



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.



**PRIME STEAKS & CHOPS**

**THE "PHILLY CUT"**  
BONE-IN FILET MIGNON (16 Oz)..... **68.00**

**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

**SOUP & SALADS**

- LOBSTER BISQUE**..... CUP 7.00 BOWL 9.00
- 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 & SHRIMP**  
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

- W.R.'s CHICAGO CUT (22oz)** ..... 70.00
- FILET MIGNON (8oz)** ..... 48.00
- 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**

- BLACKENED CHICKEN & SHRIMP ALFREDO**  
FETTUCINI PASTA & GARLIC BREAD..... 32.00
- GRILLED MAHI MAHI**  
CHARRED PINEAPPLE RELISH, CILANTRO RICE, COCONUT RUM GLAZE ..... 38.00
- PAN SEARED SCALLOPS**  
PESTO RISOTTO, BLISTERED CHERRY TOMATO, TOASTED PINE NUTS..... 39.00
- GRILLED FAROE ISLAND SALMON**  
MANGO AVOCADO SALSA, POMEGRANATE REDUCTION..... 42.00
- CHILEAN SEA BASS**  
GINGER GLAZE, SHITAKE STICKY RICE, PICKLED CARROTS, DASHI BROTH..... 50.00
- 7OZ. LOBSTER TAIL**  
DRAWN BUTTER, LEMON ..... MKT
- ALASKAN KING CRAB LEGS**..... HALF POUND ..... 50.00  
..... 1 POUND ..... 100.00

**MARKET VEGETABLES**

- SAUTÉED MUSHROOMS**..... 12.00
- CREAMED SPINACH** ..... 12.00
- BRUSSELS SPROUTS**.  
JEFFERSON SELECT BOURBON, BACON, MAPLE BUTTER ..... 12.00
- 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](http://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.