

DINNER MENU

STARTERS

Baked Ciabatta Baguette

House Whipped Salted Butter 5
Truffle Butter +2, God's Butter +4

Onion Rings

Battered Colossal Onions,
Chipotle Ranch 12

Shrimp or Lobster Havarti

Shrimp or Langostino, Lemon Garlic White
Wine Butter, Pesto Crusted Ciabatta, Havarti
Shrimp 17 / Lobster 20

Bruschetta

Marinated Tomatoes, Onions, Garlic & Basil,
Pesto Crusted Ciabatta, Balsamic Glaze 14

A5 Wagyu Crostini

Seared A5 Wagyu, Horseradish Crema, Sea Salt,
Cracked Black Pepper, Bone Marrow Butter 22

L.A. Short Ribs

Marinated, Charbroiled,
Sweet Thai Chili Sauce 18

Billionaire Deviled Eggs

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

Fried Calamari

Hand Battered, Citrus Garlic Butter,
Spicy Marinara 16

Truffalo Shrimp

Buttermilk Fried Butterflied Shrimp, Truffle Oil, Buffalo Sauce, Scallions, Bleu Cheese Dressing 16

SALADS & SOUP

Loaded Baked Potato Soup -Topped with Bacon, Cheese & Chives Cup 7/ Bowl 9

House Salad -Mixed Greens, Grape Tomato, Cucumber, Red Onion, Choice of Dressing 4

Caesar Salad -Romaine Heart, Bacon, Red Onion, Grape Tomato, Romano Cheese & Croutons,
House-Made Caesar Dressing Side 9 / Large 16

Add Protein to Large Caesar - Chicken +8 / Shrimp, Salmon, or Steak +12

Steakhouse Wedge -Iceberg Wedge, Bleu Cheese Dressing, Cave-Aged Gorgonzola

Bacon, Red Onion, Grape Tomato, Balsamic Glaze 16

Add Protein - Chicken +8 / Shrimp, Salmon, or Steak +12

Tasso Cobb -Tasso Ham, Romaine, Hardboiled Egg, Red Onion, Grape Tomato, Cheddar Jack Cheese,
Avocado, Croutons, Chipotle Ranch 18

Add Protein - Chicken +8 / Shrimp, Salmon, or Steak +12

Dressings - House Italian, Ranch, Bleu Cheese, Dorthy Lynch French Dressing, Thousand Island

Extra Dressing 1 Cave-Aged Gorgonzola 2 Anchovies 2

ITALIAN

Linguine Basilico

Linguine tossed in Basil Pesto, Roasted Tomatoes & Garlic with Grated Romano 20
Chicken +8 / Shrimp, Salmon, or Steak +12

Parmesana

House Breadcrumb, Marinara, Mozzarella, Romano, Asiago, Spaghetti Marinara
Chicken 28 / Veal 34

Spaghetti & Meatballs

Homestyle Italian Meatballs, House Marinara, Spaghetti 24
Hot Italian Link +5

Spicy Rosa

Cream Marinara Sauce, Crushed Red Pepper, Spaghetti Pasta 20
Chicken +8 / Shrimp, Salmon, or Steak +12,
Hot Italian Link +5

O.G. Meat Sauce

Original Gorat's 1940's Recipe. Beef Tenderloin, House-Ground Steak, Rich Tomato Sauce over Spaghetti 26
Hot Italian Link or Meatball +5

Piccata

Capers, Lemon Garlic White Wine Butter Sauce, Vegetable, Pasta with Garlic, Romano & Olive Oil
Chicken 28 / Salmon 32 / Veal 34

Penne Alfredo

Penne Pasta with a Romano Garlic Cream Sauce 20
Chicken +8 / Shrimp, Salmon, or Steak +12

Clams Linguini

Chopped Ocean Clams Sauteed in White Wine, served in a Garlic Cream Sauce, topped with Bruschetta or Spicy Marinara 28

SEAFOOD

Faroe Island Salmon

Premium 8 oz Filet topped with Garlic Citrus Butter, served on a Bed of Sauteed Fresh Spinach, Asparagus, & Roasted Tomato 32

Petite Lobster Dinner

Two Grilled 4 oz Canadian Tails, Drawn Butter, Baked Potato, & Vegetable 48

Colossal Tempura Shrimp

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

Canadian Walleye

Seasoned Seared Filet, Beurre Blanc, Baked Potato, Vegetable 32

Lobster Dinner

Two Grilled 8 oz Warm Water Tails, Drawn Butter, Baked Potato, & Vegetable 99

Colossal Shrimp Scampi

Six Sauteed Shrimp, Lemon Garlic White Wine Butter, Linguini Pasta 32

Double Lobster Linguini Scampi

Sauteed Langostino, Roasted Grape Tomato, Scallion, Lemon Garlic White Wine Butter, Linguini Pasta, 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 **46** / 16 oz **56** / 20 oz **66**

Prime Rib* -Rubbed with a Blend of 13 Herbs & Spices, Slow Cooked & served with Au Jus

12 oz **46** / 16 oz **56** / 20 oz **66** **limited availability

Filet Mignon* -Lean & Fork Tender

6 oz **44** / 8 oz **56** / 10 oz **68**

New York Strip* -12 oz Classic Lean Cut with Slight Marbling **47**

22 oz T-Bone* -NY Strip & Small Filet on the Bone **69**

24 oz Nebraska Porterhouse* -A Bigger, Thicker Cut T-Bone with a Full Filet **73**

USDA Prime New York Strip* -14 oz Cut with High Marbling **67**

USDA Prime Cowboy Ribeye* -28 oz Bone-In Ribeye with Very High Marbling **99**

Japanese A5 Wagyu Striploin* -The Highest Grade of Japanese Wagyu.

Highly Coveted and Characterized by its Buttery Texture, Exceptional Marbling, and Rich Flavor. Served Sliced and Unseasoned, with Premium Dipping Salts

4 oz **75** / 8 oz **132** / 12 oz **159** **limited availability, Rare, Medium Rare, or Medium only

Black & Bleu Prime Rib*

12 oz Cut Seared with Blackened Seasoning,

Topped w/ Garlic Gorgonzola Butter, with Garlic & Chive Yukon Mash **49**

Gorat's Steak Burger*

House Ground Steak, American Cheese, Locally Made Bun, Gorat's Famous Sauce, Lettuce, Tomato, Pickle, Onion, Fries **24** Add Thick-Cut Bacon +2

Garlic & Herb Chicken Breast

Marinated and Charbroiled 8 oz Chicken Breast, Baked Potato, Vegetable **27**

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

ENHANCEMENTS

ADD TO ANY OF OUR HAND-CUT STEAKS FOR A PREMIUM FINISH

Colossal Scampi Shrimp (2)	10	Sauteed Onions	2
Colossal Tempura Shrimp (2)	10	Sauteed Mushrooms	4
Firecracker Shrimp	12	Peppercorn Crust	2
Whiskey Glaze	2	Gorgonzola Crust	5
4 oz Cold Water Lobster Tail	18	8 oz Warm Water Lobster Tail	45

SIGNATURE BUTTERS

ADD THESE HOUSE WHIPPED BUTTERS TO ELEVATE YOUR EXPERIENCE

Cowboy Butter	4	Truffle Butter	5
Tangy Blend of 12 Savory Herbs & Spices		Carpaccio Black Truffle, White Truffle Oil	
Garlic Gorgonzola Butter	4	God's Butter	6
Cave-Aged Gorgonzola, Garlic Confit, Cream		Foie Gras, Truffle Oil, Honey, Parsley	
Bone Marrow Butter	6		
A5 Wagyu Tallow, Roasted Bone Marrow, Garlic, Dijon, Lemon			

A LA CARTE

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

Baked Potato		Asparagus	
Butter & Sour Cream	8	Lightly Seasoned & Grilled	10
Loaded Baked Potato		Hash Browns	
Cheddar Jack Cheese, Bacon, Sour Cream, Butter, Chives	12	Cooked Golden	9
Garlic & Chive Yukon Mash		Cheese +1 / Sauteed Onions +2	
Yukon Golds, Butter, Cream, Garlic Confit, Chives	7	Natural Cut Fries	
Truffle Lobster Mac & Cheese		Hand-Cut Potatoes, Fried & Seasoned	7
Langostino, 4 Cheese Mornay, Truffle Butter, Bacon, Gremolata Breadcrumb	16	Truffle Fries	
Vegetable of the Day		Hand-Cut and Seasoned, Truffle Oil, Romano, Scallions	10
Seasonal Fresh Vegetables, Sauteed and Seasoned	7	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