



STARTERS

15	THE LAVOSH OR CAULIFLOWER PIES unleavened armenian cracker bread OR a gluten free, cauliflower crust (+4) baked with fresh ingredients and mozzarella cheese <ul style="list-style-type: none">• chicken and spinach• basil pesto and tomato GF• pulled pot roast, chicken, prosciutto, sliced tomato, sun-dried tomato pesto GF• roasted vegetables, fresh spinach, sliced tomato, sun-dried tomato pesto GF• pear, cranberry, spinach, bacon, cream cheese, garlic butter GF
12	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
9	TRUFFLE FRIES V hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces
30	GATEAU SAMPLER (SERVES FOUR) a delicious medley of our lavosh, fondue and coconut shrimp
12	BRUSSELS SPROUTS V tender brussels sprouts roasted with red-peppers, maple-cider glaze, and caramelized walnuts, served with dipping sauces

5	BEIGNETS fresh fried light pastries smothered in powdered sugar and cinnamon served with whipped cream and your choice of lemon curd or strawberry jam
11	FLASH FRIED CALAMARI tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce
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
11	SPINACH & ARTICHOKE FONDUE V a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette
16	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

SPECIALTY SALADS AND SOUP

add a cup of soup to any salad +5

11	GREEN GATEAU HOUSE SALAD V parmesan crisp, mixed greens, feta cheese, caramelized walnuts, sundried cranberries
13	COBB SALAD V GF parmesan crisp, asparagus, mixed greens, shaved radish, grape tomato, avocado, blue cheese, chopped bacon, scissored egg
11	MEDITERRANEAN V GF parmesan crisp, asparagus, mixed greens, grape tomato, onion, artichoke hearts, mushrooms, scissored egg
11	ANCIENT GRAINS V quinoa and farro, sundried tomato pesto, sundried cranberries, artichoke hearts, toasted almonds, balsamic vinegar reduction

11	CARIBBEAN V GF parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, mango salsa
12	CAESAR parmesan crisp, asparagus, romaine, shredded parmesan, brioche croutons, caesar dressing
ADD A PROTEIN	
11	steak tips 6 jerk chicken 5 grilled chicken breast 5 grilled salmon 6 turkey 4 grilled shrimp 6 pit ham 4 gateau chicken salad 4 grilled vegetables 5 ½ avocado 4 coconut chicken strips 6 grilled crab cake 7 broccoli 4
11	LINCOLN'S BEST SOUP CUP 5 BOWL 8 FLIGHT OF THREE 8 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 +4

13	CHICKEN SALAD CROISSANT tender chicken breast blended with mayo, celery, scallions & parsley served on a toasted croissant with lettuce & tomato
15	CROQUE MONSIEUR the classic french hot ham and cheese sandwich on brioche toast with grilled ham and dijon mustard, broiled with swiss cheese and mornay sauce
21	CRAB SLIDERS grilled maryland crab cakes served on petite croissants with roasted red pepper mayo, remoulade sauce, bacon, lettuce, tomato and red onion
15	BLACKSTONE REUBEN house-made fresh angus corned beef topped with thousand island dressing, sauerkraut and diced red potatoes, served on thick-sliced rye
14	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
15	THE FRENCH CONNECTION 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
13	TURKEY AVOCADO BLT GF roast turkey, avocado and bacon slices, tomato, lettuce and mayo, served on toasted whole grain wheat bread

14	JAMAICAN JERK CHICKEN WRAP 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 tomatoes and mango salsa
14	THE BURGERS 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 add ons +1 cheddar swiss mozzarella bleu cheese bacon jam bacon bbq sauce sautéed mushrooms jalapeños guacamole caramelized onions
“PICK 2 OR 3 COMBO”	
14	choice of two 13 choice of three 16
15	• main california club chicken salad croissant ½ roasted vegetable cauliflower crust lavosh 1/2 slice of our quiche du jour
15	• salad gateau mixed greens salad with caramelized walnuts, feta, sundried cranberries, and parmesan crisp
13	• 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 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	25
EGGS BENEDICT smoked ham	16
EGGS FLORENTINE V spinach and grilled tomatoes	16
SALMON BENEDICT blackened salmon	17
SIRLOIN TIPS BENEDICT beef sirloin tips	19
SHRIMP BENEDICT grilled shrimp	19
FRENCH SLAM	12
two wedges of our brioche french toast, one egg (any style) and your choice of bacon, smoked ham or sausage patty	
GATEAU’S TRADITIONAL GF	15
two eggs (any style), toast, choice of bacon, ham or sausage, and hashbrowns or a potato pancake	
PANCAKE SANDWICH	13
double stack of buttermilk pancakes layered with strips of hickory smoked bacon & topped with two eggs (any style)	
CHEF’S BREAKFAST GF	14
two eggs scrambled with diced ham, swiss cheese & fresh chives on a toasted croissant. served with hashbrowns or a potato pancake	
CHICKEN FRIED STEAK	18
tender swiss steak finished with rich sausage gravy, two eggs (any style), and your choice of hashbrowns or a potato pancake	
HUEVOS RANCHEROS	15
grilled tomato-basil tortilla topped with two eggs (any style), and spicy green pork chili, served with hashbrowns or potato pancake	
BUTTERMILK BISCUIT BREAKFAST	15
our freshly baked buttermilk biscuits smothered in sausage gravy, served with your choice of bacon, smoked ham, or sausage, and two eggs (any style)	

FRENCH TOAST V	12
our homemade custard-battered egg bread grilled light brown, served with butter, maple syrup & powdered sugar	
<i>try them stuffed with strawberries, whipped cream cheese & strawberry sauce + 1</i>	
<i>add caramelized pears or bacon jam to either one for + 1</i>	
STEAK & EGGS GF	28
8 oz. 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 + <i>with beef tenderloin medallions</i> 32	
THE CRÊPES V	15
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, mornay sauce	
GATEAU PANCAKES V	10
buttermilk cakes, served hot off the griddle with maple syrup and butter	
<i>add blueberries, strawberries, chocolate chips or bacon jam for + 1</i>	
THE HASH GF	
choose one of our grilled hash specialties served with two certified organic, cage free eggs (any style) and toast. <i>additional sides not included</i>	
CORNE D BEEF house-made angus corned beef with red potatoes, peppers and onions	17
STEAK sirloin tips, red potatoes, peppers and onions	18
PRIMAVERA brussel sprouts, sweet potatoes, red potatoes, peppers and onions	16
CROQUE MADAME	15
brioche toast grilled with ham, dijon mustard, finished with two eggs, hollandaise & diced tomato. choice of blue cheese potato salad, thin cut fries, or a chocolate espresso muffin.	
Sub a cup of fresh fruit or soup +4	

BRUNCH SPECIALTIES

THE CHIPS	ATLANTIC COD 19 CHICKEN 14 SHRIMP 17
atlantic cod, all natural chicken breast or large shrimp, fried in backswing fc goalden ale, served over thin-cut fries, finished with dipping sauces. <i>additional sides not included</i>	
QUICHE DU JOUR	13
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 +4 <i>ask your server for selections</i>	
PASTA GORGONZOLA WITH CHICKEN	17
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>	
GATEAU BURRITO	18
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	
MACARONI AND CHEESE	18
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>	
CHOOSE UP TO (2) INGREDIENTS: asparagus truffle oil ham green chili salsa lobster sauce bacon chicken tomato caramelized onions jalapeños shredded beef mushrooms spinach broccoli bleu cheese <i>additional ingredients only + 1</i>	

BEVERAGES

Imported And Domestic Beer, Wine & Spirits Are Available

COFFEE	4	CRAFTED COLD BREW	4.5
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	4	COFFEE SPECIALTIES	5
our signature blend of freshly brewed strawberry & apricot tea		café latte, café mocha, café au lait, cappuccino	
CHAI TEA	5	ITALIAN CREAM SODA	5
- hot or cold - blend of honey-spiced tea and milk		raspberry, strawberry, swiss chocolate, vanilla or kiwi	
LEAF TEAS	4	FRESHLY SQUEEZED LEMONADE	4
earl grey, english breakfast, green, green gateau or market spice		add strawberry, kiwi or raspberry flavor +50¢ each	
DECAF HOT TEA	4	BOTTLED WATER	4.5
english breakfast or peppermint		pellegrino, acqua panna	
ICED LATTE	5	GATEAU CRAFTED TONICS	5
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 4.5 DOUBLE 5		

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

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.