



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 4.00
- SHRIMP COCKTAIL..... EACH 5.00
- SAUTÉED FROG LEGS**
GARLIC, LEMON BUTTER & SCALLIONS..... 16.00
- SWEET CHILI FRIED CALAMARI..... 18.00
- JUMBO LUMP CRAB CAKE**
HOT PINK MAYONNAISE..... 21.00

SOUP & SALADS

- SOUP OF THE DAY..... CUP 7.00 BOWL 9.00
- HOUSE SALAD..... 9.00
- LOADED WEDGE**
BACON, TOMATO & BLUE CHEESE..... 14.00
- CAESAR SALAD** 12.00
ADD CHICKEN 16.00
ADD SHRIMP (3)..... 25.50
- BEEF TENDERLOIN SALAD**
RED ONION, TOMATO, CUCUMBER,
BLEU CHEESE CRUMBLES, HOUSE VINAIGRETTE..... 18.75

LOCAL FAVORITES

- CHARBROILED CHEESEBURGER**
SERVED WITH FRESH CUT FRIES, LETTUCE, TOMATO, ONION, CHEDDAR CHEESE..... 18.00
- FILET SLIDERS**
(3) MAÎTRE D' BUTTER, FRESH CUT FRIES 20.00
- PRIME RIB FRENCH DIP**
GIARDINIERA, AU JUS, FRESH CUT FRIES..... 22.00
- CAJUN CHICKEN & CRAB**
ANDOUILLE SAUSAGE, BASMATI RICE, LEMON BUTTER, CHIVES..... 26.00

POTATOES

- SWEET POTATO MAPLE BOURBON BUTTER 9.00
- FRESH CUT FRIES..... 9.00
- BAKED POTATO..... 9.00
- MASHED POTATO..... 9.00
- DOUBLE BAKED POTATO..... 12.00

PRIME STEAKS & CHOPS

THE "PHILLY CUT"

BONE-IN FILET MIGNON (16 OZ)..... 68.00

- W.R.'s CHICAGO CUT (22oz) 70.00
- FILET MIGNON (8oz) 46.00
- FILET MIGNON (12oz) 52.00
- T-BONE (20oz) 58.00
- NEW YORK SIRLOIN (16oz)..... 60.00
- PORTERHOUSE (26oz) 65.00
- PORTERHOUSE (48oz)..... 120.00
- VAN WELL FAMILY FARMS LAMB CHOPS (12oz)**
TWO DOUBLE CUT 65.00

SEAFOOD

KING CRAB MAC & CHEESE

SHELL PASTA, ALASKAN KING CRAB, PEAS & CABOT CHEESE..... 22.00

- KING CRAB STUFFED FLOUNDER** 42.00
KING CRAB, GRILLED ASPARAGUS & LEMON BUTTER.....
- JUMBO LUMP CRAB CAKES** 44.00
HOT PINK MAYONNAISE, COLESLAW, FRESH CUT FRIES.....
- GRILLED FAROE ISLAND SALMON** 42.00
SWEET POTATO HASH, APPLE BEET VINAIGRETTE.....
- MISO GLAZED SEA BASS** 50.00
CHINESE BLACK RICE, MARINATED ASIAN SLAW, PONZU VINAIGRETTE,
- ALASKAN KING CRAB LEGS**..... HALF POUND 45.00
..... 1 POUND 90.00

MARKET VEGETABLES

- SAUTÉED MUSHROOMS..... 12.00
- CREAMED SPINACH 12.00
- BRUSSELS SPROUTS.** 12.00
JEFFERSON SELECT BOURBON, BACON, MAPLE BUTTER
- ASPARAGUS** WITH PARMIGIANA & LEMON VINAIGRETTE 14.00

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.