



Appetizers

SPINACH ARTICHOKE DIP \$ 10

A creamy blend of garlic, spinach and artichoke hearts, served with toast points

JUMBO SHRIMP COCKTAIL \$ 13

Five jumbo shrimp served chilled, in shell, with homemade cocktail sauce

CRAB CAKES (1) \$ 7 (2) \$ 12

Pan fried and served over white wine sauce with a hint of lemon and chive

BRUSCHETTA \$ 8

Roma tomatoes, shallots, garlic, and fresh basil sautéed in olive oil, served over toast points and topped with shredded parmesan

FRIED EGGPLANT \$ 8⁵⁰

Thin strips of eggplant hand battered and deep fried to perfection, served with marinara dipping sauce

MOZZARELLA MARINARA BITES \$ 10

Mozzarella cheese hand breaded, deep fried and baked in homemade marinara sauce

ESCARGOT \$ 9

Six tender escargot baked in mushroom caps, topped with garlic butter and grated parmesan cheese

ONION RINGS \$ 6

Thin sliced, hand battered, served haystack style

CALAMARI \$11

Hand cut calamari, battered and fried, served with marinara dipping sauce

FRIED RAVIOLI \$7⁵⁰

Ravioli stuffed with spiced cheese, breaded and deep fried, served with marinara dipping sauce

Soup and Salad

SOUP OF THE DAY CUP \$ 3⁵⁰ BOWL \$ 4⁵⁰

BAKED FRENCH ONION CUP \$ 4 BOWL \$ 6

CHILI CUP \$ 3⁵⁰ BOWL \$ 4⁵⁰

ADD CHEESE \$.50 ADD ONION OR SOUR CREAM \$.25 EA

SEAFOOD BISQUE CUP \$ 5 BOWL \$ 7⁵⁰

GARDEN SIDE SALAD \$ 3⁵⁰

TABLE SIDE CAESAR SALAD \$ 8 PP

ADD CHICKEN \$ 13 PP

SPINACH SALAD \$ 5

Fresh spinach leaves tossed with hard boiled egg, red onion, and hot bacon dressing

MESQUITE CHICKEN SALAD \$ 10

House blend of greens topped with cucumbers, roma tomatoes, carrots, homemade croutons and a grilled mesquite chicken breast

Pasta

ALL PASTA DINNERS INCLUDE SOUP OF THE DAY OR HOUSE SALAD

ASIAGO MOSTACCIOLLI \$ 20

WITH SHRIMP \$ 30 WITH SCALLOPS \$ 32

Mostaccioli pasta tossed in an Asiago cheese cream sauce including crabmeat, mushrooms, garlic and chives

VENETIAN CHICKEN PASTA \$ 22

Angel hair pasta tossed in a creamy white wine sauce including Prosciutto di Parma, garlic and rosemary, topped with a sliced 8 ounce grilled chicken breast

CHICKEN PARMESAN \$ 22

8 ounce chicken breast coated in Italian bread crumbs, fried, and baked with homemade marinara sauce and mozzarella cheese, served over fettuccini

EGGPLANT PARMESAN \$ 18

Eggplant filet coated in Italian bread crumbs, fried, then baked with homemade marinara sauce and mozzarella cheese, served over fettuccini

BREADED RAVIOLI \$ 15

Ravioli stuffed with spice cheese breaded, fried and served with marinara sauce

SPINACH ALFREDO \$ 17

ADD GRILLED OR BLACKENED CHICKEN \$ 22

Homemade alfredo sauce including parmesan cheese, fresh spinach leaves, heavy cream and chopped garlic tossed with fettuccini pasta

Seafood

SERVED WITH CHOICE OF POTATO, PASTA OR VEGETABLE AND SOUP OF THE DAY OR HOUSE SALAD

JUMBO SHRIMP \$ 30

8 Jumbo shrimp lightly dusted with breading, pan fried and drizzled with a lemon chive beurre blanc sauce

PAN-SEARED SCALLOPS \$ 32

5 jumbo scallops pan seared in butter and extra virgin olive oil

ALMOND CRUSTED SALMON \$ 26

8 ounce salmon filet grilled, topped with toasted almonds, served over cherry sauce

AHI TUNA \$ 30

8 ounce Ahi tuna coated with sesame seeds, pan seared to temperature, topped off with a soy vinaigrette

LOBSTER TAIL \$49 TWIN TAILS \$85

8 ounce lobster tail topped with lemon butter and seasonings then broiled

Sides

STEAMED ASPARAGUS \$ 7

STEAMED BROCCOLI \$ 6⁵⁰

STEAMED WHOLE GREEN BEANS \$ 6

CREAMED CORN \$ 6

SAUTEED ONIONS \$ 4

SAUTEED MUSHROOMS SM. \$ 2⁵⁰ LG. \$ 5

SPINACH CREAMED \$ 10 SAUTEED \$ 9

Steak Sauces \$ 1.50 each

WHISKEY PEPPER CORN

BERNAISE

BLEU CHEESE BUTTER TOPPING

HOLLANDAISE

LEMON CHIVE BEURRE BLANC

DEMI-GLACE

Steak

SERVED WITH CHOICE OF POTATO, PASTA OR VEGETABLE AND SOUP OF THE DAY OR HOUSE SALAD

ALL STEAKS ARE GRILLED WITH OUR HOUSE SEASONING AND TOPPED WITH GARLIC BUTTER

HUGO'S SIGNATURE ENTRÉE
LOBSTER TOPPED FILET \$ 36
7 oz filet mignon topped with lobster
and white wine cream sauce

BONE IN RIBEYE \$ 47

BONELESS RIBEYE \$ 36

NEW YORK STRIP \$ 39

PORTERHOUSE \$ 40

FILET OF SIRLOIN \$ 28

PETITE FILET MIGNON \$ 30

FILET MIGNON \$ 42

CALVES LIVER \$ 20

HUGO'S ORIGINAL Tournedos
ALA HUGO \$ 36

Two 4 oz filets each topped with jumbo
shrimp, asparagus, and béarnaise

YOU MAY SURF 'N' TURF ANY STEAK

ADD SCALLOPS \$ 5 EACH

ADD SHRIMP \$ 3⁵⁰ EACH

ADD CRAB LEGS \$ 10

ADD LOBSTER TAIL \$ 38

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
WE ARE NOT RESPONSIBLE FOR STEAKS ORDERED WELL DONE.

GRATUITY OF 20% ADDED FOR PARTIES OF 6 OR MORE.

ALL PAYMENTS BY: CASH OR MAJOR CREDIT CARD. SORRY, NO PERSONAL CHECKS ACCEPTED.



Poultry and Pork

SERVED WITH CHOICE OF POTATO, PASTA OR VEGETABLE AND SOUP OF THE DAY OR HOUSE SALAD

BABY BACK RIBS

FULL RACK \$ 29 HALF RACK \$ 20

Slow roasted and glazed with sweet and tangy barbecue sauce

PORK CHOPS \$22

Two 8 ounce bone in pork chops, grilled or coated in blackening seasoning (your choice), and pan seared to temperature

GRILLED CHICKEN BREAST \$ 24

Two 6 ounce lean chicken breasts grilled and topped with a white wine cream sauce

SICILIAN CHICKEN BREAST \$ 24

8 ounce chicken breast coated with Italian bread crumbs, fried and baked with Homemade marinara sauce and mozzarella cheese

SLICED PORK \$ 20

16 ounce pork eye of the round slow roasted, sliced and topped with pork demi-glace

Light Fare

SERVED WITH CHOICE OF POTATO, PASTA OR VEGETABLE

PRIME RIB SANDWICH \$ 14

Thinly sliced prime rib layered on Texas toast and served with au jus dipping sauce

THE CLASSIC BURGER WITH CHEESE \$ 10

Gourmet 8 ounce beef patty grilled and topped with your choice of cheese

PULLED PORK SANDWICH \$ 9

Mouthwatering pork tenderloin slow cooked, shredded and tossed in sweet and tangy barbecue sauce piled on a Kaiser bun

RIBEYE SANDWICH \$ 15

6 ounce Ribeye steak grilled, topped with sautéed mushrooms on a hoagie roll

Desserts

VIEW OUR DESSERT TRAY TO SEE ALL OF OUR FABULOUS SELECTIONS TO SATISFY YOUR SWEET TOOTH

TIRAMISU \$ 8

Lady fingers soaked in espresso and espresso liqueur then layered with a whipped mascarpone cheese

CHOCOLATE LAVA CAKE \$ 9⁵⁰

Rich, flourless chocolate cake served warm with a melted bittersweet chocolate center

CARROT CAKE \$ 6

Homemade carrot cake baked in individual sized pans, served warm and topped with a warm cream cheese frosting

ICE CREAM BROWNIE DELIGHT \$ 6

Chocolate brownie topped with a scoop of vanilla ice cream, whipped cream and a cherry

CRÈME BRÛLÉE \$ 8

Vanilla bean custard served warm and topped with caramelized sugar

FEATURED CHEESECAKE \$ 7

Ask your server for details regarding our featured cheesecake of the week

MILKY WAY CAKE \$ 9

Two layers of moist chocolate cake separated by caramel, topped with a fluffy chocolate mousse and a chocolate-caramel shell.



Daily Specials

SUNDAY : MADE TO ORDER PASTA \$ 12
KIDS EAT FREE (1 PER ADULT ENTRÉE – SPECIALS EXCLUDED)

MONDAY: BONELESS RIBEYE DINNER \$ 12

TUESDAY: ALL YOU CAN EAT RIBS \$ 12

WEDNESDAY: PRIME RIB DINNER \$ 12

THURSDAY: ALL YOU CAN EAT CRAB LEGS \$ 26

FRIDAY: EARLY BIRD FISH FRY 3:30 – 5:30 \$ 7
BEER BATTERED COD \$ 11
ALL YOU CAN EAT BEER BATTERED COD \$ 13
BAKED COD \$ 11
FRESH LAKE PERCH OR BLUE GILL \$ 17

SATURDAY: PRIME RIB \$ 27



Hugo Cherubini was a husband, father, grandfather and great-grandfather. When Hugo landed on Ellis Island from Italy in the early 1930's upon his first sight of America he said, "I am going to make something of myself, I am going to make a difference!" He immediately set to work on building the foundation of his dreams: he was the first man in Milwaukee to volunteer for World War II and earned a Purple Heart for bravery, he founded the first Italian Dance Group which continues today and he founded the first Italian cement construction company in Milwaukee in the 1940's and ran the business until he retired in the early 1980's.

Hugo died on June 5, 2000 at the age of 84.

Hugo was a funny, kind, caring man who loved his family, friends and his dog Bella. With his firm handshake and soft smile, he touched the lives of many. By Hugo's example, we too, are following our dreams and hope your dining experience leaves you feeling satisfied with your meal, our service and our desire to welcome you into the Hugo's family spirit of hospitality.

From our family to yours- we thank you for your patronage.