



LUNCH

GORAT'S



STARTERS

Toasted Ravioli	12
Cheese Stuffed Pasta, Hand Breaded & Fried Golden, w/ Marinara	
Onion Rings	12
Hand Breaded, w/ Chipotle Ranch	
Baked Ciabatta Baguette	4
w/ House Whipped Butter / Truffle Butter +2	
Billionaire Deviled Eggs	10
Butter Whipped Egg Yolk Filling, Candied Bacon, Champagne Vinegar, Scallions, Dijon, Cayenne, Smoked Paprika, Truffle Oil	
Loaded Baked Potato Soup	5/7
Topped with Bacon, Cheese, and Chives	
Steak House Chili	7/10
Beef Tenderloin, House Ground Steak, Peppers, Onions, Mushrooms, Garlic, & Kidney Beans in a Rich, Tomato Based Chili	
Small Ceasar Salad	8
Romaine, Bacon, Red Onion, Tomato, Romano Cheese & Croutons	
House Salad	3
Mixed Greens, Tomato, Red Onion, Cucumber, Choice of Dressing	
House Italian, Ranch, Creamy Bleu Cheese, Dorthy Lynch	
Add Bleu Cheese Crumbles +2 Anchovies +2	

SALADS

Steakhouse Wedge	14
Wedge of Iceberg Lettuce, Bleu Cheese Dressing, Bleu Cheese Crumbles, Tomato, Bacon, Red Onion, Balsamic Glaze	
Add Chicken +7 / Shrimp or Salmon +12 / Steak* +10	
Large Caesar Salad	14
Romaine, Bacon, Red Onion, Tomato, Romano Cheese, Croutons	
Add Chicken +7 / Shrimp or Salmon +12 / Steak* +10	

SANDWICHES

Gorat's Ruben	13/18
Locally Made Caraway Rye, Bavarian Kraut, Melted Gruyere, Homemade 1000 Island, Thick Cut Corned Beef Braised Overnight, Fries	
Gorat's Steak Burger*	22
Charbroiled House Ground Steak, American Cheese, Locally Made Bun, Lettuce, Tomato, Pickle, & Onion Add Bacon +2	
Steak & Frites	22
Hanger Steak, Roasted Garlic Aioli, Grilled Onions, Arugula, Ciabatta, Fries	
Smoked Salmon BLT	20
Norwegian Hot Oaked Smoked Salmon, Candied Bacon, Roasted Tomato, Arugula, Honey Lemon Vinaigrette, Whipped Cream Cheese, House-Made Bun, Fries	
French Dip	13/18
Shaved Prime Rib, Sauteed Onions, Gruyere, Rosemary Aioli, Ciabatta, Au Jus, Fries	



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FROM THE GRILL

Our Steaks our Hand-Cut, Expertly Seared with a Crust that Locks in Flavor, and Brushed with Butter for a Perfect Finish.

All From the Grill Entrees served with Choice of Hand-Cut Fries, Yukon Mash, or Vegetable

Whiskey Ribeye*

Full Flavor, High Marble Cut, Brushed with Whiskey Glaze

12 oz **44** / 16 oz **52** / 20 oz **60**

Filet Mignon*

Lean & Fork Tender

6 oz **42** / 8 oz **52** / 10 oz **62**

New York Strip*

12 oz Classic Cut **46**

22 Oz T-Bone*

NY Strip & Small Filet on the Bone **58**

24 oz Nebraska Porterhouse*

A Bigger, Thicker Cut T-Bone w/ a Full Filet **64**

USDA Prime NY Strip*

14 oz Cut with High Marbling **62**

USDA Prime Cowboy Ribeye*

28 oz Bone-In Ribeye w/ Very High Marbling **69**

Atlantic Salmon

Fresh Hand-Cut & Charbroiled 8 oz Filet with Charred Lemon **24**

Grilled Garlic & Herb Chicken Breast

Marinated and Charbroiled 8 oz Chicken Breast **20**

ITALIAN

Spaghetti & Meatball **18**

Homestyle Italian Meatball & House-Made Marinara on Spaghetti

Linguini Basilico **15**

Linguini tossed in Basil Pesto, Sauteed Tomatoes & Garlic with Grated Romano

Add Chicken **+7** / Shrimp or Salmon **+12** / Steak* **+10**

Pasta Alfredo **15**

Mostaccioli Pasta in a Romano Garlic Cream Sauce

Add Chicken **+7** / Shrimp or Salmon **+12** / Steak* **+10**

O.G Meat Sauce **18**

Original Gorat's 1940's Recipe. Beef Tenderloin, House-Ground Steak, Rich Tomato Sauce,

Spaghetti. W/ Grilled Garlic Bread

Add Hot Italian Link **+6** / Meatball **+5**

Grilled Meatloaf **22**

Our House-Ground Steak blended with Pork,

Seasoned and wrapped in Thick Cut Black

Pepper Brown Sugar Bacon, w/ Yukon Mash

and Mushroom Gravy

A LA CARTE

Garlic & Chive Yukon Mash **5**

Hash Browns **6**

Vegetable **5**

Hand-Cut Fries **5**

*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."