

APPETIZERS

- ✂ **Gorat's Famous Battered Onion Rings** - Chipotle ranch **10**
- Jumbo Lump Crab Cakes** - Served with red pepper aioli **12**
- Cold Spiced Shrimp** - With cocktail sauce and lemon **12**
- Bruschetta** - Tomatoes, red onions, garlic, and basil, all marinated in olive oil and balsamic vinegar, serve with garlic toast **8**
- Shrimp & Scallops** - Three of each sautéed in garlic butter with Havarti and toasted garlic bread **13**
- Chicken Livers** - Served with house marinara **9**
- ✂ **Sesame Seed Crusted Ahi Tuna*** - Served with cucumber, shredded carrot and red pepper slaw tossed in ponzu sauce. with wonton chips **15**
- Toasted Ravioli (6)** - Cheese stuffed ravioli breaded and fried golden. with a side of Gorat's marinara **10**
- Spinach Dip** - A creamy blend of spinach and artichokes topped with melted cheese and served with chips and garlic toast **10**
- Fried Parsley** - Fresh curly leaf parsley, hand-battered in Gorat's signature breading, fried and served with a sided of ranch **10**

BEFORE DINNER SALAD

Dressings: House dressing (Gorat's Italian), Ranch, Dorothy Lynch, Creamy Blue Cheese, Honey Mustard, Oil and Vinegar & Balsamic Vinaigrette
Add Crumbled bleu cheese to any salad **1**

Small Caesar **5**

Croutons, fresh-grated parmesan and romaine

Iceberg Wedge **7**

Blue cheese, bacon, red onion and tomatoes

Caprese Salad **8**

Mozzarella, tomatoes, basil w/ a balsamic reduction

House Salad **4**

Mixed field greens with diced roma tomatoes, red onions, sliced cucumbers and pepperoncini

SOUP

Loaded Baked Potato

Cup **3** / Bowl **5**

Chef's Weekend Soup

Cup **3** / Bowl **5**

SPLIT PLATE -

Additional house salad or soup and side dishes with any entrée **8**

STEAKS & CHOPS

Our USDA Beef is Midwestern Raised, Corn Fed, Min 21 Days Aged, lightly seasoned and cooked to your liking. Served with Vegetable of the Day, choice of side and a house salad or soup.

Filet Mignon*

The most tender beef cut. Lean yet succulent and elegant. Melt in your mouth texture w/ subtle flavor
6oz cut **32** | 8oz cut **38**

Omaha Sirloin*

Center Cut Premium Top Sirloin served with your choice of blue cheese compound butter, Peppercorn or Whiskey glaze **27**



Fully Verified Premium Black Angus

22oz Omaha T-Bone*

Gorat's all time favorite succulent bone-in steak **43**

12oz New York Strip*

Hearty Cut served peppercorn crusted or with blue cheese compound butter on request **39**

Double Cut Pork Chops (2)*

8oz bone-in chops, char grilled and topped with fire-roasted apple compote **29**

✂ Whiskey Ribeye*

12oz Full marbled flavor, soft texture w/ a rich taste and juicy finish **35**

Slow Roasted Prime Rib*

**temperatures and cuts subject to availability*
12oz **30** | 16oz **37**

STEAK GARNISHES

Add a 10oz Lobster Tail - Market Price

Shrimp (2) - Fried or Sautéed **5**

Sautéed Mushrooms **3**

Whiskey Sauce **2**

Gorat's Béarnaise **4**

Blue Cheese Butter **2**

Sautéed Onions **2**

Oscar **6**

Mushroom Sauce **3**

Gorat's Steak Sauce **O/R**

Rare: cool, red center **Medium Rare:** Warm red center, with a hint of pink

Medium: Warm pink center **Medium Well:** Some pink in center

Well: No pink, cooked all the way through

We are not responsible for well-done steaks

✂ **STAFF FAVORITE!**

ITALIAN

Chicken or Veal Piccata

Lightly floured and pan seared, topped with a creamy caper, lemon and butter sauce.

Served with rice pilaf and our vegetable of the day

c19 | v23

Served with house salad or soup

Grilled Asparago

Pesto Pasta

Garlic, roasted roma tomatoes, yellow peppers and parmesan tossed with Asparagus pesto and spaghetti 15

Chicken or Shrimp Alfredo

With sundried tomatoes, garlic and spinach. Tossed with mostaccioli c20 | s25

Spaghetti & Meatballs

Freshly prepared Marinara, Chef's Famous Meatballs, topped with parmesan cheese 17

Beef, Chicken or Veal

Parmesan

Hand breaded and topped w/ marinara and melted mozzarella, served with pasta.

b/c21 | v25

Cheese Ravioli (8)

Topped with marinara and parmesan 15

SEAFOOD

Served with house salad or soup, rice pilaf and our vegetable of the day

Dijon Crusted Salmon

8oz Fresh Salmon seared to perfection with a mustard seasoned bread crust 25

Canadian Walleye

Seared or fried w/ a garlic butter sauce 25

Jumbo Butterfly Shrimp (6)

Fried or sautéed in lemon butter 25

Double Lobster Linguini Scampi

Tomato, green onion & langoustine lobster, sauteed in a lemon garlic white wine butter sauce tossed in linguini, topped w/ a 12oz steamed Maine lobster 55

DINNER SALADS

Classic Caesar

Chopped romaine tossed with fresh-grated parmesan and croutons in a creamy Caesar dressing 9

Add on: chicken 5 | salmon or steak* 6
shrimp (4) or crab cake 7

Steak Salad*

Sliced sirloin w/ diced roma tomatoes, red & green onion, blue cheese crumbles on a bed of Romaine served w/ Gorat's House Italian dressing 15

Sub: chicken **no charge** | shrimp (4) or crab cake 4

Crab Cake Salad

Mixed greens, diced roma tomatoes, red & green onions, feta crumbles, topped w/ our jumbo crab cake, red pepper aioli and Gorat's House Italian dressing 16

Summer Berry Salad - Fresh in season mixed berries, spring greens, blue cheese crumbles, candied walnuts, red onion with a marinated grilled chicken breast and our house made balsamic vinaigrette 14

GORATS SPECIALS

Served with your choice of a house salad or soup (except on Burger and Chicken Fingers)

Chicken Fried Steak or Chicken

With mashed potatoes and a choice of country or brown gravy 18

Chopped Steak*

With mashed potatoes, topped with mushroom sauce 15

Chicken or Veal Marsala

Breaded and pan fried in a garlic, mushroom Marsala sauce, with rice pilaf c20 | v24

Grilled Garlic and Herb Chicken Breasts

Two plump and juicy chicken breasts with a mild yet flavorful taste profile. Served with vegetable of the day and rice pilaf 14

Open Face Shaved Prime Sandwich

Mounds of shaved prime topped w/mushrooms, onions & brown gravy, served with mashed potatoes 20

Smothered Steak Burger*

1/2 lb. hand-patted Angus burger smothered with mushrooms, onions, bacon and melted cheese. Served with our hand-made fries or sweet potato fries 14

Chicken Fingers (6)

Freshly cut and breaded - Basket(1 side) 11
Dinner (2 sides and soup or salad) 14
Served with our hand-made fries or sweet potato fries

Gorat's Meatloaf

House ground beef and pork, seasoned onions and green peppers, fresh herbs, wrapped in thick sliced black pepper & brown sugar bacon, served with Yukon gold mashed potatoes & topped with mushroom gravy 20

"consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

A La Carte 4.00 - Baked Potato, Natural Cut Fries, Sweet Potato Fries, Mashed Potatoes, Hash Browns, Rice Pilaf, Mostaccioli w/ Marinara, Sautéed Button Mushrooms, Mac n Cheese -(Make it Lobster Mac n Cheese +2.00)