



HUGO'S FROG BAR & CHOPHOUSE PROUDLY SERVES GIBSONS PRIME ANGUS BEEF. WE ARE THE FIRST RESTAURANT GROUP TO BE AWARDED ITS OWN USDA CERTIFICATION. GIBSONS PRIME ANGUS IS SOURCED FROM A CAREFULLY SELECTED LIST OF PRODUCERS IN THE UPPER MIDWEST, CORN-FED FOR UP TO 120 DAYS & AGED FOR A MINIMUM OF 40 DAYS.



DINNER MENU 2022

APPETIZERS

OYSTERS ON THE HALF SHELL.....EACH....	4.00
SHRIMP COCKTAIL.....EACH....	4.75
HUGO'S SAUTEED FROG LEGS.....	13.25
WITH GARLIC & LEMON BUTTER	
SWEET CHILI FRIED CALAMARI.....	18.25
GIBSONS PRIME CARPACCIO.....	18.75
SEARED RARE, ARUGULA & PARMESAN AIOLI	
JUMBO LUMP CRAB CAKE.....	24.00
WITH SPICY PINK MAYO	
SESAME CRUSTED TUNA	26.00
SEAWEEED SALAD, GINGER, WASABI & SOY SAUCE	
CRABMEAT AVOCADO.....	34.00
HUGO'S SEAFOOD PLATTER.....	130.00

SOUP & SALADS

SOUP OF THE DAY	BOWL...5.50...LARGE.....8.00
BOOKBINDER'S SOUP ...BOWL...5.50...LARGE.....8.00	
HOUSE SALAD.....	6.75
CAESAR SALAD.....	13.50
	CHICKEN (8oz)....20.50
	SALMON (5oz)....26.50
	4 SHRIMP*32.50
LOADED WEDGE.....	14.00
WITH BACON, TOMATO & BLUE CHEESE	
HUGO'S CHOPPED GARBAGE SALAD.....	21.75
PEPPERCORN STEAK SALAD* (8OZ).....	28.00
SESAME CRUSTED TUNA SALAD	28.25
PEA POD SEAWEEED MIX & WASABI VINAIGRETTE	

LOCAL FAVORITES

GOLD COAST FILET SLIDERS*	3 FOR 18.00
EACH ADDITIONAL.....6.00	
CHARBROILED CHEESEBURGER*	18.75
8OZ. WITH CHEDDAR, LETTUCE, TOMATO & RED ONION	
PRIME RIB-EYE STEAK SANDWICH*	22.75
HERITAGE BERKSHIRE PORK CHOP*	
WITH APPLE SAUCE.....29.75	
WITH ROASTED PEPPERS.....32.75	

DESSERTS

TURTLE PIE	21.75
CARROT CAKE	19.75
CHOCOLATE MOUSSE PIE.....	18.75
CREME BRULEE	10.00
HOT FUDGE SUNDAE.....	9.00

STEAKS & CHOPS*

W.R. CHICAGO CUT (22oz)	78.00
FILET MIGNON (10oz)	59.00
FILET MIGNON (14oz)	69.00
NEW YORK STRIP (13oz)	63.00
PORTERHOUSE (26oz)	77.00
TOMAHAWK CHOP DRY AGED (32oz).....	145.00

HUGO'S SEAFOOD SELECTIONS

LAKE SUPERIOR WHITEFISH.....	25.75
WITH MASHED POTATOES, RED ONIONS & TOMATOES	
SHRIMP DEJONGHE.....	27.75
WITH WHITE WINE, GARLIC BUTTER & BREAD CRUMBS	
GRILLED FAROE ISLAND SALMON.....	36.00
WITH MUSHROOM CONFIT & BLACKBERRY BUTTER	
JUMBO LUMP CRAB CAKES.....	48.00
WITH COLE SLAW, FRESH FRIES & SPICY PINK MAYO	
CHILEAN SEABASS.....	51.00
POTATO CRUSTED, MASHED SWEET PEAS, MALT AIOLI	
ALASKAN KING CRAB LEGS.....	1.5LB...195.00
	2.0LB...260.00
AUSTRALIAN LOBSTER TAILS.....	MARKET PRICE

POTATOES

HASHBROWNS.....	8.50
SWEET POTATO WITH MAPLE BOURBON BUTTER.....	8.50
BAKED POTATO.....	8.50
FRESH CUT FRIES.....	8.75
MASHED POTATO.....	9.50
DOUBLE BAKED POTATO.....	12.00

MARKET VEGETABLES

SPICY CHARRED BROCCOLINI.....	10.50
CREAMED SPINACH.....	10.50
SAUTEED MUSHROOMS.....	10.50
GRILLED ASPARAGUS.....	12.50
WITH GRANA PADANO & LEMON VINAIGRETTE	
BRUSSELS SPROUTS.....	12.75
WITH BACON & MAPLE BOURBON BUTTER	
SAUTEED SPINACH.....	13.25
WITH OLIVE OIL & GARLIC	

3000 SOUTH RIVER ROAD . DES PLAINES, ILLINOIS . 60018 . (847) 768-5200

GIFT CARDS • HUGOSFROGBAR.COM • PRIVATE DINING ROOM • CARRY-OUT

*ITEMS CAN BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.