

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

**CRAB AND SHRIMP
LOUIE**
entrée 29

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

**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 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

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

CHATEAUBRIAND OF SIRLOIN
20 oz 75

**CHATEAUBRIAND
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

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

SKILLET HASHBROWNS
6

**GAUCHO MAC AND
COASTAL CHEDDAR CHEESE**
12

ASPARAGUS
12

SAUTEED SPINACH
8

SEASONAL VEGETABLE
9

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

**LOBSTER
MASHED POTATOES**
Maine lobster
22

**GRILLED PORTOBELLO
MUSHROOM**
8

**WILD MUSHROOM
RISOTTO**
8

ROASTED SWEET CORN
chipotle honey butter
11

LINGUINE ALFREDO
8

**CREAMY RED PEPPER
POLENTA**
9

*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.