



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 7/9

Topped with Bacon, Cheese, and Chives

SALADS

Steakhouse Wedge 16

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 9/16

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 4

Mixed Greens, Grape Tomato, Red Onion, Cucumber, Choice of Dressing

Italian, Ranch, Bleu Cheese, Dorthy 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 **66**

Filet Mignon*

Lean & Fork Tender
6 oz **44** / 8 oz **56** / 10 oz **68**

New York Strip*

12 oz Classic Cut **47**

22 oz T-Bone*

NY Strip & Small Filet on the Bone **69**

24 oz Nebraska Porterhouse*

A Bigger, Thicker Cut T-Bone w/ a Full Filet **73**

USDA Prime NY Strip*

14 oz Cut with High Marbling **67**

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	7
Hash Browns	9
Vegetable	7
Hand-Cut Fries	7

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 House-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."