



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.



## Gluten Free Options

### APPETIZERS

<b>SHRIMP COCKTAIL</b> .....	EACH	3.75
<b>*OYSTERS ON THE HALF SHELL</b> .....	EACH	3.25
<b>SPICY LOBSTER COCKTAIL</b> IN CHILLED ARTICHOKE .....	4 oz.	23.50
	6 oz.	30.50
	8 oz.	37.50
<b>CRABMEAT AVOCADO</b> CAPER TARRAGON REMOULADE.....		20.50
<b>SAUTÉED FROG LEGS</b> LEMON BUTTER .....		11.75
<b>PAN-ROASTED MUSSELS</b> .....		13.00

### SOUPS & SALADS

<b>DAILY SOUP</b> .....	SMALL BOWL	4.75	BIG BOWL	6.75
<b>HOUSE SALAD</b> .....				6.75
<b>LOADED WEDGE SALAD</b> BACON, TOMATO & BLUE CHEESE .....				12.00
<b>HUGO'S CHOPPED GARBAGE SALAD</b> SHRIMP, PROVOLONE, SMOKED MOZZARELLA HOUSE VINAIGRETTE .....				19.25
<b>ALASKAN KING CRAB CHOPPED SALAD</b> EGG, ASPARAGUS, ONION, CELERY, AVOCADO RED BELL PEPPER VINAIGRETTE.....				25.00
<b>SPICY LOBSTER COBB SALAD</b> RANCH & HOUSE VINAIGRETTE .....				25.50
<b>PEPPERCORN STEAK SALAD</b> BLUE CHEESE CRUMBLES, HOUSE VINAIGRETTE.....				27.00

### LOCAL FAVORITES

<b>CAJUN CHICKEN &amp; CRAB</b> ANDOUILLE SAUSAGE, KING CRAB, BASMATI RICE & LEMON BUTTER.....		20.25
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### POTATOES

<b>DOUBLE BAKED POTATO</b> .....		10.25
<b>BAKED POTATO</b> .....		7.75
<b>BAKED SWEET POTATO</b> WITH MAPLE BOURBON BUTTER.....		7.75
<b>MASHED POTATOES</b> .....		8.75
<b>FRESH CUT FRIES</b> .....		7.75
<b>HASH BROWNS</b> .....		7.75

### MARKET VEGETABLES

<b>BRUSSELS SPROUTS</b> WITH BACON, MAPLE BOURBON BUTTER.....		12.00
<b>SAUTÉED SPINACH</b> WITH OLIVE OIL & GARLIC .....		12.75
<b>SPICY CHARRED BROCCOLINI</b> .....		10.00
<b>SAUTÉED MUSHROOMS</b> .....		8.75
<b>GRILLED ASPARAGUS</b> WITH PARMIGIANO & LEMON VINAIGRETTE .....		12.00

### STEAKS & CHOPS

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

### FRESH FISH

<b>PLANKED WHITEFISH</b> MASHED POTATOES, GRILLED TOMATOES & RED ONION .....		23.50
<b>GRILLED HALIBUT</b> PICKLED PINEAPPLE & JALAPENO RELISH.....		45.00
<b>SEARED YELLOWFIN TUNA</b> GREEN PEPPERCORN DUSTED, GRILLED CITRUS & BLACK GARLIC VINAIGRETTE.....		40.00
<b>GRILLED FAROE ISLAND SALMON</b> ARUGULA & PISTACHIO VINAIGRETTE SALAD, LEMON BUTTER.....		36.00

<b>SAUTÉED FROG LEGS</b> BASMATI RICE, LEMON BUTTER		24.00
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### SHELLFISH

<b>HUGO'S LOBSTER TAIL</b> COLD WATER ROCK LOBSTER TAIL .....		125.00
WITH TURF 10 oz FILET .....		171.25
<b>COLD WATER ROCK LOBSTER TAIL</b> VARIED SIZES.....	MARKET PRICE	
<b>ALASKAN KING CRAB LEGS</b> .....	2 POUNDS.....	128.00
	1.5 POUNDS.....	96.00
<b>CHARGRILLED MARINATED SHRIMP</b> BASMATI RICE & PROVENCAL SAUCE.....		24.25
<b>SEARED SCALLOPS</b> ALMOND PUREE, RED VEIN SORREL ORANGE VINAIGRETTE.....		39.50

\*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.