



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

SHRIMP COCKTAIL	EACH	4.25
*OYSTERS ON THE HALF SHELL	EACH	3.25
SPICY LOBSTER COCKTAIL SLICED TOMATO.....	4 oz.	24.50
	6 oz.	32.50
	8 oz.	49.00
CRABMEAT AVOCADO CAPER TARRAGON REMOULADE.....		21.00
SAUTÉED FROG LEGS LEMON BUTTER		12.75
PAN-ROASTED MUSSELS		15.00

SOUPS & SALADS

DAILY SOUP	SMALL BOWL	5.50	BIG BOWL	7.75
HOUSE SALAD				6.75
LOADED WEDGE SALAD BACON, TOMATO & BLUE CHEESE				12.00
HUGO'S CHOPPED GARBAGE SALAD SHRIMP, PROVOLONE, SMOKED MOZZARELLA HOUSE VINAIGRETTE				19.25
SPICY LOBSTER COBB SALAD RANCH & HOUSE VINAIGRETTE				25.50
PEPPERCORN STEAK SALAD BLUE CHEESE CRUMBLES, HOUSE VINAIGRETTE.....				27.00

LOCAL FAVORITES

CAJUN CHICKEN & CRAB ANDOUILLE SAUSAGE, BASMATI RICE & LEMON BUTTER	20.25
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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

MARKET VEGETABLES

BRUSSELS SPROUTS WITH BACON, MAPLE BOURBON BUTTER.....	12.00
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

STEAKS & CHOPS

W.R.'s CHICAGO CUT (22 oz)	59.75
FILET MIGNON (10 oz)	46.50
FILET MIGNON (14 oz)	52.75
BONE-IN FILET MIGNON (16 oz)	61.25
NEW YORK SIRLOIN (13 oz)	52.00
NEW YORK SIRLOIN (19 oz)	62.00
BONE-IN SIRLOIN (16 oz)	54.50
T-BONE (20 oz)	54.00
PORTERHOUSE (26 oz)	62.50
PORTERHOUSE (48 oz)	108.00
VAN WELL FAMILY FARMS LAMB CHOPS (18 oz) THREE DOUBLE CUT.....	55.00
NIMAN RANCH PORK CHOP (12 oz) APPLE SAUCE	26.25
WITH ROASTED PEPPERS.	29.75
VEAL CHOP (14 oz)	45.00

GIBSONS AUSTRALIAN GRASS FED BEEF 75 DAY WET-AGED
NEW YORK STRIP (14 oz).....54.00

FRESH FISH

LAKE SUPERIOR WHITEFISH MASHED POTATOES, GRILLED TOMATOES & RED ONION	23.50
SEARED CHILEAN SEA BASS MISO BUTTER W/ ROASTED BEECH MUSHROOMS.....	48.00
GRILLED HALIBUT DANDELION PESTO AND LEMON BUTTER.....	43.00
SEARED YELLOWFIN TUNA SHITAKE MUSHROOM DUSTED AND PICKLED LOTUS ROOT SALAD.....	41.00
GRILLED FAROE ISLAND SALMON DRAGON FRUIT SALAD W/ HONEY LIME VINAIGRETTE.....	36.00

SAUTÉED FROG LEGS BASMATI RICE, LEMON BUTTER	25.50
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SHELLFISH

HUGO'S AUSTRALIAN LOBSTER TAIL	125.00	
WITH TURF; 10oz FILET MIGNON.....	171.25	
AUSTRALIAN LOBSTER TAILS VARIED SIZES.....		MARKET PRICE
WITH TURF.....		
ALASKAN KING CRAB LEGS	2 POUNDS.....	129.00
	1.5 POUNDS.....	99.00
CHARGRILLED MARINATED SHRIMP BASMATI RICE & PROVENCAL SAUCE.....		24.25
SEARED SCALLOPS CORN FLOUR DUSTED W/ GUAJILLO CREAM AND CORN SALSA.....		42.00

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*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.