

STARTERS

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

<b>BEIGNETS</b> fresh fried light pastries smothered in powdered sugar and cinnamon served with whipped cream and your choice of lemon curd or strawberry jam	5
<b>FLASH FRIED CALAMARI</b> tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce	11
<b>FRESH GUACAMOLE TABLESIDE V</b> guacamole prepared by your server with haas avocados, fresh cilantro, tomatoes and lime, served with freshly fried ancho flour tortilla chips	11
<b>SPINACH &amp; ARTICHOKE FONDUE V</b> a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette	11
<b>BAKED BRIE EN CROûTE V</b> mild and buttery-soft cheese with caramelized pears & cranberries. baked in a french pastry shell, served with garlic baguette, & balsamic vinegar reduction	16

SPECIALTY SALADS AND SOUP

add a cup of soup to any salad +5

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

<b>CARIBBEAN V GF</b> parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, mango salsa	11
<b>CAESAR</b> parmesan crisp, asparagus, romaine, shredded parmesan, brioche croutons, caesar dressing	12
<b>ADD A PROTEIN</b> steak tips 6   jerk chicken 5   grilled chicken breast 5 grilled salmon 6   turkey 4   grilled shrimp 6   shaved pit ham 4 gateau chicken salad 4   grilled vegetables 5   ½ avocado 4 coconut chicken strips 6   grilled crab cake 7   broccoli 4	
<b>LINCOLN’S BEST SOUP</b> CUP 5   BOWL 8   FLIGHT OF THREE 8 lobster bisque, french onion, roasted red pepper gouda	

GATEAU SPECIALTIES

add a cup of soup or gateau house salad +5 | 7. sub a cup of fresh fruit medley or soup +4

<b>SALMON AND RISOTTO</b> 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>	18
<b>TENDERLOIN AU POIVRE FETTUCCINE</b> 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>	20
<b>QUICHE DU JOUR</b> 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>	13
<b>MACARONI &amp; CHEESE V</b> 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>	18
<b>CHOOSE UP TO (2) INGREDIENTS:</b> 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>	

<b>THE CHIPS</b> ATLANTIC COD 19   CHICKEN 14   SHRIMP 17 atlantic cod, all natural chicken breast, large shrimp, fried in backswing bugeater fc goalden ale, served over thin-cut fries, finished with dipping sauces <i>additional sides not included</i>	
<b>CRêPES CORDON BLEU CASSEROLE</b> 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 +4	15
<b>STEAK AND MUSHROOMS GF</b> 4 oz. prime center cut top sirloin steak served over sweet potatoes, brussels sprouts, red peppers and onion, finished with wild mushroom demi-glaze, and fresh asparagus. <i>additional sides not included</i>	20
<b>PASTA GORGONZOLA WITH CHICKEN</b> 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>	17
<b>GATEAU BURRITO</b> 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	18

BEVERAGES

imported and domestic beer, wine & spirits are available

<b>COFFEE</b> gateau roast - ethiopian custom roast, shade-grown, organic, ground fresh daily	4
<b>GATEAU ICED TEA</b> our signature blend of freshly brewed strawberry & apricot tea	4
<b>CHAI TEA</b> - hot or cold - blend of honey-spiced tea and milk	5
<b>LEAF TEAS</b> earl grey, english breakfast, green, green gateau or market spice	4
<b>DECAF HOT TEA</b> english breakfast or peppermint	4
<b>ICED LATTE</b> Green Gateau cold brew with your choice of flavors, half and half 4	5
<b>ESPRESSO</b>	SINGLE 4.5   DOUBLE 5

<b>CRAFTED COLD BREW</b> green gateau ethiopian custom roast, shade grown, organic, 24 hour cold press coffee	4.5
<b>COFFEE SPECIALTIES</b> cáfe latte, cáfe mocha, cáfe au lait, cappuccino	5
<b>ITALIAN CREAM SODA</b> raspberry, strawberry, swiss chocolate, vanilla or kiwi	5
<b>FRESHLY SQUEEZED LEMONADE</b> add strawberry, kiwi or raspberry flavor +50¢ each	4
<b>BOTTLED WATER</b> pellegrino, acqua panna	4.5
<b>GATEAU CRAFTED TONICS</b> a refreshing combination of strawberry or blueberry and mint steeped in simple syrup , finished with tonic water	5

- GF

AN ITEM THAT CAN BE MADE GLUTEN FREE
- V

AN ITEM THAT IS OR CAN BE MADE VEGETARIAN

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

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

<b>CHICKEN SALAD CROISSANT</b> tender chicken breast blended with mayo, celery, scallions & parsley served on a toasted croissant with lettuce & tomato	13	<b>JAMAICAN JERK CHICKEN WRAP</b> 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
<b>CROQUE MONSIEUR</b> the classic french hot ham and cheese sandwich on brioche toast with grilled ham and dijon mustard, broiled with swiss cheese and mornay sauce	15	<b>THE BURGERS</b> 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	14
<b>CRAB SLIDERS</b> grilled maryland crab cakes served on petite croissants with roasted red pepper mayo, remoulade sauce, bacon, lettuce, tomato and red onion	21	<b>“PICK 2 OR 3 COMBO”</b> choice of two 13   choice of three 16	
<b>BLACKSTONE REUBEN</b> house-made fresh angus corned beef topped with thousand island dressing, sauerkraut and diced red potatoes, served on thick-sliced rye	15	<ul style="list-style-type: none"><li>main california club   chicken salad croissant   ½ roasted vegetable cauliflower crust lavosh   1/2 slice of our quiche du jour</li><li>salad gateau mixed greens salad with caramelized walnuts, feta, sundried cranberries, and parmesan crisp</li><li>cup of soup lobster bisque   french onion   roasted red pepper gouda</li></ul>	
<b>CALIFORNIA CLUB</b> 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	14		
<b>THE FRENCH CONNECTION</b> 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	15		
<b>TURKEY AVOCADO BLT</b> roast turkey, avocado and bacon slices, tomato, lettuce and mayo, served on toasted whole grain wheat bread	13		

EVENING FARE

add a cup of soup or gateau spring salad +5/7

<b>BACON BUTTER FILET*</b> center-cut angus beef tenderloin filet broiled with bacon and bleu cheese butter, served over yukon gold potatoes, finished with onion strings	32	<b>SIRLOIN STEAK*</b> 8 oz. prime center cut top sirloin steak served over whipped yukon gold potatoes, finished with a wild mushroom demi-glace, fresh asparagus and onion strings	28
<b>BEER-BRAISED POT ROAST</b> black angus beef shoulder braised in nut brown ale with carrots, onions, celery and sliced mushrooms, served over yukon gold potatoes and topped with onion strings	17	<b>MIXED GRILL*</b> pick 2 grilled selections of prime center cut top sirloin steak, chicken breast, grilled salmon or large shrimp served over whipped yukon gold potatoes, finished with 1 choice of sauce – wild mushroom demi-glace, roasted red-pepper bisque, or lemon beurre blanc, finished with fresh asparagus	23
<b>ARTICHOKE CHICKEN</b> juicy grilled chicken breast served over zucchini and summer squash risotto and finished with artichokes, spinach & gorgonzola cheese, simmered in cream	17	<b>RAINBOW TROUT</b> fresh idaho rainbow trout filets, grilled and served with roasted vegetables and sweet potatoes, sun-dried tomato pesto, and finished with lemon beurre blanc	26
<b>SEAFOOD SAMPLER</b> grilled chilean salmon, fresh fish du jour, and a maryland crab cake served over shrimp risotto, finished with asparagus, basil pesto & lemon beurre blanc	30	<b>CHICKEN AU POIVRE</b> all natural chicken breast crusted with cracked black peppercorns, sautéed with mushrooms, simmered in dijon cream, flamed in brandy, then finished with white truffle oil and served over whipped potatoes	20
<b>LOBSTER FETTUCCINE</b> steamed pacific mussels, cherrystone clams & large shrimp, sautéed in lemon, butter, lobster bisque and fresh fettuccine, finished with basil pesto - add grilled salmon or cod +5	22	<b>PORK NORMANDY</b> fresh bone-in pork chop flamed in brandy and braised with caramelized pears, cranberries, and wild mushroom demi-glace, served over whipped yukon gold potatoes, finished with asparagus and onion strings	24
<b>CRAB CRUSTED SALMON*</b> atlantic salmon filet roasted with a blue crab crust, served over sautéed spinach, summer squash and zucchini risotto, finished with citrus beurre blanc	26		

GREEN GATEAU PANTRY

<b>SOUP X QT</b> lobster bisque, french onion, roasted red pepper gouda	20	<b>BAKED GOODS</b> large croissants 3 brioche bread 8 rye bread 8 weekends : biscuits 5 tortes 90	small croissants 1.5 brioche buns 1.5 parmesan crisps 1.5 gateau cakes 90 green gateau quiche X6 SERVINGS 50
<b>DRESSINGS &amp; SAUCES</b> 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.	8OZ - 6	<b>SIGNATURE SPICE BLENDS</b> steak rub blackening seasoning coffee rub	5 PER 4 OZ fish spice grilled vegetable seasoning
<b>TAKE AND MAKE</b> vegetable risotto 10 PER QT. pot roast 13 PER LB brie en croute 10 EA morgan ranch ground wagyu 13 PER LB corned beef 23 PER LB brussels sprout hash 8 PER QT	spinach and artichoke fondue 20 PER QT. gg crab cakes 20 PER 4 gg chicken salad 15 PER QT. applewood smoked bacon 13 PER LB fresh fettuccine nests X3 SERVINGS 7.5 wild mushroom demi-glace 16 PER QT.	<b>GREEN GATEAU TEA</b>  <b>GREEN GATEAU COFFEE</b>	12 PER 3 OZ  5 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, 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

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