

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 17

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

CHARCUTERIE PLATE
16

FOIE GRAS
28

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

MIXED GREENS
apple cider vinaigrette,
chevre, pear and candied
pecans 9

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

TABLESIDE CAESAR SALAD
(for two or more)
12 per person

SALAD 410
balsamic vinaigrette
with crab and shrimp 10

GAUCHO SALAD
Roquefort dressing
with shrimp 9

**CRAB AND
SHRIMP LOUIE**
entrée 29

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

FRENCHED RIB CHOP
18 oz 56

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

MEDALLIONS OSCAR
8 oz, crab, béarnaise,
asparagus 55

CHEF'S RIB EYE
bordelaise sauce,
sautéed seasonal mushrooms
and roasted garlic 60

**ORIGINAL EL GAUCHO
BABY BACK RIBS**
27

RACK OF LAMB
hazelnut crust,
merlot demi glace 49

VEAL RIB CHOP
port reduction,
roasted shallots 38

ADD ON

OSCAR STYLE 19

GAUCHO STYLE 21

BORDELAISE SAUCE 6

BÉARNAISE SAUCE 5

PEPPERCORN SAUCE 5

ROQUEFORT SAUCE 5

PANCETTA JUMBO PRAWNS 9

FLAMING SWORDS

**BROCHETTE
OF TENDERLOIN**
34

**SHISH KABOB
OF LAMB**
29

**ROASTED
VEGETABLE
BROCHETTE**
21

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 48

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

**WILD MUSHROOM
RISOTTO**
17

**DUNGENESS
CRAB CAKES**
25

ROASTED CHICKEN BREAST
pan sauce and roasted
garlic mashed potatoes
32

SHAREABLE SIDES

**NORIGOLD MASHED
POTATOES**
6

**GRILLED PORTOBELLO
MUSHROOM**
8

**SOUTHWEST
SCALLOPED POTATOES**
7

ROASTED SWEET CORN
chipotle honey butter 11

SKILLET HASHBROWNS
6

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

**LOBSTER
MASHED POTATOES**
Maine lobster 22

POLENTA
roasted tomatoes,
pancetta 6

ASPARAGUS
12

**FRESH HERB & GARLIC
LINGUINE**
8

SAUTEED SPINACH
8

LINGUINE ALFREDO
8

WILD MUSHROOM RISOTTO
8

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