



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 40 days providing maximum flavor and tenderness.



APPETIZERS

SHRIMP COCKTAIL	EACH	3.75
*OYSTERS ON THE HALF SHELL	EACH	3.25
SPICY LOBSTER COCKTAIL IN CHILLED ARTICHOKE	4 oz. 23.50 6 oz. 30.50 8 oz. 37.50	
CRABMEAT AVOCADO CAPER TARRAGON REMOULADE.....		20.50
SPICY TUNA TARTARE SRIRACHA MAYO & FRIED WONTONS		15.75
JUMBO LUMP CRAB CAKE HOT PINK MAYONNAISE.....		17.75
SAUTÉED FROG LEGS LEMON BUTTER		11.75
SWEET CHILI FRIED CALAMARI		13.75
PAN-ROASTED MUSSELS		13.00
CHOPPED CHICKEN LIVERS		9.75

SOUPS & SALADS

BOOKBINDER'S SOUP	SMALL BOWL	4.75	BIG BOWL	6.75
SOUP OF THE DAY	SMALL BOWL	4.75	BIG BOWL	6.75
HOUSE SALAD				6.75
CAESAR SALAD				12.00
LOADED WEDGE SALAD BACON, TOMATO & BLUE CHEESE				12.00
HUGO'S CHOPPED GARBAGE SALAD SHRIMP, PEPPERED SALAMI, PROVOLONE, SMOKED MOZZARELLA HOUSE VINAIGRETTE.....				19.25
ALASKAN KING CRAB CHOPPED SALAD EGG, ASPARAGUS, ONION, CELERY, AVOCADO CROUTONS, RED BELL PEPPER VINAIGRETTE				25.00
SESAME SEARED TUNA SALAD WASABI VINAIGRETTE				22.00
SPICY LOBSTER COBB SALAD RANCH & HOUSE VINAIGRETTE.....				25.50
PEPPERCORN STEAK SALAD BLUE CHEESE CRUMBLES, HOUSE VINAIGRETTE				27.00

LOCAL FAVORITES

FILET SLIDERS (3) MAITRE D'BUTTER & FRIES		15.00
CLASSIC BURGER		13.75
WITH CHEESE.....		14.75
TURKEY BURGER PRETZEL BUN, CHIPOTLE MAYO		12.00
STRIP STEAK SANDWICH SAMMY TUSCAN ROLL		16.75
NEW ENGLAND LOBSTER ROLL HOT PINK MAYONNAISE		23.50
ALASKAN KING CRAB ROLL HOT PINK MAYONNAISE		17.75
CAJUN CHICKEN & CRAB ANDOUILLE SAUSAGE, BASMATI RICE, & LEMON BUTTER		20.25

STEAKS & CHOPS

W.R.'S CHICAGO CUT (22 oz)	59.00
FILET MIGNON (10 oz)	46.25
FILET MIGNON (14 oz)	52.25
BONE-IN FILET MIGNON (16 oz).....	60.75
NEW YORK SIRLOIN (13 oz)	51.00
NEW YORK SIRLOIN (19 oz)	61.00
BONE-IN SIRLOIN (16 oz)	54.00
BONE-IN SIRLOIN (24 oz)	63.00
T-BONE (20 oz)	53.50
PORTERHOUSE (26 oz)	61.50
PORTERHOUSE (48 oz)	105.00
VAN WELL FAMILY FARMS LAMB CHOPS THREE DOUBLE CUT (18 oz).....	53.50
NIMAN RANCH PORK CHOP APPLE SAUCE (12 oz)	26.25
GRILLED WITH ROASTED PEPPERS.....	29.75
VEAL CHOP (14 oz)	45.00

FRESH FISH

PLANKED WHITEFISH MASHED POTATOES, GRILLED TOMATOES & RED ONION	23.50
GRILLED HALIBUT PICKLED PINEAPPLE & JALAPENO RELISH.....	45.00
SEARED CHILEAN SEA BASS POTATO CRUSTED, MASHED GREEN PEAS BUTTERMILK & MALT VINEGAR DRESSING.....	48.00
SEARED YELLOWFIN TUNA GREEN PEPPERCORN DUSTED, GRILLED CITRUS & BLACK GARLIC VINAIGRETTE.....	40.00
GRILLED FAROE ISLAND SALMON ARUGULA & PISTACHIO VINAIGRETTE SALAD, LEMON BUTTER.....	36.00

SAUTÉED FROG LEGS BASMATI RICE, LEMON BUTTER	24.00
--	-------

SHELLFISH

JUMBO LUMP CRAB CAKES HOT PINK MAYONNAISE.....	36.75
HUGO'S LOBSTER TAIL COLD WATER ROCK LOBSTER TAIL.....	125.00
WITH TURF 10 oz FILET.....	171.25
COLD WATER ROCK LOBSTER TAIL VARIED SIZES.....	MARKET PRICE
WITH TURF	
ALASKAN KING CRAB LEGS	2 POUNDS..... 128.00
	1.5 POUNDS..... 96.00
SHRIMP DEJONGHE GARLIC & WHITE WINE.....	24.00
CHARGRILLED MARINATED SHRIMP PROVENCAL SAUCE.....	24.25
SEARED SCALLOPS ALMOND PUREE, RED VEIN SORREL ORANGE VINAIGRETTE.....	39.50

POTATOES

DOUBLE BAKED POTATO	10.25
BAKED POTATO	7.75
BAKED SWEET POTATO WITH MAPLE BOURBON BUTTER	7.75
MASHED POTATOES	8.75
FRESH CUT FRIES	7.75
HASH BROWNS	7.75

KING CRAB MAC & CHEESE WITH ANDOUILLE SAUSAGE	12.25
---	-------

MARKET VEGETABLES

BRUSSELS SPROUTS WITH BACON, MAPLE BOURBON BUTTER	12.00
CREAMED SPINACH	9.25
SAUTÉED SPINACH WITH OLIVE OIL & GARLIC	12.75
SPICY CHARRED BROCCOLINI	10.00
SAUTÉED MUSHROOMS	8.75
GRILLED ASPARAGUS WITH PARMIGIANO & LEMON VINAIGRETTE	12.00

3000 SOUTH RIVER ROAD, DES PLAINES, IL 60018 (847) 768-5200 WWW.HUGOSFROGBAR.COM

*The Illinois 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.