



..... **DINNER MENU**



STARTERS

Baked Ciabatta Baguette

With House Whipped Salted Butter 4
With Truffle Butter 6

Onion Rings

Colossal Onions Hand Battered and Fried.
Served with a side of Chipotle Ranch 12

Shrimp or Lobster Havarti

Shrimp or Langostino Sauteed in a Lemon
Garlic White Wine Butter, on Pesto Crusted
Ciabatta, with Melted Havarti
Shrimp 17 / Lobster 20

Bruschetta

Marinated Tomatoes, Onions, Garlic &
Basil served on Pesto Crusted Ciabatta &
Drizzled with Balsamic Glaze 14

Toasted Ravioli

Cheese Stuffed Pasta, Hand-Breaded &
Fried Golden. Served with Marinara 12

Korean Beef Skewers

Charbroiled Marinated Beef Tenderloin,
served with Sweet Chili Sauce 16

Fried Calamari

Rings & Tentacles, Battered and Fried.
Tossed in a Homemade Citrus Garlic
Butter, served with Spicy Marinara 16

Prime Bites

Gorat's Prime Rib, Fried with Special
Breading. Served with Horseradish Creme &
Sesame Ginger Teriyaki Sauce 16

Billionaire Deviled Eggs

Butter Whipped Egg Yolk Filling, Candied Bacon, Champagne
Vinegar, Dijon, Scallions, Smoked Paprika, Truffle Oil 14

SALADS & SOUP

Loaded Baked Potato Soup -Topped with Bacon, Cheese & Chives Cup 5 / Bowl 7

House Salad -Mixed Greens with Tomato, Cucumber, & Red Onion 3

Caeser Salad -Romaine, Bacon, Red Onion, Tomato, Romano Cheese & Croutons, tossed in our
House-Made Caesar Dressing Side 8 / Large 14
Add Protein to Large Caesar - Chicken +7 / Steak +10 / Shrimp or Salmon +12

Steakhouse Wedge -Wedge of Iceberg Lettuce topped with Bleu Cheese Dressing, Bleu Cheese
Crumble, Bacon, Red Onion, Tomato, Balsamic Glaze 14
Add Protein - Chicken +7 / Steak +10 / Shrimp or Salmon +12

Poached Pear Salad -Field Greens, Spiced Red Wine Poached Pear, Candied Walnuts, Tomato,
Red Onion, Bleu Cheese Crumbles, Balsamic Vinaigrette 16
Add Protein - Chicken +7 / Steak +10 / Shrimp or Salmon +12

Dressings - House Italian, Ranch, Bleu Cheese, Dorthy Lynch French Dressing
Extra Dressing 1 Bleu Cheese Crumbles 2 Anchovies 2

GORAT'S STEAK HOUSE

ITALIAN

Piccata

Choice of Protein topped with Capers & Lemon Garlic White Wine Butter Sauce. With Vegetable & Pasta tossed in a Garlic Romano Butter
Chicken **26** / Salmon **32** / Veal **32**

Parmesana

Hand Breaded & topped with Marinara & Melted Blend of Chesses. Served with Spaghetti
Chicken **26** / Veal **32**

Spaghetti & Meatballs

Homestyle Italian Meatballs & House-Made Marinara on Spaghetti **22**
Add Hot Italian Link +5

O.G. Meat Sauce

Original Gorat's 1940's Recipe. Beef Tenderloin, House-Ground Steak, Rich Tomato Sauce over Spaghetti. Served with Garlic Bread **23**
Hot Italian Link or Meatball +5

Linguini Basilico

Linguini tossed in Basil Pesto, Roasted Tomatoes & Garlic with Grated Romano **20**
Chicken +7 / Steak +10 / Shrimp or Salmon +12

Penne Alfredo

Penne Pasta with a Romano Garlic Cream Sauce **20**
Chicken +7 / Steak +10 / Shrimp or Salmon +12

SEAFOOD

Atlantic Salmon

Fresh Hand-Cut & Charbroiled 8 oz Filet with Citrus Butter, Baked Potato, & Vegetable **32**

Petite Lobster Dinner

Two Grilled 4 oz Cold Water Tails, served with Drawn Butter, Baked Potato, & Vegetable **48**

Colossal Tempura Shrimp

Six Tempura Fried Shrimp, served with Cocktail Sauce, Baked Potato & Vegetable **32**

Canadian Walleye

Seared and topped with Beurre Blanc. Served with Baked Potato & Vegetable **30**

Lobster Dinner

Two Grilled 8 oz Warm Water Lobster Tails, served with Drawn Butter, Baked Potato, & Vegetable **99**

Colossal Shrimp Scampi

Colossal Shrimp Sauteed in a Lemon Garlic White Wine Butter, served over Linguini, with a side of Vegetable **32**

Double Lobster Linguini Scampi

Tomato, Green Onion & Langostino Lobster Sauteed in a Lemon Garlic White Wine Butter, tossed in Linguini & Served with Steamed Lobster Tail **65**

FROM THE GRILL

OUR STEAKS ARE HAND-CUT, EXPERTLY SEARED WITH A CRUST THAT LOCKS IN FLAVOR & BRUSHED WITH BUTTER FOR A PERFECT FINISH. WE ONLY USE UPPER 2/3 CHOICE TO PRIME GRADE ANGUS BEEF, AGED IN HOUSE FOR A MINIMUM OF 21 DAYS.
SERVED WITH BAKED POTATO OR VEGETABLE

Whiskey Ribeye* -Full Flavor, High Marble Cut, Brushed with Whiskey Glaze
12 oz **44** / 16 oz **52** / 20 oz **60**

Prime Rib* -Rubbed with a Blend of 13 Herbs & Spices, Slow Cooked & served with Au Jus
12 oz **44** / 16 oz **52** / 20 oz **60** **limited availability

Filet Mignon* -Lean & Fork Tender
6 oz **42** / 8 oz **52** / 10 oz **62**

New York Strip* -12 oz Classic Lean Cut with Slight Marbling **46**

22 oz T-Bone* -NY Strip & Small Filet on the Bone **58**

24 oz Nebraska Porterhouse* -A Bigger, Thicker Cut T-Bone with a Full Filet **64**

USDA Prime New York Strip* -14 oz Cut with High Marbling **62**

USDA Prime Cowboy Ribeye* -28 oz Bone-In Ribeye with Very High Marbling **69**

Chopped Steak*

A Blend of Course Ground Filet, Ribeye, Striploin & Sirloin, Seared with a Crust and topped with Mushroom Gravy. Served with Yukon Mash **22**

Pineapple Teriyaki Kebab*

Three Skewers of Teriyaki Marinated Beef Tenderloin. Served with Grilled Pineapple, Baked Potato, & Vegetable **34**

Meatloaf

House-Ground Steak blended with Pork, Seasoned and wrapped in Thick Cut Black Pepper Brown Sugar Bacon and topped with Mushroom Gravy.
Served with Yukon Mash **26**

Gorat's Steak Burger*

Charbroiled House Ground Steak topped with American Cheese on a Locally Made Bun. Served with Lettuce, Tomato, Pickle, Onion, & Fries **22**
Add Thick-Cut Bacon +2

Garlic & Herb Chicken Breast

Marinated and Charbroiled 8 oz Chicken Breast,
served with Baked Potato &Vegetable **26**

*PER NEBRASKA FOOD CODE; 81-2,272.17 "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."


ENHANCEMENTS

Scampi Shrimp (2) 10	Sauteed Onions 2
Tempura Fried Shrimp (2) 10	Sauteed Mushrooms 4
Whiskey Glaze 2	Bleu Cheese Butter 2
Peppercorn Crust 2	Truffle Butter 4
Bearnaise 5	
4 oz Cold Water Lobster Tail** 12	
<small>**LIMIT ONE PER ENTREE</small>	
8 oz Warm Water Lobster Tail 48	



Lobster & Crab Oscar

Langostino, Lump Crab, Asparagus, Bearnaise 22



A LA CARTE

ENTREES THAT INCLUDE A SIDE MAY SUBSTITUTE FOR ANOTHER A LA CARTE ITEM.
ADDITIONAL CHARGES MAY APPLY

Baked Potato

Butter & Sour Cream 5

Asparagus

Lightly Seasoned & Grilled 8

Loaded Baked Potato

Loaded with Butter, Cheese & Bacon, topped with
Sour Cream & Chives 8

Hash Browns

Cooked Golden 6
Add Cheese +1.50 / Sauteed Onions +2

Garlic & Chive Yukon Mash

Yukon Golds, Butter, Cream, Garlic Confit, Chives 6

Natural Cut Fries

Hand-Cut Potatoes, Fried & Seasoned 5

Truffle Lobster Mac & Cheese

Langostino, 4 Cheese Mornay, Truffle Butter,
Bacon, Gremolata Breadcrumbs 14

Truffle Steak Fries

Thick-Cut and Seasoned, with Truffle Oil,
Romano Cheese & Scallions 7

Vegetable of the Day

Seasonal Fresh Vegetables, Sauteed and Seasoned 5

Share Plate

For Shared Entrees, includes Baked Potato
or Vegetable 10

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 3% TO HELP OFFSET PROCESSING COSTS.
THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. SALES TAX ALSO APPLIES.

PARTIES OF 8 OR MORE WILL INCLUDE AN AUTOMATIC 20% GRATUITY

GORAT'S STEAK HOUSE
