HUGO'S FROG BAR & CHOP HOUSE

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

Buffalo Shrimp 16.00

Sweet Chili Fried Calamari 18.00

Bacon Wrapped Scallops
brown sugar butter 18.00

Jumbo Lump Crab Cake
hot pink mayonnaise 21.00

Crabmeat Avocado Stack
Lump crabmeat, mango, avocado, champagne vinaigrette 21.00

Soup & Salads

Lobster Bisque ..... cup 7.00 bowl 9.00
add Jumbo Lump Crabmeat 6.00

House Salad 9.00

Loaded Wedge
bacon, tomato & blue cheese 14.00

Watermelon Caprese Salad
Watermelon, fresh mozzarella, basil reduction 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

Hugo's Chopped Garbage Salad
shrimp, peppered salami, smoked mozzarella, provolone, tomato, hearts of palm, artichoke, cucumber, onion, house vinaigrette 19.25

Local Favorites

Charbroiled Cheeseburger
served with fresh cut fries ,Lettuce, tomato, onion, cheddar cheese 18.00

Sunrise Burger
fried egg, bacon, cheddar, fresh cut fries 20.00

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

Pan Seared Scallops
Pesto risotto, blistered cherry tomato, toasted pine nuts 36.00

Grilled Faroe Island Salmon
Mango avocado salsa, pomegranate reduction 42.00

Jumbo Lump Crab Cakes
hot pink mayonnaise, coleslaw, fresh cut fries 44.00

Chilean Sea Bass
Ginger glaze, shitake sticky rice, pickled carrots, dashi broth 50.00

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 .....

Sautéed Spinach olive oil & garlic 12.75

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.