

## STARTERS

### ESCARGOT

classic garlic-herb butter  
13

### PANCETTA WRAPPED JUMBO PRAWNS

grilled and topped with scallion pesto  
19

### WICKED SHRIMP

sautéed with our custom Wicked Spice  
18

### PRAWN AND CRAB COCKTAIL

fresh horseradish and cilantro cocktail sauce  
23

### DUNGENESS CRAB COCKTAIL

fresh horseradish and cilantro cocktail sauce  
18

### DIVER SEA SCALLOPS

lemon beurre blanc  
18

### 1/2 DOZEN FRESH NORTHWEST OYSTERS\*

half shell  
17

### PAN-SEARED OYSTERS

six fresh yearling oysters lightly seared, tartar  
12

### OYSTERS ROCKEFELLER

fresh oysters baked with spinach and hollandaise  
19

### TENDERLOIN DIABLO

tenderloin tips sautéed in cajun style cream sauce  
18

### ICED SHELLFISH

Maine lobster, Dungeness crab, prawns, oysters, mignonette, cocktail sauce  
75

### GAUCHO BABY BACK RIBS

half rack in our housemade savory BBQ sauce  
18

### AHI TUNA TARTARE\*

diced, lightly dressed with soy and lemon, served with capers, diced onion, poached pears, pine nuts, Serrano and Habanero chilies  
16

### STEAK TARTARE\*

classic tableside preparation  
sirloin 23  
filet 38

### STEAMED CLAMS

white wine butter sauce  
12

### FRESH DUNGENESS CRAB CAKES

lightly sautéed with roasted red pepper pesto  
17

## SOUP & SALAD

### CREAMY CLAM CHOWDER

New England style bowl  
9

### CLASSIC WEDGE SALAD

iceberg, bacon, tomato, olives, Roquefort crumbles, Roquefort dressing  
11

### GAUCHO SALAD

Roquefort dressing with shrimp  
12

### FRENCH ONION SOUP

hearty, rich, peasant style bowl  
9

### TABLESIDE CAESAR SALAD\*

classically made from scratch (minimum of two)  
12

### SALAD 410

balsamic vinaigrette with crab and shrimp tossed tableside  
15

## ENTRÉES

We proudly serve custom 28-day dry-aged Certified Angus Beef® brand Prime and Certified Angus Beef® brand steaks as personally recommended by John Tarpoff. Steaks and chops are prepared on our custom charcoal grill in our open exhibition style kitchen.

### STEAKS & CHOPS\*

Served with crimini mushroom cap.

### FILET MIGNON

lean, tender  
8 oz 45 ♦ 12 oz 62

### FRENCHED RIB CHOP

generously marbled, rich flavor  
18 oz 68

### BASEBALL CUT TOP SIRLOIN

lean, flavorful  
12 oz 37 ♦ Roquefort 39

### CHATEAUBRIAND

20 oz 125

### CHATEAU OF SIRLOIN

24 oz 85

### PORTERHOUSE

34 oz 142

### SPECIALTIES\*

### FILET MEDALLIONS OSCAR

two 4 oz filets, finished with fresh Dungeness crab, béarnaise, asparagus  
58

### ORIGINAL EL GAUCHO BABY BACK RIBS

housemade savory BBQ sauce  
36

### FLAMING SWORDS FROM THE ROTISSERIE\*

### BROCHETTE OF TENDERLOIN

crimini, béarnaise  
45

### SHISH KABOB OF ANDERSON RANCH LAMB

mixed peppers, onions, spanish sauce  
34

### NEW YORK STEAK

beautifully marbled, excellent flavor  
14 oz 65

### PEPPERCORN NEW YORK

encrusted with peppercorns, peppercorn demi glace  
14 oz 68

### BONE-IN NEW YORK

tender, flavorful  
18 oz 74

### ANDERSON RANCH NATURAL RACK OF LAMB

hazelnut crust, merlot demi glace, asparagus, broiled tomato  
52

### SURF AND TURF

6 oz filet and 1/2 lb Maine lobster tail  
72

## SAUTÉ

### OVEN CRISPED CHICKEN

on a bed of mushroom, corn ragout  
26

### CHICKEN EL GAUCHO

lobster medallions, béarnaise, asparagus  
38

### CRIMINI AND SHIITAKE RISOTTO

grilled vegetable brochette with mushrooms, tomato and peppers  
21

### PAN-SEARED OYSTERS

one dozen fresh yearling oysters  
24

### SEAFOOD & PASTA\*

### AUSTRALIAN LOBSTER TAIL

one pound  
98

### GRILLED PRAWN AND DIVER SEA SCALLOPS LINGUINE

fresh herb, garlic lemon beurre blanc  
38

### DIVER SEA SCALLOPS LINGUINE

fresh herb, garlic lemon beurre blanc  
36

### BARENTS SEA KING CRAB LEGS

beurre blanc  
one 49 ♦ two 98

### SEAFOOD FETTUCCINE

fresh Dungeness crab, scallops, bay shrimp, prawns, salmon, white fish  
38

### WARM SEAFOOD CAESAR

fresh Dungeness crab, scallops, bay shrimp, prawns, salmon, white fish  
32

### THREE FRESH FISH NIGHTLY

market price

## SHAREABLE SIDES

### NORIGOLD MASHED POTATOES

buttery, velvety  
9

### SW SCALLOPED POTATOES

creamy with a hint of spice  
9

### SKILLET HASHBROWNS

sautéed fresh to order  
8

### CRIMINI AND SHIITAKE RISOTTO

9

### LOBSTER MASHED POTATOES

Maine lobster  
24

### GAUCHO MAC AND COASTAL CHEDDAR CHEESE

simply irresistible crisp bread crumb topping  
12

### ROASTED SWEET CORN

fire roasted and sliced off the cob, chipotle honey butter  
11

### ASPARAGUS

drizzled lemon beurre blanc  
12

### SAUTEED SPINACH

extra virgin olive oil, hint of lemon  
8

### STEAMED BROCCOLI

drizzled lemon beurre blanc  
8

### GRILLED PORTOBELLO MUSHROOM

crimini juice  
11

### THE FULL GAUCHO BAKED POTATO

Russet potato with butter, NY sharp cheddar cheese sauce, cracked pepper and scallions, fluffed tableside  
7

\*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.