

STARTERS

PAN SEARED OYSTERS
tartar sauce 12

DUNGENESS CRAB CAKES
roasted red pepper pesto 17

OYSTERS ROCKEFELLER
classic 15

PRAWN AND CRAB COCKTAIL
fresh horseradish and
cilantro cocktail sauce 19

DUNGENESS CRAB COCKTAIL
cocktail sauce 15

DIVER SEA SCALLOPS
lemon beurre blanc 18

TENDERLOIN DIABLO
spicy! 16

WICKED SHRIMP
hot! 17

STEAK TARTARE*
prepared tableside 21

TUNA TARTARE*
spicy hot! 15

GAUCHO BABY BACK RIBS
half rack 16

**PANCETTA WRAPPED
JUMBO PRAWNS**
scallion pesto 17

STEAMED CLAMS
white wine butter sauce 12

**1/2 DOZEN FRESH
NORTHWEST OYSTERS***
half shell
market price

ESCARGOT
classic garlic-herb
butter 12

SEAFOOD TOWER*

Maine lobster claws, King crab leg,
large scampi prawns, Dungeness crab fry legs,
tuna tartare and fresh northwest oysters
95

SOUP & SALAD

CREAMY CLAM CHOWDER
bowl 8

FRENCH ONION SOUP
bowl 8

SALAD 410
balsamic vinaigrette
with crab and shrimp 10

GAUCHO SALAD
Roquefort dressing with
shrimp 9

MIXED GREENS
Dijon vinaigrette with
apples and almonds 9

TABLESIDE CAESAR SALAD*
(minimum of two) 12

**VINE RIPE
TOMATO AND FRESH
MOZZARELLA SALAD**
basil, balsamic reduction,
and olive oil 12

**EASTSIDE
SEAFOOD SALAD**
Dungeness crab, organic bay
shrimp, hearts of palm and
tomato, with house made crispy
taro chips and a light soy
vinaigrette 22

ENTRÉES

We proudly serve custom 28-day dry-aged Certified Angus Beef® Prime and Certified Angus Beef® steaks as personally recommended by John Tarpoff.

STEAKS & CHOPS*

NEW YORK STEAK
14 oz 59

FILET MIGNON
8 oz 45 ♦ 10 oz 54

PEPPERCORN NEW YORK
14 oz 62

BASEBALL CUT TOP SIRLOIN
12 oz 37 ♦ Roquefort 39

PORTERHOUSE CHOP
24 oz 65

CHEF'S RIB CHOP
seasonal preparation 62

FRENCHED RIB CHOP
18 oz 56

STEAK EL GAUCHO
12 oz baseball cut top sirloin
and lobster medallions 55

FILET MEDALLIONS OSCAR
8 oz, crab, béarnaise,
asparagus 55

**ORIGINAL EL GAUCHO
BABY BACK RIBS**
27

RACK OF LAMB
hazelnut crust,
merlot demi glace
49

**DOUBLE BONE
VENISON CHOPS**
port wine Chukar
Cherry sauce 45

ADD ON

OSCAR STYLE 19
GAUCHO STYLE 21
DIVER SEA SCALLOPS 18
JUMBO PRAWNS 9
AUSTRALIAN LOBSTER TAIL
1/2 lb 45

BORDELAISE SAUCE 6
BÉARNAISE SAUCE 5
PEPPERCORN SAUCE 5
ROQUEFORT SAUCE 5
PANCETTA JUMBO PRAWNS
9

FLAMING SWORDS*

BROCHETTE OF TENDERLOIN
36

SHISH KABOB OF LAMB
29

CARVED TABLESIDE*

Serves two

CHATEAUBRIAND
20 oz 125

**CHATEAUBRIAND
AND LOBSTER**
16 oz filet mignon and
1/2 lb lobster 135

CHATEAU OF SIRLOIN
20 oz 75

**CHATEAU OF SIRLOIN,
KING CRAB AND
LOBSTER**
135

FRESH FISH & LOBSTER*

AUSTRALIAN LOBSTER TAIL
1/2 lb 45

THREE FRESH FISH NIGHTLY
market price

**BARENTS SEA
KING CRAB LEGS**
drawn butter
one leg 36 ♦ two legs 68

**GRILLED SCAMPI AND
DIVER SEA SCALLOPS
BROCHETTE**
fresh herb and
garlic linguine 36

**DIVER SEA SCALLOPS
BROCHETTE**
fresh herb and
garlic linguine 36

SAUTÉ

VEAL SCALOPPINE MARSALA
fresh herb and garlic linguine
31

WILD MUSHROOM RISOTTO
17

CRISPY SEARED CHICKEN
root vegetable medley
24

**DUNGENESS
CRAB CAKES**
25

PAN SEARED OYSTERS
one dozen 21

SHAREABLE SIDES

**NORIGOLD MASHED
POTATOES**
6

**SOUTHWEST
SCALLOPED POTATOES**
7

SKILLET HASHBROWNS
6

**GAUCHO MAC AND
COASTAL CHEDDAR CHEESE**
12

**LOBSTER
MASHED POTATOES**
Maine lobster 22

ASPARAGUS
12

THE FULL GAUCHO BAKED POTATO
Russet potato with butter, NY sharp cheddar cheese sauce,
cracked pepper and scallions fluffed tableside 6

SAUTEED SPINACH
8

**GRILLED PORTOBELLO
MUSHROOM**
8

**ROOT VEGETABLE
MEDLEY**
9

**WILD MUSHROOM
RISOTTO**
8

ROASTED SWEET CORN
chipotle honey butter 11

JACKETED POTATO
bacon, chives, sour cream
and NY sharp cheddar 8

*State law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.