



WE ARE
Open
Brunch
Saturday & Sunday 10-2

GORAT'S STEAK HOUSE

MENU

MAKE A
Reservation
402-551-3733
gorats@goratsomaha.com



BRUNCH

Chicken & Waffles 14

Belgian Pearl Sugar Waffle, Buttermilk Fried Chicken Tenderloin, Lavender Cardamon Orange Blossom Honey, Powered Sugar

Japanese Pancake 16

Fluffy Soufflé Pancake, Yuzu Syrup, Coconut Whip, Toasted Coconut, Yuzu Cavier

Chilaquiles 🍌🍌🍌 13

Chorizo, Jalapeno, Queso Fresco, Fresh Salsa, Crema Mexicano, Corn Tortilla Chips, 2 Eggs cooked to your liking*

Acapulco Benny 🍌🍌 14

Locally made Chorizo, Poached Egg, Avocado, Chipotle Hollandaise, Queso Fresco, Crema Mexicana, Cilantro, Grilled English Muffin

Smoked Salmon BLT 16

Norwegian Hot Oak Smoked Salmon, Candied Bacon, Roasted Tomato, Red Onion, Arugula, Honey Lemon Vinaigrette, Whipped Cream Cheese, House-Made Bun

Avocado Toast 12

Locally Made Grilled Sourdough, Roasted Tomato, Arugula, Truffle Sea Salt, Cracked Pepper, EVOO, Fresh Lemon Juice

Corned Beef Hash 15

House-Made Corned Beef, Potatoes, Onion, Red Bell Pepper, Fresh Herbs, 2 Eggs cooked to your liking*

French Toast Supreme 14

Brioche dipped in Coconut Banana Egg Custard, Coconut Whip, Orange Supreme, Candied Orange, Powdered Sugar

Vegan French Toast Supreme 14

Vegan Brioche dipped in Coconut Milk Banana Custard, Coconut Whip, Orange Supreme, Candied Orange, Powdered Sugar

Traditional Breakfast* 13

Choice of 2 Bacon or 2 Sausage Links, Hash Browns, 2 Eggs cooked to your liking, Choice of Toast

3 Egg Omelette 13

French Style Omelette with Bacon or Tasso Ham, Onions, Peppers, Mushroom, and Havarti Cheese

Breakfast Cubano 🍌 15

Locally Made Chorizo, Tasso Ham, Gruyere, Sweet n' Hot Pickles, Pickled Onion, House Mustard, 2 Fried Eggs, Grilled Baguette

Croque Madame 15

Locally Made Sourdough, Tasso Ham, Gruyere, House Mustard, Bechamel, Sunny Egg*, Dash of Nutmeg, Paprika, Chives

Steak & Eggs* 18

Hanger Steak, Hashbrowns, and 2 Eggs cooked to your liking

STEAKS Served with Hashbrowns

Whiskey Ribeye

12 oz 44 / 16 oz 52 / 20 oz 60

Filet Mignon

6 oz 42 / 8 oz 52 / 10 oz 62

New York Strip 46

22 oz T-Bone 60

24 oz Nebraska Porterhouse 65

USDA Prime New York 62

EXTRAS

Hashbrowns 5

Seasonal Fruit 5

Breakfast Smashed Potatoes 4

2 Eggs* 4

2 Bacon or 2 Sausage 4

Grilled Toast 2

Sourdough, Caraway Rye, Brioche, Gluten Free

Avocado 2

*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."



WE ARE
Open
Brunch
Saturday & Sunday 10-2

GORAT'S STEAK HOUSE

MENU

MAKE A
Reservation
402-551-3733
gorats@goratsomaha.com



PREMIUM ESPRESSO

Cafe Latte	6
Butterbeer Latte	7
Rose Black Tea Latte	7
Persian Love Cake Cappuccino Rose, Cardamom, Pistachio	8
Iced Raspberry White Mocha Raspberry Coulis, White Mocha, Steamed Milk	7
Brew Driver Iced Espresso and Orange Juice	5
Americano	4
Espresso Double Shot of Premium Espresso	3
Affogato Espresso, Vanilla Ice Cream	6



SPARKLING REFRESHERS

The Power of Medusa Cucumber, Lime, Mint, Fevertree Elderflower Tonic	5/8
Citrus Mint Revival Orange, Lemon, Lime, Mint, Sparkling Soda	5/8
Golden Elixer Pineapple, Ginger, Turmeric, Sparkling Soda	5/8

COCKTAILS

Mimosa Prosecco with choice of Orange, Pineapple, or Cranberry	6
Bloody Mary/Maria House Bloody Mary Mix with Vodka or Tequila, Lime, Olive, Celery, Salted Rim	10
Hugo Spritz Elderflower Liqueur, Mint, Prosecco, Soda Water	12
Aperol Spritz Aperol, Prosecco, Soda Water	12
Irish Coffee Jameson, Coffee, Simple Syrup, Whipped Cream	10
Affogato Martini Vanilla Vodka, Espresso, Creme De Cocoa, Vanilla Ice Cream	15

DRINKS

Coffee	2.25
Tea	2.25
Soda	2.75