

# 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, bleu cheese crumbles, toasted croutons, toasted 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 entrees 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

*Cellar's 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

## *Republic of Tea*

16.9 oz. bottle (ask for available flavors) brewed with organic tea  
**Five 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, sea scallops, jumbo shrimp and king crab served over ice with lemon and our own cocktail 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 sauteed in shallots, garlic, burgundy wine and fine herbs and a puff pastry topping.  
**Twelve dollars**

*Crab and Portobellini*  
Petite portabello mushrooms 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.  
**Twelve 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*

### *Selected "Fresh" Fish*

Your choice of:

*Salmon*  
**Thirty-three dollars**

*Chilean Sea Bass*  
**Thirty-six dollars**

*Swordfish*  
**Thirty-Three dollars**

**Your choice of four delicious preparations:**

*We pride ourselves in serving the freshest fish available*

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

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## *Broiled Australian Lobster Tails*

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

**Market Price**

## *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 and savory 'old bay' seasoned bread crumbs.

**Forty-two 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 sauteed with garlic, peppers, sun dried tomatoes, chablis and fine herbs.

**Forty dollars**

## *Sea Scallops Celebration*

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

**Forty 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 tableside

**Thirty-four dollars**

### *Rack of Lamb*

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

**Forty-six dollars**

### *Veal Oscar*

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

**Forty-six dollars**

## *Veal Marsala*

Sauteed with marsala wine and mushrooms.

**Forty-six dollars**

## *Veal Chop au Naturel*

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

**Forty-six dollars**

## *Raspberry Chicken*

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

**Thirty-two dollars**

## *Chicken Champignon*

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

**Thirty-two dollars**

## *Hugo's Chicken*

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

**Thirty-two dollars**

## *Beef Wellington*

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

**Fifty dollars**

## *The Cellars Champion*

*Châteaubriand and Lobster for Two*  
Roasted double choice filet with broiled lobster tails, served on a platter with seasonal vegetables

**One hundred twenty-five dollars**

## *Char-Broiled Steaks*

We serve meat aged a full 21 days. Each tender steak is subtly seasoned, served with mushroom ragout. Crushed peppercorns will be pounded into your steak at your request.

### *Ribeye Steak*

Sixteen ounce prime cut

**Forty-five dollars**

## *New York Strip - Prime cuts*

Ten Ounce.

**Forty-two dollars**

Sixteen Ounce

**Forty-nine dollars**

## *Filet Mignon*

Ten ounce choice filet, served with bernaïse sauce.

**Forty-six 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 bernaïse sauce.

**Fifty-two dollars**

## *Filet and Prawns Aux Poivre*

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

**Fifty-two dollars**

## *Tournedos~Hugo*

Twin four ounce choice filets topped with foie gras and artichoke hearts and bernaïse sauce.

**Forty-four dollars**

## *Hugo's Renowned Slow Roast*

### *Prime Rib*

Prime Cuts

### *Cellar Cut*

Sixteen ounce

**Thirty-eight dollars**

### *Hugo's Cut*

Twenty-four ounce

**Forty-nine dollars**

**Add a half order of King Crab legs to any dinner order.**

**Twenty-seven dollars**