

GORAT'S STEAK HOUSE

RESTAURANT WEEK SEPTEMBER 12-21

3 COURSE MEAL \$50

PICK ONE STARTER, ENTREE, & DESSERT

STARTER

STEAKHOUSE WEDGE

wedge of iceberg lettuce topped with bleu cheese dressing, bleu cheese crumble, bacon, red onion, tomato, balsamic glaze

CAESAR SALAD

romaine, bacon, red onion, tomato, romano cheese, & croutons tossed in house-made caesar dressing

HOUSE SALAD

mixed greens with tomato, cucumber, & red onion

BRUSCHETTA

marinated tomatoes, onions, garlic, & basil served on pesto crushed ciabatta & drizzled with balsamic glaze

ENTREES

BONE-IN RIBEYE* 16OZ

charbroiled, topped with cowboy butter, served with garlic and chive yukon mash

FAROE ISLAND SALMON

premium 8 oz filet topped with garlic citrus butter, served on a bed of sauteed fresh spinach, asparagus & roasted tomato

GARLIC & HERB CHICKEN BREAST

served with garlic and chive yukon mash

ENHANCEMENTS

LOBSTER & CRAB OSCAR 22

langostino, lump crab, sauteed spinach, roasted tomatoes, bernaise

FIRECRACKER SHRIMP 12

buttermilk breaded butterfly shrimp tossed in sweet Thai chili sauce

4OZ LOBSTER TAIL 15

cold water tail steamed. buttered, Old Bay

FEATURED COCKTAILS

SNP 500 16

Maker's Mark, Laphroig, orange & Angostora bitters, simple syrup, smoked

ESPRESSO MARTINI 14

espresso, Tia Maria, vanilla vodka, simple syrup

HUGO SPRITZ 14

elderflower liquour, prosecco, fresh lime, fresh mint, soda

DESSERTS

CRÈME BRÛLÉE

thick vanilla custard, brûléed sugar, raspberry coulis, mint leaf

FLOURLESS CHOCOLATE TORTE

rich dark chocolate, clarified butter, raspberry coulis

a portion of the proceeds benefit

Food Bank for the Heartland

NO SUBSTITUTIONS, THANK YOU