



# Valentine's Day 2019

## Appetizers

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**Gorat's Famous Hand Battered Onion Rings** - with chili aioli sauce 8

**Jumbo Lump Crab Cakes (2)** - with fruit chutney 12

**Cold Spiced Shrimp (5)** - with cocktail sauce and lemon 12

**Bruschetta** - with crostini 8

**Spinach Dip** - a creamy blend of spinach and artichokes with grilled baguette 9

**Shrimp & Scallops** - sautéed in garlic butter with havarti and garlic toast points 12

## Specials as described, with house salad

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**Abbot Ranch 12oz Rib Eye** – One of Nebraska's outstanding cattle ranches, practicing organic and sustainable ranching since 1888. Topped with a caramelized apple-bleu cheese compound butter, drizzled with a balsamic reduction and topped with fried leeks. Served with roasted baby red potatoes and asparagus 36

**Bone-in Short Ribs** – Over a pound of fall off the bone short ribs braised in a smoky maple syrup demi sauce. Served atop creamy polenta, topped with additional demi sauce and garnished with a pickled onion and radish slaw. With our house glazed carrots 22

**Italian Beef Braciolo (Bra-jole)** – Thinly pounded beef flank steak, stuffed with prosciutto, breadcrumbs, garlic and grated fresh provolone all rolled up, seared and then braised in a rich tomato-wine sauce. Sliced into thin pinwheels and topped with additional sauce. Served with roasted baby red potatoes and asparagus 28

**Chicken or Veal Piccata** – sautéed in a creamy lemon, butter, tarragon and caper sauce, with rice and vegetable 16 | 18

## Seafood with rice, vegetable and house salad

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**Canadian Walleye** – baked or fried with a creamy lemon, butter and tarragon sauce 23

**Jumbo Butterfly Shrimp (6)** – fried or grilled with cocktail sauce and lemon 24

**Citrus-Hoisin Glazed Salmon** – grilled and topped with a fresh fruit chutney 23

# Steaks and Chops with potato, vegetable and house salad

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Filet Mignon – 8oz 36 | 10oz 42

22oz Omaha T-Bone – Gorat's all-time favorite succulent bone-in steak 41

14oz Peppercorn New York Strip – classic cut 37

14oz Bone-in Strip – topped with a fresh mostarda 33

Prime Rib Au Jus – 12oz small cut 28 | 16oz large cut 33

Whiskey Rib Eye – 12oz with fried onions 31

Bison Rib Eye – 10oz whiskey marinated tender buffalo 35

Gorat's Sirloin – 10oz with bleu butter 24

Double Cut Pork Chops – two 8oz chops, char grilled and topped with fire-roasted apple compote and pan jus 25

Lamb Chops (3) – tender lamb chops marinated in lemon, garlic and rosemary, served medium atop house made béarnaise sauce 33

**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  
Gorat's does not recommend well done steaks

<h2>Steak Garnishes</h2>	<ul style="list-style-type: none"><li>• 6oz cold water Lobster Tail 20</li><li>• Shrimp – fried or sautéed 3</li><li>• Sautéed Mushrooms 2</li><li>• Sautéed Onions 2</li><li>• Whiskey Any Steak 2</li><li>• Bleu Cheese Butter 2</li><li>• Béarnaise or Gorat's Steak Sauce on request</li></ul>
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## Sides (a la carte 3)

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Baked Potato

Hash Browns

Seasoned Rice

Mostaccioli or Spaghetti with Marinara

Natural Cut Fries

Sautéed Button Mushrooms

## Dessert Specials

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Check out our dessert and after-dinner drink menus!