

## STARTERS

<b>THE LAVOSH OR CAULIFLOWER PIES</b> <b>V</b>	11	<b>BRUSSELS SPROUTS</b> <b>V</b>	9
unleavened armenian cracker bread OR a gluten free, vegan, cauliflower crust (+3) baked with fresh ingredients and mozzarella cheese		tender brussels sprouts roasted with red-peppers, maple-cider glaze, and caramelized walnuts, served with dipping sauce	
• chicken and spinach		<b>ROASTED CAULIFLOWER WEDGE</b> <b>V</b>	8
• basil pesto and tomato <b>GF</b>		oven roasted head of cauliflower, seasoned with cracked pepper, and parmesan crumbs, served with choice of dipping sauces	
• smoked rib tips, chicken, prosciutto, sliced tomato, sun-dried tomato pesto <b>GF</b>		<b>FLASH FRIED CALAMARI</b>	10
• lobster sauce, seafood, and vegetables		tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce	
• roasted vegetables, fresh spinach, sliced tomato, sun-dried tomato pesto <b>GF</b>		<b>FRESH GUACAMOLE TABLESIDE</b> <b>V</b>	10
<b>GRILLED VEGETABLES &amp; BRIE</b> <b>GF V</b>	10	guacamole prepared by your server with haas avocados, fresh cilantro, tomatoes and lime, served with freshly fried ancho flour tortilla chips	
seared zucchini, squash, red onion, sliced radishes & tomato. served with creamy brie cheese with basil. served with garlic crostini and baguette		<b>SPINACH &amp; ARTICHOKE FONDUE</b> <b>V</b>	9
<b>COCONUT SHRIMP LOLLIPOPS</b>	11	a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic crostini and baguette	
large shrimp breaded with coconut flakes, served in a martini glass with orange marmalade, mango salsa, a hint of horseradish and lemon		<b>BAKED BRIE EN CROÛTE</b> <b>V</b>	14
<b>TRUFFLE FRIES</b> <b>V</b>	7	mild and buttery-soft cheese with caramelized pears & cranberries. baked in a french pastry shell, served with crostini, baguette, & balsamic vinegar reduction	
hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces			
<b>GATEAU SAMPLER (SERVES FOUR)</b>	25		
a delicious medley of our lavosh, fondue and coconut shrimp			

## GREENS &amp; SOUP

add a cup of soup to any salad +4

<b>GRILLED SALMON SALAD</b> <b>GF</b>	16	<b>COCONUT CHICKEN SALAD</b>	15
fresh grilled salmon filet, served over a bed of romaine and spring greens with sliced mushrooms, scissored egg, tomatoes, sliced radishes, asparagus and red onions, finished with a parmesan crisp and warm bacon dressing on the side		crispy coconut chicken, mixed greens, avocado, scissored egg, tomato, sliced radish, served with a parmesan cheese crisp, asparagus, and choice of dressing served on the side	
<b>GATEAU CHICKEN SALAD</b>	14	<b>GRILLED VEGETABLE SALAD</b> <b>V</b>	13
tender organic chicken breast blended with mayo, celery, scallions, parsley, caramelized walnuts served over spring greens. finished with tomatoes, asparagus, sliced radishes, red onion, parmesan crisp, and choice of dressing served on the side		fresh grilled vegetables served over a bed of romaine and spring greens with sliced mushrooms, scissored egg, tomatoes, asparagus and red onions. finished with a parmesan crisp, sun-dried tomato pesto, and choice of dressing on the side	
<b>COBB SALAD</b> <b>GF V</b>	15	<b>LINCOLN'S BEST SOUP</b>	CUP 4   BOWL 7   FLIGHT OF THREE 7
grilled chicken breast, sliced avocado, bleu cheese, bacon, served over a bed of mixed greens with fresh asparagus, tomatoes, scissored egg, parmesan crisp, and your choice of dressing		lobster bisque, french onion, roasted red pepper gouda	
<b>SIRLOIN STEAK SALAD</b> <b>GF</b>	16	<b>PICK 2 OR 3 COMBO</b> <b>V</b>	choice of two 11   choice of three 14
grilled angus sirloin tips served over a bed of mixed greens with gorgonzola crumbles, sliced bacon, sliced radishes, grape tomatoes, scissored egg and onion, finished with a parmesan crisp and choice of dressing served on the side		<b>SANDWICH</b>	california club   chicken salad croissant   the garden party or grilled vegetables & brie cheese
		<b>SALAD</b>	gateau spring salad with caramelized walnuts, feta cheese and sun-dried cranberries served in a parmesan crisp
		<b>CUP OF SOUP</b>	lobster bisque, french onion, roasted red pepper gouda

## GG SANDWICHES

choice of bleu cheese potato salad, thin-cut fries or a chocolate espresso muffin. sub a cup of fresh fruit medley or soup +3

<b>CHICKEN MONTEREY</b> <b>GF</b>	12	<b>TURKEY AND BRIE CROISSANT</b>	12
grilled all natural chicken breast with prosciutto, melted cheddar and swiss cheeses, served on a fresh brioche roll with lettuce, tomato, onion, roasted red pepper mayo and fresh avocado slices		shaved black pepper turkey breast served on a toasted croissant with lettuce, tomato, onion, finished with creamy brie cheese spread and sun-dried tomato pesto	
<b>CHICKEN SALAD CROISSANT</b>	12	<b>STEAK PHILLY WRAP</b>	15
tender chicken breast blended with mayo, celery, scallions & parsley served on a toasted croissant with lettuce & tomato		sirloin steak tips grilled with pepper, onions, mushrooms and pepper jack cheese, wrapped in a tomato-basil tortilla, finished with chipotle ranch dressing, lettuce and tomato	
<b>THE GARDEN PARTY</b> <b>V</b>	11	<b>BLACKSTONE REUBEN</b>	13
grilled vegetables, tomato, radishes, and spinach leaves wrapped in a tomato-basil tortilla, spread with brie cheese and fresh avocado slices <i>add chicken +2</i>		house-made fresh angus corned beef topped with thousand island dressing, sauerkraut and diced red potatoes, served on thick-sliced rye	
<b>CROQUE MONSIEUR</b>	14	<b>CALIFORNIA CLUB</b>	13
the classic french hot ham and cheese sandwich on brioche toast with grilled ham and dijon mustard, broiled with swiss cheese and mornay sauce		shaved roast beef, turkey, bacon strips, cheddar and swiss cheeses, spring greens, tomatoes, fresh avocado slices and red onion layered on sourdough toast with guacamole and roasted red pepper mayo. served with a side of chipotle ranch dressing	
<b>CRAB SLIDERS</b>	17		
grilled maryland crab cakes served on petite croissants with pineapple mayo, remoulade sauce, bacon, lettuce, tomato and red onion			

## THE BURGERS

choice of bleu cheese potato salad, thin-cut fries or a chocolate espresso muffin. sub a cup of fresh fruit medley or soup +3

**CHOOSE:** nebraska-raised, hormone & pesticide free, humanely treated, wagyu fresh ground beef from the Morgan Ranch in Burwell, NE, or a Vegan Beyond burger **V** or a fresh all-natural chicken breast.**SERVED ON:** a fresh brioche roll or a fresh gluten free roll with lettuce, tomato, onion and roasted red pepper mayo.**ADD:** mushrooms, caramelized onions, extra cheese, jalapeños, bbq sauce, bacon jam, prosciutto, or guacamole +1

<b>GATEAU BURGER*</b> <b>GF</b>	11	<b>VEGGIE</b> <b>GF V</b>	11
cheddar, swiss, pepper jack, mozzarella or bleu cheese		Beyond burger, sliced radishes, creamy brie cheese and basil	
<b>BEER AND BLEU*</b> <b>GF</b>	12	<b>CALIFORNIA BURGER*</b> <b>GF</b>	12
bacon, belgian ale and bleu cheese		bacon, cheddar, swiss, guacamole	
<b>JALAPEÑOS BRIE BURGER*</b> <b>GF</b>	12	<b>PATTY MELT*</b> <b>GF</b>	11
fresh jalapeños, sweet peppers and onions, brie and pepper jack cheeses		cheddar, swiss, caramelized onions, served on grilled rye toast	

**GF** GLUTEN FREE OPTION AVAILABLE**V** VEGETARIAN OPTION AVAILABLE

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.

## MORNING BREAKFAST

all of our eggs are certified organic, cage free eggs

THE BENEDICTS **GF**

choose one of our benedicts served with 2 poached eggs, english muffin, hollandaise sauce and either hashbrowns or a potato pancake

EGGS OSCAR   maryland crab cakes	17
EGGS BENEDICT   smoked canadian bacon	14
EGGS FLORENTINE <b>V</b>   spinach and grilled tomatoes	13
SALMON BENEDICT   blackened salmon	15
SIRLOIN TIPS BENEDICT   beef sirloin tips	15
SHRIMP BENEDICT   grilled red shrimp	16

## FRENCH SLAM

two wedges of our brioche french toast, one egg (any style) and your choice of bacon, canadian bacon or sausage patty

GATEAU'S TRADITIONAL **GF**

two eggs (any style), toast, choice of bacon, canadian bacon or sausage, and hashbrowns or a potato pancake

## PANCAKE SANDWICH

double stack of buttermilk pancakes layered with strips of hickory smoked bacon & topped with one egg any style

CHEF'S BREAKFAST **GF**

two eggs scrambled with diced ham, swiss cheese & fresh chives on a toasted croissant. served with hashbrowns or a potato pancake

## CHICKEN FRIED STEAK

tender swiss steak finished with rich sausage gravy, two eggs (any style), and your choice of hashbrowns or a potato pancake

## HUEVOS RANCHEROS

grilled tomato-basil tortilla topped with two eggs (any style), and spicy green pork chili, served with hashbrowns or potato pancake

## BUTTERMILK BISCUIT BREAKFAST

our freshly baked buttermilk biscuits smothered in sausage gravy, served with your choice of bacon, canadian bacon, or sausage, and two certified organic, cage free eggs

FRENCH TOAST **V**

our homemade custard-battered egg bread grilled light brown, served with butter, maple syrup & powdered sugar

try them stuffed with strawberries, whipped cream cheese & strawberry sauce + 1  
add caramelized pears or bacon jam to either one for +1

STEAK & EGGS **GF**

wagyu 8oz. sirloin steak from the morgan ranch in burwell, ne, prepared to order, served with two eggs (any style), toast and your choice of hash browns or potato pancake  
+ with beef tenderloin medallions 25

THE CRÊPES **V**

warm and tender crêpes stuffed with delicious fillings, served with a chocolate espresso muffin or scone

FLORENTINE | spinach, sautéed vegetables, hollandaise

SWEET FRUIT | fruit medley flamed in brandy, finished with

melba sauce, caramelized pears, cranberries & cream

CORDON BLEU | chicken, ham, shiitake mushrooms, swiss, mornay sauce

SCONE OR BEIGNET **V**

choice of a cream or flavored scone, or warm beignets, served with whipped cream & lemon curd, or strawberry jam

GATEAU PANCAKES **V**

buttermilk cakes, served hot off the griddle with maple syrup and butter  
add blueberries, strawberries, chocolate chips or bacon jam for +1

## BRUNCH SPECIALTIES

choice of bleu cheese potato salad, thin-cut fries or a chocolate espresso muffin. sub a cup of fresh fruit medley or soup +3

## THE FRENCH CONNECTION

shaved roast beef, sautéed mushrooms, caramelized onions and melted swiss, broiled with bacon butter & served on a baguette with mayo, bacon, lettuce, tomato and a side of au jus

## THE CHIPS

ATLANTIC COD 13 | CHICKEN 11 | SHRIMP 16

atlantic cod, all natural chicken breast or large shrimp, fried in our light belgian ale beer batter, served over thin-cut fries, finished with dipping sauces. *additional sides not included*

## JAMAICAN JERK CHICKEN WRAP

tender breast of chicken tossed in our jamaican jerk spice, grilled hot and stuffed into a tomato basil tortilla with pineapple mayo. includes melted cheddar and pepper jack cheese, spring greens, red onions, sliced tomatoes and mango salsa

## QUICHE DU JOUR

a pepper-parsley crust and custard like filling with today's freshest ingredients. ask your server for selections

## CROQUE MADAME

brioche toast grilled with ham, Dijon mustard, finished with two eggs, hollandaise & sliced tomato

THE HASH **GF**

choose one of our grilled hash specialties served with two certified organic, cage free eggs any style and toast. *additional sides not included*

CORNED BEEF | house-made angus corned beef with red potatoes, peppers and onions

DUCK | duck and foie gras sausage, red potatoes, peppers and onions

STEAK | sirloin tips, red potatoes, peppers and onions

PRIMAVERA | brussel sprouts, sweet potatoes, red potatoes, peppers and onions

## MACARONI AND CHEESE

large macaroni sautéed with cream, butter, sharp cheddar and swiss cheese. baked au gratin with sourdough bread and parmesan cheese crumbs.

*additional sides not included*

CHOOSE UP TO (2) INGREDIENTS: asparagus | truffle oil | ham | green chili | salsa | lobster sauce | bacon | chicken | tomato | duck sausage | caramelized onion | prosciutto | jalapeños | smoked rib ends | mushrooms | spinach | broccoli | bleu cheese

*additional ingredients only +1*

## PASTA GORGONZOLA WITH CHICKEN

julienne chicken breast sautéed in olive oil with broccoli florets, simmered in a spinach and artichoke cream sauce with tangy gorgonzola cheese and fettuccine  
*additional sides not included*

## BEVERAGES

Imported And Domestic Beer, Wine & Spirits Are Available

COFFEE	3	CRAFTED COLD BREW	3.5
gateau roast - ethiopian custom roast, shade-grown, organic, ground fresh daily		green gateau ethiopian custom roast, shade grown, organic, 24 hour cold press coffee	
GATEAU ICED TEA	3	COFFEE SPECIALTIES	4
our signature blend of freshly brewed strawberry & apricot tea		café latte, café mocha, café au lait, cappuccino	
CHAI TEA	3.5	ITALIAN CREAM SODA	3.5
- hot or cold - blend of honey-spiced tea and milk		raspberry, strawberry, swiss chocolate, vanilla or kiwi	
LEAF TEAS	3	FRESHLY SQUEEZED LEMONADE	3
earl grey, english breakfast, green, green gateau or market spice		add strawberry, kiwi or raspberry flavor +50¢ each	
DECAF HOT TEA	3	BOTTLED WATER	3.5
english breakfast or peppermint		pellegrino, acqua panna	
ICED LATTE	4	GATEAU CRAFTED TONICS TONICS	4
Green Gateau cold brew with your choice of flavors, half and half 4		a refreshing combination of strawberry or blueberry and mint steeped in simple syrup, finished with tonic water	
ESPRESSO	SINGLE 3   DOUBLE 3.5		

*the green gateau supports local buisnesses and would like to thank morgan wagyu ranch-burwell, branched oak farms-malcom, delish farms-hallam, the rabbit hole bakery-lincoln, lequartier bakery-lincoln, butterfly bakery-lincoln, super saver smokehouse-lincoln, lithuanian bakery-omaha, orsi bakery-omaha, rotella bakery-omaha, blue valley farms-sandhills, the mill-lincoln, heartland organics-martell, high society cheesecakes-lincoln, brickway brewery-omaha, zipline brewing-lincoln, nebraska brewing co.-papillion, thunderhead brewing-kearney, lucky bucket brewing-lavista*

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