

FOR IMMEDIATE RELEASE



HUGO'S FROG BAR & CHOP HOUSE HOPS INTO SUGARHOUSE CASINO
Famed Gibsons Restaurant Group Raises the Steaks in Philly

PHILADELPHIA — September 2, 2015 — #FrogInPhilly has arrived at his final destination, marking the first Philadelphia location of an internationally renowned restaurateur.

Philly's SugarHouse Casino today announced that legendary steakhouse icon Gibsons Restaurant Group (GRG) will open "Hugo's Frog Bar & Chop House" at the Delaware Avenue hop spot...sorry, hot spot.

The first of several to-be-announced new dining concepts on property, Hugo's Frog Bar & Chop House is part of the \$164 million expansion of SugarHouse Casino, which is set to debut at year-end 2015.

Hugo's Frog Bar & Chop House is a member of Chicago-based Gibsons Restaurant Group, which has operated Gibsons Bar & Steakhouse in its hometown for more than two decades. Now with 13 locations, Gibsons is the only restaurant group in the country to have its own USDA Prime Angus beef certification, which Hugo's will serve at SugarHouse.

Hugo's Frog Bar & Chop House is Gibsons' first and only Philadelphia restaurant.

"Attracting an exclusive, world-class restaurateur like Gibsons to SugarHouse is a great win for our casino and for Philadelphia," said Wendy Hamilton, SugarHouse general manager. "The Gibsons brand is famous for its exceptional food and extraordinary service, and we are delighted that Hugo's has leapt into Philly's casino."

Hugo's Frog Bar & Chop House will be located in the northwest corner on the first floor of SugarHouse's expanded property. The combined seating in the bar and dining rooms will accommodate more than 300 guests. Stylistically, Hugo's marries a classic steakhouse with contemporary design and seamlessly blends upscale and casual.

"Our customers are like family, and what better place to have an extended family than in the City of Brotherly Love," said Steve Lombardo, Gibsons principal. "We're thrilled to bring Gibsons' core values of hospitality, quality and value to Philadelphia."

Exclusive to SugarHouse: Hugo's Unveils the "Philly Cut"

As part of its extensive menu, Hugo's will serve USDA Gibsons Prime Angus beef, which is aged for 50 days and cooked in an 1,800-degree infrared broiler. This gives the steak a thin, charred crust to help seal in the natural juices.

The "Philly Cut" is a 12-ounce rib eye cap, topped with smoked provolone, crispy shallots and fried herbs. The Philly Cut will be served only at Hugo's new SugarHouse location.

"We're excited to bring an unmatched level of beef quality to a city that is steeped in steak history, from cheesesteaks to porterhouse," said Hugo's Philadelphia General Manager Jeff Cybulski. "We know the city will be sweet on our new SugarHouse Philly Cut 12-ounce steak, as well as the quality, service and atmosphere that are central to the Hugo's experience."

SugarHouse's Multipurpose Event Center Serves Up a Surprise

When the SugarHouse expansion opens at year-end, event planners will also have a new venue with a surprising new menu.

Gibsons Restaurant Group will be the exclusive caterer for the casino's new, second-floor multipurpose event space. The 30,000-square-foot addition, with its floor-to-ceiling windows and panoramic views of the riverfront and the Ben Franklin Bridge, will feature GRG's entire menu.

The elegant space will be tailor-made for corporate events, wedding receptions and black-tie galas—with free parking for all attendees.

About USDA Gibsons Prime Angus Beef

USDA Gibsons Prime Angus beef is sourced from a carefully selected list of sustainable farms in the Upper Midwest. Cattle raised in this region are far superior in taste, tenderness and consistency.

Gibsons beef comes from cattle that are raised, fed and processed to Gibsons' strict specifications, setting Gibsons offerings apart from all other commodity prime beef programs.

In addition to Gibsons USDA-certified steaks and chops, Hugo's menu offers fresh seafood, featuring lobster tails, king crab legs, oysters and a variety of fish.

Hugo's also boasts an extensive wine and cocktail list and impressive signature desserts, all while serving full lunch and dinner menus daily.

About the “Hugo’s Frog Bar” Brand

Originally named for its owner, Hugo Ralli, and incorporating his grandfather’s nickname, “Frog,” Hugo’s Frog Bar & Chop House is a first-class icon in steakhouse dining with unparalleled food and service, part of GRG's star-studded, 26-year history of success.

Hugo’s Frog Bar & Chop House at SugarHouse is the 13th GRG-operated restaurant, joining several Illinois establishments, which include: Gibsons Bar & Steakhouse (Chicago, Rosemont & Oak Brook), Hugo’s Frog Bar & Fish House (Chicago and Naperville), Hugo’s Frog Bar & Chop House (Des Plaines), Quartino Ristorante & Wine Bar, LUXBAR, ChiSox Bar & Grill and The BOATHOUSE in Orlando, Florida.

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ABOUT SUGARHOUSE CASINO

SugarHouse, which opened in September 2010 as Philly’s casino, features 1,606 slots, up to 62 table games, fun and unique dining options, riverfront views, and free on-site parking. The casino employs approximately 1,100 people, and for five consecutive years, has been voted a “Best Place to Work” in the *Philadelphia Business Journal*. SugarHouse also has been named a “Top Workplace” for four consecutive years by *Philly.com*. For more information, visit www.sugarhousecasino.com.

ABOUT GIBSONS RESTAURANT GROUP

Gibsons Restaurant Group is an internationally renowned restaurant group, known for its commitment to quality, service and value, which operates a total of 13 world-class dining destinations across the U.S. Gibsons Bar & Steakhouse, the group’s founding concept, has been a Chicago icon since partners Steve Lombardo and Hugo Ralli opened its doors in May 1989. The classic American steakhouse, with Corporate Executive Chef Randy Waidner at the helm, features USDA Gibsons Prime Angus beef, fresh fish, classic cocktails, an extensive wine list and uncompromising service. Gibsons Restaurant Group is the only restaurant group in the country to feature its own USDA certification. USDA Gibsons Prime Angus beef is breed-specific and raised on sustainable farms in the Upper Midwest. Gibsons Restaurant Group endeavors to be good stewards of our lakes and oceans, serving fresh line-caught fish when possible. For more information, visit www.grgmc.com.