

Starters

WICKED SHRIMP

spicy hot, grilled bread
18

*TENDERLOIN DIABLO

devilishly spicy, cream, paprika,
grilled bread
18

STEAMED MANILA CLAMS

roasted fennel, tomato, bacon,
lemon zest, garlic, ouzo
19

*LOBSTER GNOCCHI

tarragon, brown butter
28

*FRESH OYSTERS

daily selections vary depending on
availability, please ask your server
for today's selection.

available per half dozen

23

*SEAFOOD BLISS

dungeness crab fry legs,
poached jumbo prawns, maine lobster tail,
ahi poke, west indian cocktail sauce,
black truffle aioli

79

*WHITE STURGEON CAVIAR

brioche, crème fraîche, apple

26

SPANISH OCTOPUS

chorizo, corona bean, kale pesto, yam
24

DUNGENESS CRAB CAKES

smoked leek, celery branch,
black garlic
23

GREEN CURRY MUSSELS

lemongrass, lime leaf, red chile,
cilantro, lime, coconut
17

*HAWAIIAN AHI TUNA POKE

tuscan kale, radish, smoked oyster aioli
24

Entrées

We proudly serve 28-day dry aged Niman Ranch All-Natural, Prime, Certified Angus Beef® and custom-aged Certified Angus Beef® Tenderloin Filets as personally selected by John Tarpoff. Steaks and Chops are prepared on our charcoal grill in our open exhibition style kitchen.

*GRILLED AHI TUNA

"au poivre"

bone marrow parsley salad,
truffled potato, broccoli rabe, bordelaise
58

*GRILLED CHILEAN SEABASS

crab, cauliflower, meyer lemon
57

*MEGA MAINE LOBSTER TAIL

16oz, lemon butter, black truffle aioli
81

BARENTS SEA RED KING CRAB LEGS

black truffle aioli, lemon butter
98

*RHODE ISLAND BLACK BASS

mustard, potato, pork belly, braise greens
52

*SEAFOOD BACCHANALIA

designed for two

steamed lobster tail, sea scallops,
grilled wild prawns, seasonal fish,
red king crab leg
146

*PLANCHA SEARED SCALLOPS

coal roasted carrot, risotto,
cashew, huckleberry, cilantro
48

*GRILLED HAWAIIAN ONAGA

soy, ginger, scallion, sweet potato
46

*OVEN ROASTED BLACK COD

vadouvan curry, roasted cauliflower,
ginger carrot sauce
56

*SURF AND TURF

8oz filet, 8oz maine lobster tail,
black truffle aioli, lemon butter
92

OVEN-CRISPED CHICKEN

grilled corn succotash,
roasted chile, arugula
32

*FILET AQUA

8oz filet topped with 2oz lobster medallion,
sauce béarnaise
77

*FILET MIGNON

8oz, king trumpet mushroom
58

*PRIME NEW YORK STRIP

14oz dry-aged, king trumpet mushroom
68

*PRIME FRENCHED RIB STEAK

18oz dry-aged, king trumpet mushroom
72

Soup & Salad

*CAESAR SALAD

crisp romaine, creamy anchovy and
lemon dressing, parmigiano reggiano,
brioche crouton
12

SEASONAL GREENS

bleu cheese, honeycrisp apple,
candied pecan, apple vinaigrette
12

DUNGENESS CRAB SALAD

butter lettuce, stopsky's smoked castelvetro,
hard boiled egg, cherry tomato vinaigrette
24

NORTHWEST CLAM CHOWDER

taylor shellfish manila clams,
applewood smoked bacon,
fingerling potato
16

Extras

BARENTS SEA RED KING CRAB LEG

black truffle aioli, lemon butter
49

*MAINE LOBSTER TAIL

8oz, black truffle aioli,
lemon butter
45

Shareable Sides

MACARONI AND CHEESE

black truffle, parmigiano reggiano
14

BUTTERNUT SQUASH

brown sugar, thyme, ginger
14

SWEET ROASTED YELLOW CORN

organic honey, chipotle lime butter
12

YUKON GOLD MASHED POTATOES

sweet butter, cream
13

CRAB MACARONI AND CHEESE

3oz dungeness crab, black truffle,
parmigiano reggiano
24

ROASTED BRUSSELS SPROUTS

pickled onion, fried caper, parsley
14

GENERAL MANAGER Sivi Mennen | EXECUTIVE CHEF Kevin Benner | SOUS CHEF Darius Waters

*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. A 20% service charge is included on each check. El Gaucho retains 100% of the service charge. Our professional service team receives industry leading compensation including commissions on sales, health insurance, 401K, and extensive education and training for a successful career path. Please no separate checks for parties of 6 or more.

02/14/2019