

STEAKHOUSE - SEAFOOD & PASTA



GAUCHITO'S

MIAMI • SINCE 1978

WINE LIST

Red American Wines

Robert Mondavi Cabernet Sauvignon	28
Kendall Jackson: Merlot, Cabernet Sauvignon	32
Francis Coppola: Merlot, Cabernet Sauvignon	32
Francis Coppola Claret	39
La Crema Pinot Noir	39
Franciscan Cabernet Sauvignon	55
Jordan Cabernet Sauvignon	125
Opus One	245

Imported Wines

Chateau Lafont Bordeaux	30
Chateau La Croix Meunier Saint Emilion Grand Cru	49
Paul Bouchard Chateauneuf Du Pape	65
Chateau Belleuve De Tayac Margaux	72
Chateau La Foret Pomerol	49
Amarone - Scuola Grande	74
Brunello - Astorre Noti	72
Chianti Superiore - Rigoletto	30
Felipe Rutini Malbec	45
Felipe Rutini Cabernet Sauvignon	45
Navarro Correas Malbec	35

White Wines

Kendall Jackson: Chardonnay, Riesling, Sauvignon Blanc	26
Francis Coppola: Chardonnay, Pinot Grigio	28
Franciscan Chardonnay	38
White Haven New Zealand Sauvignon Blanc	29
Geyser Peak Sauvignon Blanc	29

Desserts Wines & Champagne

Ruby Porto Wine or Liquor of Tannat	40
Cristalino Brut	30
Moet and Chandon Imperial Brut	85
Velvet Clicquot Brut	105
Prosecco	36

Full Bar

Ask your server about our Mix Drinks

Desserts

Ice Cream	8
Key Lime Pie	8
NY Cheese Cake	8
Homemade Flan	8
Chocolate Loving Cake	10
Caramel Crepes	13
Apple Pie 8.50 a la mode	12
Carrot Cake	10
Tiramisu Homemade	10
Chaja	10
homemade pound cake sprayed with liquor, complemented with caramel, whip cream, peaches, and covered with crispy meringue	



Our beef is exceptional. It offer the incredible flavor, tenderness and juiciness only found in the *Certified Angus Beef*® brand, Indulge your taste buds today.



Appetizers

Jumbo Shrimp Cocktail	12
<i>Jumbo Gulf shrimp with cocktail sauce.</i>	
Bull Bites	14
<i>Tender Certified Angus Beef® beef tips with Cajun seasoning served with jalapeños and hollandaise sauce.</i>	
Lump Crab Cake	15
<i>Spicy avocado sauce, mango aioli</i>	
Homemade Fried Calamari	14
<i>Crispy calamari rings served with marinara sauce.</i>	
GaUCHO Sausages	9
<i>Two homemade sausages.</i>	
Provoleta	12
<i>Melted Provolone cheese with tomato and oregano.</i>	
Homemade Empanadas	8
<i>Choice of 2: Beef, Chicken, Ham and Cheese or Spinach and Cheese.</i>	

Salads

House Salad	8
<i>Chopped lettuce, tomato and onion, served with your favorite dressing.</i>	
Caesar Salad	10
<i>Fresh romaine lettuce with croutons, Parmesan cheese and Caesar dressing.</i>	
Chicken Caesar Salad	13
<i>Grilled chicken breast with Caesar salad.</i>	
Shrimp Caesar Salad	15
<i>Jumbo shrimp with Caesar salad.</i>	
Caprese Salad	13
<i>Imported Buffalo Mozzarella with vine-ripened tomato and fresh basil.</i>	

Fresh Homemade Pasta

Spaghetti with Meatballs	18
Fettuccine Alfredo	17
Dry Penne Pasta Arabiata (spicy marinara)	14
Raviolis	18
<i>Choice of ricotta cheese or spinach.</i>	
Sorrentinos	20
<i>-Four formaggio: Mozzarella, Parmesan, Feta & Blue Cheese.</i>	
<i>-Mushroom-Spinach,</i>	
<i>-Lobster with a sherry-based sauce, making the flavor slightly bisque-like</i>	
Gnocchis	20
<i>Potato</i>	
<i>Asiago Gnocchi</i>	
Noodles	\$14
<i>Spaghetti, Linguini, Angel Hair & Fettuccini, Dry Penne pasta</i>	
Sauces: Marinara, Alfredo, Pink Tomato, Arabiata, Bechamel, Creamy Cherry	
Add Bolognesa sauce	4
Add Chicken Breast	4
Add Shrimps	6

From the Sea

Mahi Mahi	25
<i>Grilled or blackened Mahi brought daily from our local fisheries.</i>	
Salmon	27
<i>Grilled, blackened or baked with lemon butter sauce.</i>	
Seafood Pasta	55
<i>Combination of: Clams, Mussels, Shrimp, Fish and Lobster Tail over fettuccine pasta.</i>	
Florida Lobster	50
<i>Two Florida lobsters. The best lobster in the Nation by local fisheries. Served with drained butter.</i>	
Surf & Turf	49
<i>The Best of Both Worlds! Eight ounces of Certified Angus Beef® filet mignon and eight ounces of Florida lobster.</i>	

From the Grill

Filet Mignon	12 oz.	38
<i>Choice center cut grilled to perfection.</i>		
Ribeye Steak	12 oz.	32
<i>South Western grain-fed beef.</i>		
New York Steak	12 oz.	32
<i>Famous sirloin steak.</i>		
Skirt Steak	12 oz.	29
<i>Juicy and tasty churrasco steak.</i>		
Porterhouse Steak	16 oz.	50
<i>Certified Angus Beef® steak served with béarnaise sauce and baked potato.</i>		
Parrillada for One Person		35
<i>Combination of Certified Angus Beef® short ribs, skirt steak, sausage, sweetbread or chicken.</i>		
Parrillada for Two		49
Grand Cheese Burger		17
<i>Eight-ounce Certified Angus Beef® burger. With french fries.</i>		
Colorado Lamb Rack		42
<i>USDA Choice lamb rack grilled to perfection.</i>		
Baby Back Ribs Full Rack		30
<i>Famous St. Louis ribs served with French fries and coleslaw.</i>		
Chicken Churrasco		19
<i>Boneless chicken breast grilled or blackened.</i>		

Add-Ons

Béarnaise Sauce	7
Hollandaise Sauce	5
Mushroom Sauce	8
Grilled Onions	5

The Department of Health requires us to inform you that consuming raw or undercook meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical condition.

Side Orders

Baked Potato, Steamed Vegetables, French Fries, Caesar Salad, Mixed Salad, Rice, Mashed Potatoes or Sliced Tomatoes	4
Sautéed Spinach or Sautéed Mushrooms	6
Loaded Baked Potato	8