
APPETIZERS

**GORAT'S FAMOUS HAND
BATTERED ONION RINGS**
with red pepper aioli **8**

JUMBO LUMP CRAB CAKES (2)
With fresh fruit salsa &
red pepper aioli **12**

COLD SPICED SHRIMP (5) *
with cocktail sauce and
lemon **12**

BRUSCHETTA
tomatoes, red onions,
garlic, basil and shredded
parmesan all marinated in
olive oil and balsamic
vinegar. With crostini **8**

FRIED GREEN BEANS
with parmesan cheese,
tomatoes and red pepper
aioli **8**

CHICKEN FLAT BREAD
topped with grilled chicken
and spinach with a roasted
corn, onion, black bean and
red pepper salsa. Finished
with melted Havarti & red
pepper aioli **9**

**MARINATED THAI CHICKEN
SKEWERS ***
with sweet chili sauce **9**

TATER TOTS *
homemade and crispy,
stuffed with 3 cheeses,
with red pepper aioli **7**

EDAMAME *
with sea salt, garlic, olive
oil, tomatoes and
parmesan cheese **6**

SHRIMP & SCALLOPS
Three of each sautéed in
garlic butter with Havarti
and garlic toast **12**

**SESAME SEED CRUSTED
AHI TUNA ***
sliced avocado, Persian
cucumber, shredded
carrot and red pepper
slaw tossed in a ponzu
sauce. With wonton
chips **12**

TOASTED RAVIOLI (6)
cheese stuffed ravioli
breaded and fried
golden. With a side of
our marinara sauce **8**

SPINACH DIP *
a creamy blend of
spinach and artichokes
topped with melted
cheese and served with
chips and garlic toast **9**

CHICKEN LIVERS *
with siracha crema sauce
8

SIDE SALADS

SMALL CAESAR 4 *
Capers, croutons and
parmesan cheese

HOUSE SALAD *
mixed field greens with tomatoes,
carrots, red onions and sliced cucumber **3**

CAPRESE SALAD *
sliced roma tomatoes, mozzarella and basil with balsamic glaze & olive oil **6**

CRAISIN SALAD *
mixed field greens, feta, raisins and toasted almonds. With raspberry vinaigrette **4**

DRESSINGS: House dressing (balsamic steakhouse vinaigrette), ranch, Dorothy Lynch, creamy bleu cheese, Gorat's Italian, raspberry vinaigrette, honey mustard, oil and vinegar & low fat ranch. Add crumble bleu cheese to any salad **1**

ICEBERG WEDGE 6 *
Bleu cheese, bacon, red
onions and tomatoes

SOUP

LOADED BAKED POTATO SOUP
SOUP DU JOUR
Cup **3** / Bowl **5**

Item's marked with an * are or can be prepared gluten free.

STEAKS & CHOPS

Our USDA steaks are lightly seasoned and expertly prepared. Served with our garlic roasted carrots with cranberry balsamic glaze, choice of side and house salad or soup.

FILET MIGNON *

superbly tender 6oz cut **30** | 8oz cut **36** | 10oz cut **42**

22 OZ OMAHA T-BONE *

Gorat's all-time favorite succulent bone-in steak **41**

WHISKEY RIB EYE *

12oz finished with our famous whiskey glaze and topped with crispy onion strings **31**

10 OZ BISON RIB EYE *

tender buffalo finished with our famous whiskey glaze **35**

PEPPERCORN CRUSTED 14 OZ NEW YORK STRIP *

classic cut **37**

14 OZ BONE-IN STRIP *

topped with compound horseradish and garlic butter **33**

PRIME RIB AU JUS *

seasoned and slow roasted 12oz regular cut **28** | 16oz large cut **33**

10 OZ SIRLOIN *

topped with bleu cheese butter **24**

DOUBLE CUT PORK CHOPS (2)*

8oz bone-in chops, char grilled and topped with fire-roasted apple compote **25**

LAMB CHOPS (3)*

French-cut tender lamb marinated in garlic, mint, rosemary and lemon zest, served medium rare atop béarnaise sauce **33**

STEAK GARNISHES

5 OZ COLD WATER LOBSTER TAIL WITH DRAWN BUTTER 20

SHRIMP – FRIED OR SAUTÉED 3

BLEU CHEESE BUTTER 2

SAUTÉED MUSHROOMS 2

SAUTÉED ONIONS 2

WHISKEY ANY STEAK 2

MUSHROOM SAUCE 2

BÉARNAISE OR GORAT'S STEAK SAUCE ON REQUEST

Rare: Cool, red center **Medium Rare:** Warm red center, with a hint of pink

Medium: Warm pink center **Medium Well:** Some pink in center

Well: No pink, cooked all the way through

We are not responsible for well-done steaks

ITALIAN

Served with house salad or soup (except Baked Mac & Cheese)

CHICKEN OR VEAL PICCATA *

breaded and pan seared, topped with a creamy caper, lemon and butter sauce. Served atop rice pilaf with our garlic roasted carrots with cranberry balsamic glaze c16 | v18

BEEF, CHICKEN OR VEAL PARMESAN *

Hand breaded and topped with marinara and melted mozzarella. Served with pasta, our garlic roasted carrots with cranberry balsamic glaze and breadsticks b|c18 v20

BASILICO PASTA *

chopped basil, garlic, cherry tomatoes and shredded parmesan tossed with spaghetti squash. Served with bread sticks 10

CHEESE RAVIOLI (8)

topped with marinara and shredded parmesan. Served with breadsticks 14

CHICKEN OR SHRIMP ALFREDO *

with sundried tomatoes and spinach in a semi-freddo sauce. Tossed with penne pasta and served with bread sticks c16 | s21

SPAGHETTI & MEATBALLS *

freshly prepared marinara, topped with shredded parmesan. Served with bread sticks 10

BAKED MAC AND CHEESE

with a crunchy bread-crumb topping 9

SEAFOOD

Served with house salad, rice pilaf and our garlic roasted carrots with cranberry balsamic glaze

CITRUS-HOISIN GLAZED SALMON *

seared and glazed, topped with pineapple-mango salsa 23

CANADIAN WALLEYE *

seared or fried with a garlic butter sauce 23

JUMBO BUTTERFLY SHRIMP (6) *

fried or sautéed in lemon butter 24

FRESH WATER CATFISH

crisp breaded whole catfish served with tartar sauce 21

— GORATS SPECIALS —

Served with our garlic roasted carrots with cranberry balsamic glaze and house salad or soup

CHICKEN FRIED STEAK OR CHICKEN

with mashed potatoes with a choice of country or brown gravy 14

CHOPPED SIRLOIN SUPREME *

with mashed potatoes, topped with mushroom sauce 14

CHICKEN OR VEAL MARSALA *

breaded and pan fried in a garlic, mushroom Marsala sauce, with rice pilaf c16 | v18

GRILLED HERBED CHICKEN BREAST *

with rice pilaf 12

SANDWICHES ETC

Sandwiches served with homemade chips, house fries or sweet potato fries

GORAT'S STEAK SANDWICH *

6 oz sirloin served open-faced on grilled Texas toast **14**

PRIME RIB SANDWICH *

thinly sliced prime rib with caramelized onions, roasted red peppers, horseradish mayo and melted provolone on a grilled hoagie bun with au jus **14**

CHICKEN PESTO PANINI *

marinated chicken breast with roasted red peppers, fresh mozzarella, sun-dried tomato pesto mayo and spring mix on grilled focaccia bread **12**

GORAT'S BURGER *

6 oz hand-patted Angus burger served on a brioche bun. Your choice of american, swiss, cheddar or pepper jack cheese **9** Add sautéed onions, sautéed mushrooms or bacon **1ea**

CHICKEN FINGERS

Freshly cut and breaded Basket (1 side) **9** | Dinner **12** (2 sides and soup or salad)

DINNER SALADS

CLASSIC CAESAR *

chopped romaine tossed with capers, fresh-grated parmesan cheese and croutons in a creamy Caesar dressing **8**

COBB SALAD *

tomato, crisp bacon, egg, green onions and crumbled blue cheese on mixed greens **11**

Add to either salad above - chicken **4** | salmon or steak **5**
| shrimp(4) or crab cake **6**

STEAK SALAD *

sliced marinated sirloin with bleu cheese crumbles, roasted red peppers, red onions and sliced roma tomatoes on romaine with house balsamic dressing. Topped with frizzled onions strings **13**

- Substitute chicken or tuna at no charge | shrimp(4) or crab cake **3** | Make it meatless **9**

CRAB CAKE SALAD

mixed greens with black and white beans, feta, roasted red peppers, diced tomatoes and green onions. Tossed with our homemade Italian dressing. Topped with a jumbo crab cake drizzled with southwest dressing **14**

— SIDE DISHES —

A LA CARTE 3.00

BAKED POTATO*

NATURAL CUT FRIES*

SWEET POTATO FRIES*

MASHED POTATOES*

HASH BROWNS*

RICE PILAF

MOSTACCIOLI WITH MARINARA

CORNBREAD CASSEROLE

GARLIC ROASTED CARROTS*

SAUTÉED BUTTON MUSHROOMS*

COLE SLAW *

COTTAGE CHEESE*

SPLIT PLATE - additional house salad or soup and side dishes with any entree **7**

Lunch Menu

DAILY SPECIALS 9

Add house salad or cup of soup 1 | While available until 5 pm | Subject to change

MONDAY - Tavern Pot Roast – served with mashed potatoes & gravy

TUESDAY - Meatloaf – fork tender with mashed potatoes and beef gravy

WEDNESDAY – Fish Taco’s – breaded and fried in a flour tortilla with Asian slaw and salsa

THURSDAY - Fried Chicken – white or dark, with mashed potatoes & country gravy

FRIDAY - Beef Stroganoff – over tasty egg noodles

SALADS

SOUP AND SALAD

bowl of soup and house salad 8 | with side Caesar or craisin salad 9

COCONUT SHRIMP SALAD

crispy coconut tossed shrimp with mandarin oranges, craisins diced tomatoes, green onions and carrots on field greens with raspberry vinaigrette 12

TACO SALAD

black bean corn salsa, diced tomatoes, shredded cheddar and crispy tortilla strips on ice berg lettuce with a chili-cumin and lime dressing. Choice of blackened sirloin or chicken 13

THAI CRUNCH SALAD

chopped romaine lettuce with shredded carrots, red onions, mandarin oranges, red peppers, crisp wontons and chopped peanuts, topped with a sesame dressing 8

CALIFORNIA SALAD

seasonal fruit, toasted walnuts and blue cheese on spring greens with our balsamic vinaigrette 8

Add chicken 4 or steak 5 to either salad above

SANDWICHES AND ENTREES

Sandwiches served with potato chips, sweet potato fries or french fries

GORAT’S LUNCHEON STEAK

6oz sirloin with soup or salad, baked potato and our garlic roasted glazed carrots 14

CLUB SANDWICH

oven-roasted turkey, ham, bacon, sliced tomatoes, cheddar, swiss, lettuce and mayonnaise on toasted wheat berry bread 9

TUNA MELT

with melted cheddar cheese and bacon on grilled wheat berry bread 10

CUSTER SANDWICH

oven-roasted turkey, swiss, tomatoes, red onions and lettuce, topped with thousand island dressing and crisp bacon atop a slice of marble bread **10**

TRIPLE DECKER REUBEN

sliced corned beef piled high with thousand island dressing and swiss on marble bread **10**

TUNA OR CHICKEN SALAD

homemade creamy tuna salad or chicken salad on crisp lettuce **9**

STEAK QUESADILLA

tender steak, onion, peppers and cheese grilled in a flour tortilla. Served with tortilla chips and chili aioli **9**

HOT BEEF SANDWICH

open face with mashed potatoes, beef gravy and our garlic roasted glazed carrots **10**

PORK TENDERLOIN SANDWICH

tender pork chop pounded thin and freshly breaded **10**



FRIDAY AND SATURDAY NIGHTS!

HAPPY 3 HOUR

1/2 PRICE

APPETIZERS

YES

COCKTAILS

YES

BEER

YES

WINE

YES

T-BONE

UH, NO



Monday – Friday
3 pm – 6 pm

HAVE YOUR NEXT EVENT AT

GORAT'S

Private space is available for groups from 10 to 100.

Perfect for:

- Lunch Groups
- Dinner Parties
- Family Celebrations
- Business Meetings (we have AV)
- Birthdays | Anniversaries
- Reunions

No room charges or minimums when your order lunch or dinner!