

# TACOMA *Restaurant* WEEK

APRIL 7TH-11TH & APRIL 14TH-18TH • SUNDAY THROUGH THURSDAY  
THREE-COURSE DINNER FOR \$30

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## STARTER

Choose one:

### TRUFFLE SOUP

wild mushrooms, cream, white truffle oil

### MIXED GREEN SALAD

apples, candied walnuts, shallot vinaigrette

### CLASSIC WEDGE SALAD

iceberg, pancetta, tomato, kalamata olives,  
Roquefort crumbles & dressing

## ENTRÉE

*Served with Yukon Gold Mashed Potatoes*

*\*28-day dry-aged Niman Ranch All-Natural Prime Certified Angus Beef®  
All beef is grilled medium rare to medium.*

Choose one:

### FILET MEDALLIONS\*

4oz, black truffle butter

### TOP SIRLOIN\*

4oz, lobster medallion, béarnaise

### HALIBUT\*

5oz, simply grilled, caper butter sauce

## ADD ON SIDES

### SOUTHWEST SCALLOPED POTATOES

6

### GAUCHO MAC & COASTAL CHEDDAR CHEESE

6

### CRISPY BRUSSELS SPROUTS

6

### ASPARAGUS

6

### ROASTED SWEET CORN

6

## DESSERTS

Choose one:

### CHOCOLATE GANACHE

caramel sauce, pecans

### SEASONAL SORBET

### HOMEMADE CHEESECAKE

strawberry coulis

*Price is per person (splitting is not permitted) and does not include drinks, tax, or service charge.  
Cannot be combined with Revelers cards, Costco cards, promotional gift cards or any other offer, discount or promotion.*

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## WINE

### *Red*

**DRUMHELLER  
CARBENET SAUVIGNON**

\$10 6oz glass | \$40 bottle

**INDABA MOSAIC  
RED BLEND**

\$8 6oz glass | \$32 bottle

### *White*

**LU & OLY  
CHARDONNAY**

\$10 6oz glass | \$40 bottle

**VANDORI  
PINOT GRIGIO**

\$8 6oz glass | \$32 bottle

## COCKTAILS

**GAUCHO COSMO**

triple berry infused vodka, triple sec,  
cranberry, sweet & sour

9

**EARL GREY FASHION**

earl grey infused bourbon, simple syrup, orange bitters,  
peychaud bitters, charred lemon peel

9

**GAUCHO BEAR**

triple berry infused vodka, peach schnapps,  
sour, splash of lemon-lime soda

8