S CHOPPED GARBAGE SALAD</b> SHRIMP, PEPPERED SALAMI, SMOKED MOZZARELLA, PROVOLONE, TOMATO, HEARTS OF PALM, ARTICHOKE, CUCUMBER, ONION, HOUSE VINAIGRETTE.....				12.25
<b>ROASTED BEET SALAD</b> MIDNIGHT MOON GOAT CHEESE, APPLES, TOASTED PECANS, ARUGULA SHERRY VINAIGRETTE.....				14.00
<b>BEEF TENDERLOIN STEAK SALAD</b> RED ONION, TOMATO, CUCUMBER, BLUE CHEESE CRUMBLES, HOUSE VINAIGRETTE.....				18.75

### LOCAL FAVORITES

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

### STEAKS & CHOPS

#### THE "PHILLY CUT"

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

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

### SEAFOOD

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

### POTATOES

<b>FRESH CUT FRIES</b> .....	4.75
<b>MASHED POTATO</b> .....	5.50
<b>BAKED POTATO</b> .....	7.75
<b>SWEET POTATO</b> MAPLE BOURBON BUTTER .....	7.75

#### KING CRAB MAC & CHEESE

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

### MARKET VEGETABLES

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

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

\*The Pennsylvania Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.