



STARTERS

- Truffalo Shrimp (8)** 16
Buttermilk Fried Butterflied Shrimp, Truffle Oil, Buffalo Sauce, with Bleu Cheese Dressing
- 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
- Truffle Fries** 12
Hand-Cut Fries, Truffle Oil, Grated Romano, Scallions, Roasted Garlic Aioli
- Loaded Baked Potato Soup** 5/7
Topped with Bacon, Cheese, and Chives

SALADS

- Steakhouse Wedge** 15
Iceberg Wedge, Bleu Cheese Dressing, Cave Aged Gorgonzola, Grape Tomato, Bacon, Red Onion, Balsamic Glaze
Add Chicken +8 / Shrimp, Salmon, or Steak +12
- Caesar Salad** 8/15
Romaine, Bacon, Red Onion, Grape Tomato, Romano Cheese, Croutons.
Protein available for large-sized salad only.
Add Chicken +8 / Shrimp, Salmon, or Steak +12
- Tasso Cobb** 18
Tasso Ham, Romaine, Hard-Boiled Egg, Red Onion, Grape Tomato, Cheddar Jack, Avocado, Croutons, Chipotle Ranch
Add Chicken +8 / Shrimp, Salmon, or Steak +12
- House Salad** 3
Mixed Greens, Grape Tomato, Red Onion, Cucumber, Choice of Dressing
House Italian, Ranch, Bleu Cheese, Dorothy Lynch
Add Bleu Cheese Crumbles +2 Anchovies +2

PINSA FLATBREAD

- Sausage Romano** 16
Rosa Sauce, Sliced Italian Hot Link, Red Onion, Fresh Grated Romano
- Margherita** 16
EVOO, 3 Cheese Blend, Fresh Garlic, Roasted Tomato, Fresh Basil, Balsamic Glaze
- 4 Cheese Bianco** 16
Mozzarella, Asiago, Romano, & Parmesan Cheeses, Alfredo Sauce

SANDWICHES

Served with Hand Cut Fries

- Gorat's Reuben** 13/18
Thick Cut Corned Beef Braised Overnight, Bavarian Kraut, Melted Gruyere, Homemade 1000 Island, Locally Made Caraway Rye
- Steak & Frites** 22
House Cut, Roasted Garlic Aioli, Grilled Onions, Arugula, Sourdough, Fries
- Smoked Salmon BLT** 20
Norwegian Hot Oaked Smoked Salmon, Candied Bacon, Roasted Tomato, Arugula, Honey Lemon Vinaigrette, Red Onion, Whipped Cream Cheese, Locally Made Bun
- French Dip** 13/18
Shaved Prime Rib, Grilled Onions, Gruyere, Rosemary Aioli, Ciabatta, Au Jus
- Prime Rib Melt** 18
Shaved Prime Rib, Grilled Onion, American Cheese, Sourdough, Au Jus
- Patty Melt** 24
House Ground Steak, Gruyere, Grilled Onions, 1000 Island, Grilled Sourdough
- Mediterranean Pinsa Wrap** 17
Grilled Chicken Breast, Fresh Spinach, Roasted Tomatoes, 3 Cheese Blend, Rosemary Aioli, on a Grilled Pinsa



LUNCH

GORAT'S



FROM THE GRILL

Our Steaks are 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 **46** / 16 oz **56** / 20 oz **64**

Filet Mignon*

Lean & Fork Tender
6 oz **44** / 8 oz **56** / 10 oz **66**

New York Strip*

12 oz Classic Cut **47**

22 oz T-Bone*

NY Strip & Small Filet on the Bone **64**

24 oz Nebraska Porterhouse*

A Bigger, Thicker Cut T-Bone w/ a Full Filet **69**

USDA Prime NY Strip*

14 oz Cut with High Marbling **64**

Faroe Island Salmon

Fresh Hand-Cut & Charbroiled 8 oz Filet with Charred Lemon **25**

Grilled Garlic & Herb Chicken Breast

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

A LA CARTE

Garlic & Chive Yukon Mash	6
Hash Browns	8
Vegetable	6
Hand-Cut Fries	6

SIGNATURES

Spaghetti & Meatball **18**

Homestyle Italian Meatball & House-Made Marinara on Spaghetti

Linguini Basilico **16**

Linguini tossed in Basil, Garlic & Romano Pesto, topped with Sauteed Tomatoes
Add Chicken **+8** / Shrimp or Salmon **+12** / Steak* **+12**

Pasta Alfredo **16**

Mostaccioli Pasta in a Romano Garlic Cream Sauce
Add Chicken **+8** / Shrimp or Salmon **+12** / Steak* **+12**

O.G. Meat Sauce **22**

Original Gorat's 1940's Recipe. Beef Tenderloin, House-Ground Steak, Rich Tomato Sauce, Spaghetti
Add Hot Italian Link **+6** / Meatball **+5**

Chopped Steak* **22**

Course Ground Filet, Ribeye, & Striploin, Yukon Mash, Mushroom Gravy

Country Fried Steak **26**

Tenderized NY Strip Buttermilk Breaded and Griddle Cooked, Yukon Mash, Country Gravy

Chicken Fried Chicken **22**

Buttermilk Fried 8 oz Chicken Breast, Yukon Mash, Country Gravy

Buy One Get One 1/2 Off!

Gorat's Steak Burger*

House Blend of Ground Black Angus Ribeye, Striploin, & Tenderloin, American Cheese, Gorat's Famous Sauce, Locally Made Bun, Lettuce, Tomato, Pickle, & Onion, and Hand-Cut Fries **24** Add Bacon **+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."