-TO BEGIN-

CHARRED THICK CUT BACON
17.50
smoked bacon, maple syrup glaze

HOUSE GUACAMOLE
14.50
smashed ripe avocado, lime, serrano pepper, red onion, cilantro, warm tortilla chips

LOBSTER QUESADILLA
23.50
roasted pepper, onion, monterey jack, jalapeño aioli, mango pico

GOLDEN FRIED CALAMARI
17.50
fried jalapeño, chipotle aioli

SHRIMP STUFFED PEPPERS
18.50
sweet piquillo pepper, shrimp & sofrito stuffed, lemon butter

COLOSSAL SHRIMP COCKTAIL
24.50
cocktail sauce & lemon wedge

SWEET CORN TAMALES
24.50
jumbo lump crabmeat, pico de gallo, smashed avocado, salsa verde, chipotle aioli

TUNA TOSTADA
22.50
sushi grade yellowfin, lime & cilantro avocado, soy ginger, sesame seed, mango, chipotle jalapeño cream

OYSTER ON THE HALF SHELL
½ dozen 18.50 // full dozen 32.50
mignonette, cocktail sauce & lemon

GARLIC SHRIMP
19.00
Smoky guajillo chili, lemon, fresh herbs, garlic, grilled crostini

SEARED YELLOW FIN TUNA
19.50
sesame crusted sushi grade tuna, sliced cucumber, jalapeño, grilled pineapple, spicy avocado purée

SHORT RIB EMPANADAS
19.50
shredded beef rib, sofrito vegetable, diced gold and sweet potato medley, hominy corn, pickled onion, aji amarillo aioli

QUESO FONDUE STYLE
14.50
green chili, warm tortilla chips... add chorizo for 5.00

TACOS DE TOCA
served on warm corn tortillas

SHRIMP
20.50
Toca seasoning, pico de gallo, avocado, pimiento aioli

BEEF SHORT RIB **23.50**
slow braised short rib, mushroom, asadero cheese, pickled jalapeño & onion, cilantro jalapeño cream

CRISPY CHICKEN
18.50
braised chicken tinga, jalapeño monterrey cheese, grilled corn tomato pico, fresh cilantro, salsa verde, pickled red onion

**veggie tacos available upon request*

SALADS

CAESAR
13.50
romaine lettuce tossed with croutons, parmesan, caesar dressing

TOCA VEZ
15.50
romaine, roasted corn, avocado, radish, cherry tomato, crispy tortilla, cotija cheese, lime cilantro dressing

WEDGE
15.50
cherry tomato, raw onion, bacon, bleu cheese

-RAW & CHILLED-

TOWER FOR 3
COLOSSAL SHRIMP // LOBSTER // TUNA // OYSTERS // CRAB
with all the accoutrements 120.00

TOWER FOR 6
COLOSSAL SHRIMP // LOBSTER // // TUNA // OYSTERS // CRAB
with all the accoutrements 225.00

STEAK & CHOPS

STEAKS ARE SERVED ON A 500°F PLATE.

24 OZ
PORTERHOUSE
79.50

20 OZ
DRY AGED KANSAS CITY
69.50

RACK OF LAMB
66.50

///PRIME///

16 OZ
NEW YORK STRIP
67.50

16 OZ
RIBEYE
57.50

20 OZ
COWBOY
65.50

14 OZ
BONE-IN FILET
72.50

10 OZ
FILET
54.50

Each steak at Toca Vez Steakhouse is seasoned with our own proprietary blend of spices & salt and dressed with melted, unsalted butter.

SAUCE
red wine demi, classic béarnaise, chimichurri 3.50 each

SHRIMP
6 addt'l large shrimp dusted in blackened seasoning 15.50

LOBSTER TAIL
dusted with cajun spice, sea salt & butter 35.50

OSCAR STYLE
jumbo lump crab, asparagus, béarnaise sauce 17.50

BLEU CHEESE CRUST
creamy bleu, roasted garlic 6.50

ENTREES

ALL NATURAL HALF ROASTED CHICKEN **32.50**
herb marinated, rice & black beans, pepper & onion sofrito, pickled jalapeño, coconut cream

BONELESS BEEF SHORT RIB **39.50**
mashed potato, fried shallot, baby carrot, balsamic glaze

PORK CHOP **37.50**
sweet potato au gratin, haricot vert, bacon, maple glaze

FAROE ISLAND SALMON FILLET **32.50**
charred scallion jasmine rice, pepper & onion sofrito, coconut citrus beurre blanc

COLOSSAL SHRIMP & POBLANO PEPPER RISOTTO **39.50**
butter poached lobster claws, seafood reduction

CHILEAN SEA BASS **39.50**
sweet corn jasmine rice, mixed vegetable escabeche coulis

SEARED JUMBO SEA SCALLOPS **39.50**
butternut squash risotto, asparagus tips, cranberry mango chutney

CHICKEN ENCHILADA **29.50**
queso fresco, pinto bean purée, cilantro lime rice, salsa verde

SIDES

SIDES 12.50

Street Corn /// Yuca Fries /// Creamed Spinach /// Mashed Potato /// Shoestring Fries
Truffle Mac & Cheese /// Sautéed Asparagus grated parmesan & balsamic glaze /// Sautéed Haricot Vert
Sautéed Mushrooms & Onions /// Cilantro Lime Rice (10.50) /// Lobster Mac & Cheese (19.50)

TOCA VEZ STEAKHOUSE