



LUNCH MENU

Gibsons Steakhouse proudly serves Gibsons Prime Angus beef. We are the first restaurant group in the country to be awarded its own USDA certification. Gibsons Prime Angus is sourced from a carefully selected list of producers in the upper Midwest, corn-fed for up to 120 days and aged for a minimum of 40 days.



APPETIZERS

OYSTERS ON THE HALF SHELL	EACH	3.75
SHRIMP COCKTAIL	EACH	4.50
SAUTÉED FROG LEGS GARLIC, LEMON BUTTER, SCALLIONS.....		13.00
MUSSELS ABRUZZI SAUSAGE, CRUSTED TOMATO GARLIC, WHITE WINE, PEPPERS, CREAM, POTATOES.....		13.50
SWEET CHILI FRIED CALAMARI		7.00
JUMBO LUMP CRAB CAKE HOT PINK MAYONNAISE.....		18.75
BACON WRAPPED SCALLOPS BROWN SUGAR BUTTER.....		18.00
BUFFALO SHRIMP		14.00
CRABMEAT AVOCADO CAPER REMOULADE.....		11.25

SOUPS & SALADS

SOUPS OF THE DAY	CUP	6.00	BOWL	8.00
HOUSE SALAD				6.25
CAESAR SALAD				6.00
ADD CHICKEN.....				4.00
LOADED WEDGE BACON, TOMATO, BLUE CHEESE.....				12.00
HUGO'S CHOPPED GARBAGE SALAD SHRIMP, PEPPERED SALAMI, SMOKED MOZZARELLA, PROVOLONE, TOMATO, HEARTS OF PALM, ARTICHOKE, CUCUMBER, ONION, HOUSE VINAIGRETTE.....				12.25
HARVEST SALAD ROASTED BRUSSELS, ROASTED BEETS, TOASTED PUMPKIN SEEDS, APPLES, ARUGULA, WHIPPED GOAT CHEESE, BUTTER NUT SQUASH, ORANGE SUPREMES, BACON SHERRY VINAIGRETTE.....				14.00
BEEF TENDERLOIN SALAD RED ONION, TOMATO, CUCUMBER, BLEU CHEESE CRUMBLES, HOUSEVINAIGRETTE.....				18.75

LOCAL FAVORITES

CHARBROILED HAMBURGER SERVED WITH FRESH CUT FRIES.....	14.75
1.00 EACH ADDITIONAL TOPPING 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.....	13.75
FILET SLIDERS (3) MÂITRE 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.....	20.75
CAJUN CHICKEN & CRAB ANDOUILLE SAUSAGE, BASMATI RICE, LEMON BUTTER, CHIVES.....	22.25

PRIME STEAKS & CHOPS

THE "PHILLY CUT"

BONE-IN FILET MIGNON (16 OZ)..... 61.75

W.R.'S CHICAGO CUT (22oz).....	62.00
FILET MIGNON (8oz).....	42.00
FILET MIGNON (12oz).....	49.00
T-BONE (20oz).....	56.00
NEW YORK STRIP (16oz).....	60.00
PORTERHOUSE (26oz).....	65.00
HERITAGE DUROC PORK CHOP (14OZ) ROASTED RED PEPPERS, BROCCOLINI, SHAVED PROVOLONE.....	34.00
VAN WELL FAMILY FARMS LAMB CHOPS (18oz) THREE DOUBLE CUT.....	57.50

SEAFOOD

KING CRAB STUFFED FLOUNDER KING CRAB, GRILLED ASPARAGUS, LEMON BUTTER.....	20.00
PORCINI CRUSTED SCALLOPS WILD MUSHROOM RISOTTO, LOBSTER BRANDY SAUCE, SNOW PEAS.....	18.00
JUMBO LUMP CRAB CAKE HOT PINK MAYONNAISE, COLESLAW, FRESH CUT FRIES.....	21.75

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..... 8.00

MARKET VEGETABLES

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

*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.