

- TO BEGIN -



CHARRED THICK CUT BACON

17.50

tender smoked bacon glazed with pure maple syrup

GARLIC SHRIMP

19.00

gundillas, chile, lemon, herbs, crushed garlic, grilled crostini

HOUSE GUACAMOLE

14.50

smashed ripe avocado dressed with lime juice, serrano pepper, red onion, cilantro and served with warm tortilla chips

LOBSTER QUESADILLA

21.50

jalapeño aioli, mango pico

GRILLED OCTOPUS

21.00

olive tapenade, crispy yuca, cherry tomato, spicy aioli

TUNA TOSTADA

21.50

sushi grade yellowfin tuna, lime & cilantro avocado, ginger sesame seeds, mango, chipotle jalapeño cream

COLOSSAL SHRIMP COCKTAIL

23.50

three huge shrimp, cocktail sauce & lemon wedge

OYSTER ON THE HALF SHELL

½ dozen 17.50 // full dozen 29.50

served with mignonette, cocktail sauce & lemon

SEARED YELLOW FIN TUNA

19.50

sesame crusted sushi grade tuna, sliced cucumber, jalapeño, grilled pineapple, spicy avocado purée

GOLDEN FRIED CALAMARI

17.50

lightly breaded & gently flash fried calamari, fried jalapeños, chipotle aioli

QUESO FONDUE STYLE

12.50

warm cheese dip with a slight kick of spice from green chilis. Served with warm tortilla chips... add chorizo for 5.00

SHRIMP STUFFED PEPPERS

18.50

sweet piquillo peppers, shrimp & sofrito stuffed, oven roasted, lemon butter

TACOS DE TOCA

served on warm corn tortillas

VEGGIE 16.50

chipotle lime marinated portobello mushroom, mashed avocado, pinto bean purée, corn salsa, pickled onion

TEMPURA SHRIMP 19.50

smashed avocado, red cabbage slaw, chipotle honey aioli

BEEF SHORT RIB 20.50

slow braised short rib, asadero cheese, pickled jalapeño & onion, lime cilantro cream

CRISPY CHICKEN 16.50

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

SALADS

CAESAR

13.50

romaine lettuce tossed with croutons, parmesan, caesar dressing

TOCA VEZ

14.50

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

WEDGE

14.50

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

24 OZ PORTERHOUSE

72.50

20 OZ DRY AGED KANSAS CITY

62.50

RACK OF LAMB

60.50

/// PRIME ///

16 OZ NEW YORK STRIP

61.50

16 OZ RIBEYE

55.50

20 OZ COWBOY

59.50

14 OZ BONE-IN FILET

67.50

8 OZ FILET

47.50

Each steak at Toca Vez Steakhouse is seasoned with our own proprietary blend of salt & spices. Additionally, steaks are served on a 500 degree plate dressed with melted, unsalted butter.



SAUCE

red wine demi, classic béarnaise, chimichurri 3.50 each



SHRIMP

6 add'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 30.50

herb marinated, rice & black beans, pepper & onion sofrito, coconut jalapeño cream

BONELESS BEEF SHORT RIB 36.50

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 31.50

quinoa, sweet corn & black bean salad, pickled onion, aji verde sauce

COLOSSAL SHRIMP & RISOTTO 35.50

dusted with house seasoning, crabmeat, asparagus & red pepper risotto

CHILEAN SEA BASS 39.50

sweet corn jasmine rice, mixed vegetable escabeche coulis

SEARED JUMBO SEA SCALLOPS 38.50

creamy sweet corn risotto, crispy bacon lardons, onion & mango chutney

ENCHILADA OF THE DAY 29.50

chefs daily creation

SIDES

SIDES 11.50

Street Corn /// Yuca Fries /// Creamed Spinach /// Mashed Potato /// Shoestring Fries
Sautéed Asparagus grated parmesan & balsamic glaze /// Truffle Mac & Cheese
Sautéed Mushrooms & Onions /// Sautéed Haricot Vert /// Cilantro Lime Rice (8.50)

TOCAVEZ

STEAKHOUSE