

STARTERS

PAN SEARED OYSTERS
tartar sauce 12

DUNGENESS CRAB CAKES
roasted red pepper
pesto 17

OYSTERS ROCKEFELLER
classic 14

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

TUNA TARTARE*
spicy hot! 15

STEAK TARTARE*
prepared tableside 21

GAUCHO BABY BACK RIBS
half rack 16

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*

Australian lobster tail, 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

**CRAB AND SHRIMP
LOUIE**
entrée 29

**VINE RIPE
TOMATO AND FRESH
MOZZARELLA SALAD**
basil, balsamic reduction,
and olive oil 10

**TABLESIDE
CAESAR SALAD***
12

SALAD 410
balsamic vinaigrette
with crab and shrimp
10

GAUCHO SALAD
Roquefort dressing
with shrimp 9

MIXED GREENS
roasted shallot vinaigrette,
apples and candied walnuts 9

ENTRÉES

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

STEAKS & CHOPS*

NEW YORK STEAK
12 oz 49 ♦ 16 oz 59

FILET MIGNON
8 oz 45 ♦ 12 oz 58

PEPPERCORN NEW YORK
16 oz 62

BASEBALL CUT TOP SIRLOIN
12 oz 37 ♦ Roquefort 39

PORTERHOUSE CHOP
24 oz 62

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

OSTRICH FILET
wild mushroom madeira
sauce 42

**ORIGINAL EL GAUCHO
BABY BACK RIBS**
27

FRENCHED RIB CHOP
18 oz 54

ADD

**BARENTS SEA
KING CRAB LEG**
drawn butter 34

**JUMBO
PRAWNS**
14

**DIVER SEA
SCALLOPS**
18

**AUSTRALIAN
LOBSTER TAIL**
1/2 lb 45

FLAMING SWORDS*

**BROCHETTE
OF TENDERLOIN**
36

**SHISH KABOB
OF LAMB**
29

CARVED TABLESIDE*

CHATEAUBRIAND FOR TWO
24 oz 130

DOUBLE NEW YORK FOR TWO
24 oz 125

**MAPLE LEAF FARMS
DUCK BREAST**
Bing cherry-port demi glace
36

RACK OF LAMB
hazelnut crust,
merlot demi glace
49

**CHATEAUBRIAND AND
LOBSTER FOR TWO**
16 oz filet mignon and
1/2 lb 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 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

CHICKEN OSCAR
lobster medallions,
béarnaise, asparagus 31

WILD MUSHROOM RISOTTO
17

DUNGENESS CRAB CAKES
25

PAN SEARED OYSTERS
one dozen 21

SHAREABLE SIDES

**NORIGOLD MASHED
POTATOES**
6

**SOUTHWEST
SCALLOPED POTATOES**
7

**GAUCHO MAC AND
COASTAL CHEDDAR CHEESE**
12

SKILLET HASHBROWNS
6

SAUTEED SPINACH
8

ASPARAGUS
12

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

LOBSTER MASHED POTATOES
Maine lobster 22

ROASTED SWEET CORN
chipotle honey butter 11

**CREAMY RED PEPPER
POLENTA**
9

**GRILLED PORTOBELLO
MUSHROOM**
8

**WILD MUSHROOM
RISOTTO**
8

LINGUINE ALFREDO
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.