

STARTERS

THE LAVOSH, PIZZA OR CAULIFLOWER PIES

unleavened armenian cracker bread OR traditional pizza OR a gluten free cauliflower crust (+4) baked with fresh ingredients and mozzarella cheese

- chicken and spinach
- basil pesto, tomato, ricotta **GF**
- tomato, basil, mascarpone, mozzarella, gouda cheese **GF**
- pulled pot roast, chicken, prosciutto, sliced tomato, sun-dried tomato pesto **GF**
- roasted vegetables, fresh spinach, sliced tomato, ricotta, sun-dried tomato pesto **GF**
- pear, cranberry, spinach, bacon, brie cheese, garlic butter **GF**

COCONUT SHRIMP LOLLIPOPS

large shrimp breaded with coconut flakes, served in a martini glass with orange marmalade, mango salsa, a hint of horseradish and lemon

TRUFFLE FRIES **V**

hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces

GATEAU SAMPLER (SERVES FOUR)

a delicious medley of our lavosh, fondue and coconut shrimp

TUNA POKE BOWL

yellowfin tuna, mango, cucumber, avocado, scallions, black sesame seeds, radish, sweet peppers, tossed in soy and honey marinade, served in a stone bowl finished with sriracha aioli and crispy wontons chips for dipping

SPECIALTY SALADS & SOUPS

add a cup of soup to any salad +6

GREEN GATEAU HOUSE SALAD **V**

parmesan crispy, mixed greens, feta cheese, caramelized walnuts, sundried cranberries

COBB SALAD **GF V**

parmesan crisp, asparagus, mixed greens, shaved radish, grape tomato, avocado, bleu cheese, chopped bacon, scissored eggs, cucumber

MEDITERRANEAN **GF V**

parmesan crisp, asparagus, mixed greens, grape tomato, onion, artichoke hearts, mushrooms, olives, scissored egg, cucumber

CARIBBEAN **GF V**

parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, cucumber, mango salsa

NICOISE SALAD **GF**

tomatoes, red potatoes, olives, asparagus, radish, green beans, cucumbers, boiled eggs, served over spring greens

add seared yellowfin tuna +6

GG SANDWICHES

choice of bleu cheese potato salad, fries or a chocolate espresso muffin. sub a cup of fresh fruit medley or soup +5

BLACKSTONE REUBEN

house-made fresh angus corned beef topped with thousand island dressing, sauerkraut and diced red potatoes, served on thick-sliced rye

CALIFORNIA CLUB

shaved pit ham, 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

THE FRENCH CONNECTION

braised pot roast with sauteed mushrooms, caramelized onions and brie cheese, broiled with bacon butter and served on a french baguette with mayo, bacon, lettuce and tomato with au jus

BEEF MONTEREY

grilled choice angus ribeye steak with caramelized onions, mushrooms and brie cheese served on a brioche roll with au jus

TURKEY BRIE AVOCADO BLT **GF**

roast turkey, avocado and bacon slices, tomato, brie, lettuce and mayo, served on toasted whole grain wheat bread

17	BRUSSELS SPROUTS V	13
	tender brussels sprouts roasted with red-peppers, maple-cider glaze, and caramelized walnuts, served with dipping sauces	
	BEIGNETS	7
	fresh fried light pastries smothered in powdered sugar and cinnamon, served with whipped cream and your choice of lemon curd or strawberry jam	
	FLASH FRIED CALAMARI	14
	tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce	
13	FRESH GUACAMOLE TABLESIDE V	11
	guacamole prepared by your server with haas avocados, fresh cilantro, tomatoes and lime, served with freshly fried ancho flour tortilla chips	
9	SPINACH & ARTICHOKE FONDUE V	11
	a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette	
32	BAKED BRIE EN CROÛTE V	17
	mild and buttery-soft cheese with caramelized pears & cranberries. baked in a french pastry shell, served with garlic baguette & balsamic vinegar reduction	
15	MARYLAND CRAB CAKES	20
	grilled blue crab cakes served with red pepper aioli, finished with microgreens, remoulade, and tartar sauce	

12	SPINACH & BERRY SALAD	14
	parmesan crisp, fresh spinach leaves, strawberries, blueberries, cranberries, candied walnuts, cucumbers, chevre cheese, choice of dressing	
15	CAESAR	14
	parmesan crisp, asparagus, grape tomato, radish, romaine, shredded parmesan, brioche croutons, caesar dressing	
12	ADD A PROTEIN	
	steak tips 12 jerk chicken 6 grilled chicken 6 grilled salmon* 7 turkey 5 grilled shrimp 7 shaved pit ham 5 gateau chicken salad 5 grilled vegetables 6 half avocado 5 coconut chicken strips 7 grilled crab cake 8 broccoli 5 yellowfin tuna 6	
12	LINCOLN'S BEST SOUP	CUP 6 BOWL 10 FLIGHT OF THREE 10
	lobster bisque, french onion, roasted red pepper gouda	

16	ATLANTIC COD SANDWICH	17
	atlantic cod fried in New Belgium Fat Tire amber ale batter, served on a brioche roll with lettuce, tomato, onion, remoulade and tartar sauce	
16	JAMAICAN JERK CHICKEN WRAP	15
	tender breast of chicken tossed in our jamaican jerk spice, grilled hot and stuffed into a tomato basil tortilla with roasted red pepper mayo, melted cheddar cheese, spring greens, red onions, sliced tomato and mango salsa	
18	TUNA WRAP	17
	seared yellowfin tuna, crispy wonton strips, spring greens, tomatoes, onions, radish, cucumbers, sweet chili sauce and sriracha aioli wrapped in a tomato basil tortilla	
20	COCONUT CHICKEN WRAP	16
	julienned chicken breast encrusted in toasted coconut flakes, wrapped in a tomato basil tortilla with fresh tomato, lettuce, red onion, mango salsa, and sriracha aioli	
15	THE BURGER	16
	choose: hormone free, grass fed wagyu ground beef from the morgan ranch in burwell, ne, OR a vegan burger, OR an all natural chicken breast served on a fresh brioche or gf roll with lettuce, tomato, onion, and roasted red pepper mayo add ons +2: cheddar swiss brie mozzarella bleu cheese bacon jam bacon bbq sauce sauteed mushrooms jalapenos guacamole caramelized onions	

PICK 2 OR 3 COMBO

CHOICE OF TWO 15 | CHOICE OF THREE 18

MAIN

california club | chicken salad croissant | half slice quiche du jour
half roasted vegetable cauliflower crust lavosh

SALAD

gateau spring salad with caramelized walnuts, feta cheese, sun-dried cranberries and parmesan crisp

CUP OF SOUP

lobster bisque | french onion | roasted red pepper gouda

MORNING BREAKFAST

all of our eggs are certified organic, cage free eggs | available 8am - 3pm saturday - sunday

THE BENEDICTS ☑

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

EGGS OSCAR | maryland crab cakes

EGGS BENEDICT | smoked canadian bacon

EGGS FLORENTINE ☑ | spinach and grilled tomatoes

SALMON BENEDICT | blackened salmon

SIRLOIN TIPS BENEDICT | beef sirloin tips

SHRIMP BENEDICT | grilled red shrimp

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 ☑

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 ☑

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 hash browns 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 ☑

our homemade custard-battered egg bread grilled light brown, served with butter, maple syrup & powdered sugar
try them topped with honey mascarpone cheese, fresh strawberries and blueberries + 2 add caramelized pears or bacon jam to either one for +2

STEAK & EGGS ☑

8oz. prime center cut top sirloin steak prepared to order, served with two eggs (any style), toast and your choice of hash browns or potato pancake + with beef tenderloin medallions 36

THE CRÊPES ☑

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

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, ricotta, mornay sauce

GATEAU PANCAKES ☑

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

BLUEBERRY/RICOTTA PANCAKES

two blueberry pancakes with ricotta cheese, finished with lemon zest and poppyseeds, accompanied by our lemon curd, syrup and butter

THE HASH ☑

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

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

STEAK | sirloin tips, red potatoes, peppers and onions

PRIMAVERA | red potatoes, peppers and onions, brussels sprouts, mushrooms and broccoli

CROQUE MADAME

bricche toast grilled with ham, Dijon mustard, finished with two eggs, hollandaise & diced tomato. choice of blue cheese potato salad, fries, or a chocolate espresso muffin.
Sub a cup of fresh fruit or soup +5

BRUNCH SPECIALTIES

CROQUE MONSIEUR

the classic french hot ham and cheese sandwich on brioche toast with grilled ham and dijon mustard, baked au gratin with ricotta, swiss cheese and mornay sauce

CRAB SLIDERS

grilled maryland crab cakes served on petite croissants with roasted red pepper mayo, remoulade sauce, bacon, lettuce, tomato and red onion

CHICKEN SALAD CROISSANT

tender chicken breast blended with mayo, celery, scallions & parsley served on a toasted croissant with lettuce & tomato

THE CHIPS

atlantic cod, all natural chicken breast or large shrimp, fried in New Belgium Fat Tire amber ale batter, served over fries, finished with dipping sauces.
additional sides not included

QUICHE DU JOUR

a pepper-parsley crust and custard like filling with today's freshest ingredients. choice of blue cheese potato salad, thin cut fries, or a chocolate espresso muffin.

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

GATEAU BURRITO

grilled red potatoes, shredded beef, peppers, onions, two scrambled eggs, wrapped in a tomato-basil tortilla, finished with green pork chili, cheddar cheese, roasted red pepper coulis and ancho/lime cream.
additional sides not included

MASCARPONE MACARONI & 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 chile | lobster sauce | bacon | chicken | tomato | caramelized onions | jalapenos | shredded beef | mushrooms | spinach | broccoli | bleu cheese
additional ingredients only +2

BEVERAGES

imported and domestic beer, wine & spirits are available

COFFEE

gateau roast - ethiopian custom roast, shade-grown, organic, ground fresh daily

GATEAU ICED TEA

our signature blend of freshly brewed strawberry & apricot tea

CHAI TEA

hot or cold - blend of honey-spiced tea and milk

LEAF TEAS

earl grey, english breakfast, green gateau or market spice

DECAF HOT TEA

english breakfast

ICED LATTE

Green Gateau cold brew with your choice of flavors, half and half 4

ESPRESSO

SINGLE 4.5 | DOUBLE 5.5

4

4

5

4

4

6

CRAFTED COLD BREW

Green Gateau ethiopian custom roast, shade grown, organic, 24 hour cold press coffee

COFFEE SPECIALTIES

cáfe latte, cáfe mocha, cáfe au lait, cappuccino

ITALIAN CREAM SODA

raspberry, strawberry, swiss chocolate, vanilla or kiwi

FRESH ORANGE JUICE OR LEMONADE

add strawberry, kiwi or raspberry flavor +.50 each

ASSORTED JUICES

apple, cranberry, tomato, pineapple

BOTTLED WATER

pellegrino, acqua panna

GATEAU CRAFTED TONICS

a refreshing combination of strawberry or blueberry and mint steeped in simple syrup, finished with tonic water

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