

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

MIXED GREENS

Dijon vinaigrette with
apples and almonds 9

VINE RIPE TOMATO AND FRESH MOZZARELLA SALAD

basil, balsamic reduction,
and olive oil 12

TABLESIDE CAESAR SALAD*

(minimum of two) 12

SALAD 410

balsamic vinaigrette
with crab and shrimp 10

GAUCHO SALAD

Roquefort dressing
with shrimp 9

DUNGENESS CRAB & ORGANIC BAY SHRIMP SALAD

hearts of palm and tomato,
with house made crispy taro chips,
sesame and soy vinaigrette 24

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 bing
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
buerre blanc
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

CRISPY SEARED CHICKEN
wild mushroom corn ragout
24

WILD MUSHROOM
RISOTTO
17

VEAL SCALOPPINE MARSALA
fresh herb and garlic linguine
31

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

SEASONAL VEGETABLE
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.