

GORAT'S STEAK HOUSE

RESTAURANT WEEK SEPTEMBER 13-22

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

GRILLED SALMON

topped with garlic citrus butter, served with garlic and chive yukon mash & vegetable

GARLIC & HERB CHICKEN BREAST

served with garlic and chive yukon mash

ENHANCEMENTS

LOBSTER & CRAB OSCAR 22

langostino, lump crab, asparagus, bernaise

SCAMPI SHRIMP (2) 10

colossal black tiger shrimp sauteed in lemon garlic white wine butter

4OZ LOBSTER TAIL 12

cold water tail steamed. buttered, Old Bay

FEATURED COCKTAILS

MIDNIGHT NEGRONI 14

Empress 1908, Creme de Violette, Lillet blanc

GIN RICHARD 15

Sorgin Sauvignon Blanc gin, homemade strawberry coulis, fresh basil, fresh lime, basil crystals

MIDAS TOUCH 16

honey-infused honey bourbon, ginger liqueur, pineapple juice, lemon, simple syrup, tajin, gold flakes

DESSERTS

CRÈME BRÛLÉE

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

POACHED PEAR & BUTTERSCOTCH BREAD PUDDING

butter croissant, vanilla custard, spiced red wine poached pears, homemade butterscotch, walnuts. served warm

a portion of the proceeds benefit
Food Bank for the Heartland

NO SUBSTITUTIONS, THANK YOU