

SMALL PLATES

LEMONGRASS BEEF
lemon ginger soy glaze,
cilantro scallions
16

PRAWN AND CRAB COCKTAIL
fresh horseradish and
cilantro cocktail sauce
19

DIVER SEA SCALLOPS*
lemon beurre blanc
18

DUNGENESS CRAB COCKTAIL
cocktail sauce
15

TENDERLOIN DIABLO
spicy!
16

WICKED SHRIMP
hot!
17

STEAMED CLAMS*
wine butter sauce
12

DUNGENESS CRAB CAKES
roasted red pepper pesto
17

FLATBREADS & SANDWICHES

FLATBREADS

NORTHWEST GARDEN
organic tomato sauce, roasted
artichoke hearts, mushrooms,
fontina, herb salad
10

ROCK SHRIMP
spicy rock shrimp, red pepper
pesto, spinach, goat cheese
12

CRISPY PROSCIUTTO
caramelized onions
12

**FOREST MUSHROOMS
MARSALA**
Reggiano
10

FIRE-ROASTED PEPPERS
fontina
10

OVEN-ROASTED TOMATOES
ricotta, fresh herb oil
10

SANDWICHES

Served with choice of soup, salad or fries

**GRILLED MEDALLIONS
OF TENDERLOIN SANDWICH**
au jus, demi baguette
19

**EL GAUCHO
SIRLOIN BURGER**
NY White Cheddar, bacon,
focaccia bun
14

PORTOBELLO BURGER
Balsamic-marinated
grilled Portobello, tomato,
onion, garlic truffle aioli,
focaccia bun
12

CLUBHOUSE
roasted chicken, avocado,
bacon, Gruyère cheese,
tomato, focaccia
14

OPEN-FACED CRAB MELT
Dungeness crab, white cheddar, focaccia
17

SOUPS & SALADS

STARTERS

SOUP OF THE DAY
cup 4 ♦ bowl 6

GARDEN GREENS
lemon basil vinaigrette
5

FRENCH ONION SOUP
peasant style
9

CAESAR*
5

**CLASSIC NORTHWEST
SEAFOOD CHOWDER**
cup 4 ♦ bowl 6

ENTRÉE SALADS

GARDEN GREENS
lemon basil vinaigrette
9

VICTOR'S SEAFOOD
Dungeness crab, organic bay
shrimp, hearts of palm, tomato,
romaine, house-made crispy
taro chips, light soy vinaigrette
18

CAESAR*
entrée 10

add chicken 4
add blackened salmon 12
add organic bay shrimp 4
add crab 8

TANDOORI CHICKEN
curried yogurt chicken, mango,
coconut, slivered almonds
coriander lime vinaigrette
16

SEAFOOD CHOP
Dungeness crab, organic
bay shrimp, iceberg, fontina,
English cucumber, tomato,
Green Goddess dressing,
fried capers and pine nuts
18

WARM SEAFOOD CAESAR*
crab, scallops, shrimp,
salmon, white fish
18

CHIPOTLE CHICKEN
roasted chicken, grilled corn,
avocado, red onion, chipotle
honey vinaigrette, tortilla strips
16

AHI TUNA*
fresh seared tuna, kalamata
olives, green beans, tomato,
potato, basil, field greens,
lemon basil vinaigrette
25

TENDERLOIN STEAK
grilled Portobello mushroom,
roma tomato, caramelized
onions, balsamic red wine
vinaigrette
18

CHICKEN COBB
crispy bacon, oven-roasted
chicken, avocado, eggs,
tomatoes, Roquefort cheese,
basil vinaigrette
16

LARGE PLATES

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*

Served with seasonal vegetables and fries

FLAT IRON
caramelized onions,
Roquefort
8 oz 22

BASEBALL CUT TOP SIRLOIN
peppercorn demi glace
8 oz 22

FILET MIGNON
8 oz 30 ♦ 10 oz 56

PORTERHOUSE CHOP
24 oz 63

NEW YORK
14 oz 57

STEAK EL GAUCHO
baseball cut top sirloin,
lobster medallions
12 oz 50

PEPPERCORN NEW YORK
14 oz 60

FRENCHED RIB CHOP
18 oz 54

SEAFOOD & SAUTÉ

**GAUCHO MAC AND
COASTAL CHEDDAR CHEESE**
penne pasta with English
Coastal cheddar
12

**PRAWN & SCALLOP
LINGUINE**
fresh herb and garlic
or wicked style
17

**PAN-SEARED
OYSTERS AND CHIPS***
house-made tartar sauce
16

**HAND-CUT LING COD
FISH AND CHIPS**
house-made tartar sauce
15

VEAL MARSALA
wild mushrooms,
herb linguine
19

**WILD ALASKAN
KING SALMON***
seasonal preparation
market price

BARENTS SEA KING CRAB
drawn butter
one leg 36

GRILLED PRAWNS
Scampi butter,
seasonal vegetable
18

*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.