

STARTERS

THE LAVOSH OR CAULIFLOWER PIES unleavened armenian cracker bread OR a gluten free, cauliflower crust (+3) baked with fresh ingredients and mozzarella cheese	12	BEIGNETS fresh fried light pastries smothered in powdered sugar and cinnamon served with whipped cream and your choice of lemon curd or strawberry jam	5
<ul style="list-style-type: none"> • chicken and spinach GF • basil pesto and tomato GF • shredded pot roast, chicken, prosciutto, sliced tomato, sun-dried tomato pesto GF • lobster sauce, seafood, and vegetables • roasted vegetables, fresh spinach, sliced tomato, sun-dried tomato pesto GF 		FLASH FRIED CALAMARI tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce	10
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	11	FRESH GUACAMOLE TABLESIDE V guacamole prepared by your server with haas avocados, fresh cilantro, tomatoes and lime, served with freshly fried ancho flour tortilla chips	10
TRUFFLE FRIES V hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces	7	SPINACH & ARTICHOKE FONDUE V a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette	9
GATEAU SAMPLER (SERVES FOUR) a delicious medley of our lavosh, fondue and coconut shrimp	30	BAKED BRIE EN CROÛTE V mild and buttery-soft cheese with caramelized pears & cranberries. baked in a french pastry shell, served with garlic baguette, & balsamic vinegar reduction	14
BRUSSELS SPROUTS V tender brussels sprouts roasted with red-peppers, maple-cider glaze, and caramelized walnuts, served with dipping sauces	9		

GATEAU SPECIALTIES

add a cup of soup or gateau house salad +4 | 6. sub a cup of fresh fruit medley or soup +3

SALMON AND RISOTTO 4 oz. grilled salmon filet served over zucchini and summer squash risotto, finished with lobster bisque and asparagus spears <i>additional sides not included</i>	16	THE CHIPS atlantic cod, all natural chicken breast, large shrimp, fried in our light belgian ale beer batter, served over thin-cut fries, finished with dipping sauces <i>additional sides not included</i>	ATLANTIC COD 14 CHICKEN 11 SHRIMP 16
TENDERLOIN AU POIVRE FETTUCCINE angus tenderloin tips sautéed with mushrooms, green, and black peppercorns, flamed in brandy, simmered in cream with dijon, and gorgonzola cheese, then tossed with fresh fettuccine. <i>additional sides not included</i>	17	CRÊPES CORDON BLEU CASSEROLE chopped ham, asparagus spears and shiitake mushrooms wrapped in our delicate crêpes then baked au gratin with swiss cheese. choice of blue cheese potato salad, thin cut fries, or a chocolate espresso muffin. sub a cup of fresh fruit or soup +3	16
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. sub a cup of fresh fruit or soup +3 <i>ask your server for selections</i>	12	STEAK AND MUSHROOMS GF 4 oz. wagyu sirloin steak from the Morgan Ranch in Burwell, NE served over roasted sweet potatoes, brussels sprouts, red peppers and onion, finished with wild mushroom demi-glace, and fresh asparagus. <i>additional sides not included</i>	16
MACARONI & CHEESE V large macaroni sautéed with cream, butter, sharp cheddar and swiss cheese. baked au gratin with sourdough bread and parmesan cheese crumbs. <i>additional sides not included</i>	15	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 <i>additional sides not included</i>	16
CHOOSE UP TO (2) INGREDIENTS: asparagus truffle oil ham salsa lobster sauce bacon chicken tomato bacon jam caramelized onion jalapeños shredded beef mushrooms spinach broccoli bleu cheese <i>additional ingredients +1 each</i>			

BEVERAGES

imported and domestic beer, wine & spirits are available

COFFEE gateau roast - ethiopian custom roast, shade-grown, organic, ground fresh daily	3.5	CRAFTED COLD BREW green gateau ethiopian custom roast, shade grown, organic, 24 hour cold press coffee	4
GATEAU ICED TEA our signature blend of freshly brewed strawberry & apricot tea	3.5	COFFEE SPECIALTIES café latte, café mocha, café au lait, cappuccino	4.5
CHAI TEA - hot or cold - blend of honey-spiced tea and milk	4	ITALIAN CREAM SODA raspberry, strawberry, swiss chocolate, vanilla or kiwi	4
LEAF TEAS earl grey, english breakfast, green, green gateau or market spice	3.5	FRESHLY SQUEEZED LEMONADE add strawberry, kiwi or raspberry flavor +50¢ each	3.5
DECAF HOT TEA english breakfast or peppermint	3.5	BOTTLED WATER pellegrino, acqua panna	4
ICED LATTE Green Gateau cold brew with your choice of flavors, half and half 4	4.5	GATEAU CRAFTED TONICS a refreshing combination of strawberry or blueberry and mint steeped in simple syrup, finished with tonic water	4.5
ESPRESSO	SINGLE 4 DOUBLE 4.5		

GF AN ITEM THAT CAN BE MADE GLUTEN FREE

V AN ITEM THAT IS OR CAN BE MADE VEGETARIAN

Green Gateau is pleased to offer a variety of gluten free options, however we are NOT a gluten free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize risk, but, as a scratch kitchen, there will always be gluten in the air to some extent.

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

SPECIALTY SALADS & SOUPS

add a cup of soup to any salad +4

GREEN GATEAU HOUSE SALAD V	10	CARIBBEAN V GF	10
parmesan crisp, mixed greens, feta cheese, caramelized walnuts, sundried cranberries		parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, mango salsa	
COBB SALAD V GF	12	CAESAR	9
parmesan crisp, asparagus, mixed greens, shaved radish, grape tomato, avocado, blue cheese, chopped bacon, scissored egg		parmesan crisp, asparagus, romaine, shredded parmesan, brioche croutons, caesar dressing	
MEDITERANEAN V GF	10	ADD A PROTEIN	
parmesan crisp, asparagus, mixed greens, grape tomato, onion, artichoke hearts, mushrooms, scissored egg		steak tips 6 jerk chicken 5 grilled chicken breast 5	
ANCIENT GRAINS V GF	10	grilled salmon 6 turkey 4 grilled shrimp 6 shaved pit ham 4	
quinoa and farro, sundried tomato pesto, sundried cranberries, artichoke hearts, toasted almonds, balsamic vinegar reduction		gateau chicken salad 4 grilled vegetables 5 ½ avocado 4	
		coconut chicken strips 6 grilled crab cake 7 broccoli 4	
		LINCOLN'S BEST SOUP	CUP 4 BOWL 7 FLIGHT OF THREE 7
		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

CHICKEN SALAD CROISSANT	12	THE FRENCH CONNECTION	15
tender chicken breast blended with mayo, celery, scallions & parsley served on a toasted croissant with lettuce & tomato		braised pot roast with sautéed mushrooms, caramelized onions and swiss cheese, broiled with bacon butter & served on a french baguette with mayo, bacon, lettuce and tomato with au jus	
CROQUE MONSIEUR	14	JAMAICAN JERK CHICKEN WRAP	11
the classic french hot ham and cheese sandwich on brioche toast with grilled ham and dijon mustard, broiled with swiss cheese and mornay sauce		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 and pepper jack cheeses, spring greens, red onions, sliced tomatoes and mango salsa	
CRAB SLIDERS	17	THE BURGERS	11
grilled maryland crab cakes served on petite croissants with roasted red pepper mayo, remoulade sauce, bacon, lettuce, tomato and red onion		choose: hormone free, grass-fed wagyu ground beef from the morgan ranch in burwell, ne, a vegan burger, or an all natural chicken breast served on a fresh brioche or gluten free roll with lettuce, tomato, onion, and roasted red pepper mayo	
TURKEY AND SWISS CROISSANT	12	add ons +1	
shaved turkey breast served on a toasted croissant with lettuce, tomato, onion, finished with dijon spread and sun-dried tomato pesto		cheddar swiss pepperjack mozzarella bleu cheese bacon jam	
STEAK PHILLY WRAP	15	bacon bbq sauce sautéed mushrooms jalapeños guacamole	
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		caramelized onions	
BLACKSTONE REUBEN	13	"PICK 2 OR 3 COMBO"	
house-made fresh angus corned beef topped with thousand island dressing, sauerkraut and diced red potatoes, served on thick-sliced rye		choice of two 11 choice of three 14	
CALIFORNIA CLUB	13	• main	
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		california club chicken salad croissant ½ roasted vegetable cauliflower crust lavosh 1/2 slice of our quiche du jour	
		• salad	
		gateau mixed greens salad with caramelized walnuts, feta, sundried cranberries, and parmesan crisp	
		• cup of soup	
		lobster bisque french onion roasted red pepper gouda	

GREEN GATEAU PANTRY

SOUP X QT	18	BAKED GOODS	
lobster bisque, french onion, roasted red pepper gouda		large croissants 3	small croissants 1.5
DRESSINGS & SAUCES	8OZ - 5	brioche bread 8	brioche buns 1.5
raspberry vinaigrette, roasted red pepper vinaigrette, creamy parmesan, blue cheese, red pepper aioli, orange marmalade, bacon vinaigrette, tartar, remoulade, cocktail, sriracha aioli, lemon curd, ranch, and chipotle ranch.		rye bread 8	parmesan crisps 1.5
TAKE AND MAKE		weekends : scones & biscuits 5	gateau cakes 60
vegetable risotto 10 PER QT.	spinach and artichoke fondue 20 PER QT.	tortes 60	green gateau quiche X6 SERVINGS 40
pot roast 13 PER LB	gg crab cakes 20 PER 4	SIGNATURE SPICE BLENDS	
brie en croute 10 EA	gg chicken salad 15 PER QT.	steak rub	5 PER 4 OZ
morgan ranch ground wagyu 13 PER LB	applewood smoked bacon 13 PER LB	blackening seasoning	fish spice
corned beef 23 PER LB	fresh fettuccine nests X3 SERVINGS 7.5	coffee rub	grilled vegetable seasoning
brussels sprout hash 8 PER QT	wild mushroom demi-glace 16 PER QT.	GREEN GATEAU TEA	6 PER 3 OZ
		GREEN GATEAU COFFEE	3 PER 3 OZ

the green gateau supports local buisnesses and would like to thank morgan wagyu ranch-burwell, 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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