

HUGO'S CELLAR



202 Fremont St • Las Vegas, NV 89101-5606 • (702) 385-4011

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 971#

Voted by *Review Journal* readers 5 years in a row as "Best Gourmet Room" in Las Vegas.

***Wine Spectator* "Award of Excellence" since 1993.**

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With your Dinner

Complementary bottled Mountain Valley Spring water.
Assorted warm breads and our special cheese toasted lavosh.

Hugo's Table-side Salad

Crisp romaine lettuce, peeled tomato wedges, marinated artichokes and hearts of palm, sliced mushrooms, blue cheese crumbles, toasted croutons, roasted pine nuts and bay shrimp.

Our selection of dressings: caesar, creamy pepper or honey-walnut vinaigrette.

A fruit sorbet to refresh the taste buds.

All entrées are served with seasonal vegetables and a choice of roasted garlic whipped potatoes, red parslid potatoes or wild rice.

A crowning delight of white and dark chocolate dipped strawberries, apricots and baby figs with a fresh cream dip.

Hugo's Specialty Drinks

Hugo's Vanilla Coffee
Three dollars

Espresso Coffee
Four dollars

Hugo's Cappuccino
Enjoy with brandy and coffee liqueur
Seven dollars

Cappuccino
Five dollars

Kona Coffee Experience
Enjoy the aroma of freshly ground Hawaiian Kona coffee beans brewed at your table with our unique brewing system.

Five dollars per person
(minimum order for two)

Selection of Fine Herbed Teas

Three dollars

We offer a list of Hugo's specialty after dinner drinks, and cordials. Our Sommelier will gladly assist in your selection of vintage brandies and ports.

Appetizers

Lobster Bisque

A rich lobster stock finished with cream.
Twelve dollars

Hugo's Hot Rock Specialty

On a sizzling granite slab mini medallions of filet, marinated swordfish, breast of chicken and shrimp served with a trio of our special dipping sauces. You're the chef at your table!

Fourteen dollars per person

(minimum order for two)

Seafood on Ice

Delicately poached lobster medallions, large sea scallops, jumbo prawns and king crab leg served with our own cocktail and remoulade sauce.

Nineteen dollars per person

(minimum order for two)

Scampi "Hugo"

Sautéed jumbo shrimp with garlic, green peppers, sun dried tomatoes, white wine and fine herbs.

Fourteen dollars

Escargot en Croute

Six plump escargots sautéed in shallots, garlic, burgundy wine and fine herbs and a puff pastry topping.

Twelve dollars

Crab and Portobellini

Petite portabello mushroom stuffed with citrus infused crab meat, boursin cheese sauce.

Twelve dollars

Jumbo Prawn Cocktail

Lightly poached jumbo prawns, on ice with our own cocktail and remoulade sauce.

Fourteen dollars

Hugo's Table-side Salad A La Carte

Fourteen dollars

Hugo Classic Desserts

Flambeed table-side
Bananas Foster
or
Cherries Jubilee.

Eight dollars per person (minimum order for two)

Our dessert cart offers a sumptuous array of specialty desserts
Six dollars

Hugo's Cellar Entrees

We offer the following fresh fish daily

Chilean Sea Bass

Forty-two dollars

Salmon

Thirty-eight dollars

Swordfish

Forty dollars

Your choice of four delicious preparations:

- Grilled au Naturel with herb butter.
- Grilled New England style with highly seasoned bread crumbs.
- Sauce Nantua (on a bed of crab meat topped with luscious shrimp sauce).
- En Papillote served with shallots, white wine, julienne carrots, julienne leeks, mushrooms and butter.

Broiled Australian Lobster Tails

A single (eight ounce) or two tails, broiled and served with lemon and drawn butter.

Market Price

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Queen's Lobster

Medallions of lobster sauteed with garlic, chablis, red peppers, mushrooms and sun dried tomatoes.

Market Price

Stuffed Jumbo Prawns

Prawns stuffed with crab, parsley, savory and 'old bay' seasoned bread crumbs.

Forty-four dollars

Alaskan King Crab Legs

A full pound (or half order) steamed and served with lemon and drawn butter.

Market Price

Mediterranean Style Scampi

Large prawns sautéed with garlic, peppers, sun dried tomatoes, chablis and fine herbs.

Forty dollars

Sea Scallops Celebration

Jumbo sea scallops sautéed with a julienne of vegetables in a chablis, lemon butter sauce.

Forty-four dollars

Sea Scallops Aux Saffron

Pan seared jumbo sea scallops with a hint of saffron and cream sauce.

Forty dollars

Hugo's Specialties

Duckling Anise Flambé

Duck roasted with licorice spices and herbs, flambéed table-side.

Thirty-six dollars

Rack of Lamb

Marinated with olive oil, garlic and rosemary, roasted and served with an Indonesian style sauce.

Forty-eight dollars

Veal Oscar

Sautéed then topped with white asparagus, king crab leg and béarnaise sauce.

Forty-six dollars

Veal Marsala

Sautéed with marsala wine and mushrooms.

Forty-seven dollars

Veal Chop Au Natural

A fourteen ounce chop, char-broiled, served with a bordelaise sauce.

Forty-six dollars

Raspberry Chicken

Chicken breast sautéed with a raspberry sauce, whole berries garni.

Thirty-four dollars

Chicken Champignon

Pan roasted chicken breast with sautéed morels, shitaki and portobello mushrooms.

Thirty-four dollars

Hugo's Chicken

Breast of chicken stuffed with a sun dried tomato pesto, served with a roasted garlic sauce.

Thirty-four dollars

Beef Wellington

Filet of beef, topped with a duxelle of foie gras and mushrooms, baked in pastry, served with a bordelaise sauce.

Fifty-two dollars

The Cellars Champion

Chateaubriand and

Lobster for Two

Roasted double choice filet with broiled lobster tails, served on a platter with seasonal vegetables.

One hundred thirty-five dollars

Char-Broiled Steaks

Our beef is aged a full twenty-one days.

It is then char-broiled to your taste and served with mushroom ragout and bordelaise sauce.

Ribeye Steak

Sixteen ounce prime cut

Forty-eight dollars

New York Strip

Prime cuts

Ten ounce Sixteen ounce

Forty-two dollars Fifty dollars

Filet Mignon

Ten ounce choice filet, served with béarnaise sauce.

Forty-eight dollars

The following complements may be added to any steak:

A bleu cheese or horseradish crust or sauce aux poivre.

Three dollars

Filet de Boeuf ~ Atlantis

Ten ounce choice filet wrapped in bacon, served on a bed of lump crab with béarnaise sauce.

Fifty-four dollars

Filet and Prawns Aux Poivre

Five ounce choice filet and jumbo shrimp in a green peppercorn sauce.

Fifty-two dollars

Tournedos ~ Hugo

Twin five ounce choice filets topped with foie gras and artichoke hearts and béarnaise sauce.

Forty-eight dollars

Hugo's Renowned, Slow Roast Prime Rib

Prime cuts

Cellar Cut

Sixteen ounce

Forty dollars

Hugo's Cut

Twenty-four ounce

Fifty dollars

**Add a half order of king crab legs
To any dinner order.**

Thirty dollars