

STARTERS

THE LAVOSH OR CAULIFLOWER PIES V	11	BRUSSELS SPROUTS V	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 sauces	
• chicken and spinach		ROASTED CAULIFLOWER WEDGE V	8
• basil pesto and tomato GF		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 GF		FLASH FRIED CALAMARI	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 GF		FRESH GUACAMOLE TABLESIDE V	10
GRILLED VEGETABLES & BRIE GF V	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		SPINACH & ARTICHOKE FONDUE V	9
COCONUT SHRIMP LOLLIPOPS	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		BAKED BRIE EN CROÛTE V	14
TRUFFLE FRIES V	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			
GATEAU SAMPLER (SERVES FOUR)	25		
a delicious medley of our lavosh, fondue and coconut shrimp			

GREENS & SOUP

add a cup of soup to any salad +4

GRILLED SALMON SALAD GF	16	COCONUT CHICKEN SALAD	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	
GATEAU CHICKEN SALAD	14	GRILLED VEGETABLE SALAD V	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	
COBB SALAD GF V	15	LINCOLN'S BEST SOUP	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	
SIRLOIN STEAK SALAD GF	16	PICK 2 OR 3 COMBO V	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		SANDWICH	
		california club chicken salad croissant the garden party or grilled vegetables & brie cheese	
		SALAD	
		gateau spring salad with caramelized walnuts, feta cheese and sun-dried cranberries served in a parmesan crisp	
		CUP OF SOUP	
		lobster bisque, french onion, roasted red pepper gouda	

GATEAU 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	14	MACARONI & CHEESE V	15
shaved roast beef 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		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>	
JAMAICAN JERK CHICKEN WRAP	11	CHOOSE UP TO (2) INGREDIENTS:	
tender breast of chicken tossed in our jamaican jerk spice, grilled hot and stuffed into a tomato basil tortilla with pineapple mayo, melted cheddar and pepper jack cheeses, spring greens, red onions, sliced tomatoes and mango salsa		asparagus truffle oil ham salsa lobster sauce bacon chicken tomato duck sausage bacon jam caramelized onion prosciutto jalapeños smoked rib ends mushrooms spinach broccoli bleu cheese <i>additional ingredients +1 each</i>	
SALMON AND RISOTTO	16	THE CHIPS	ATLANTIC COD 13 CHICKEN 11 SHRIMP 16
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>		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>	
SUN-DRIED TOMATO FETTUCCINE V	15	CRÊPES CORDON BLEU CASSEROLE	14
grilled zucchini, summer squash, onion, bell peppers, sautéed with fresh spinach, sun-dried tomato pesto and fettuccine, finished with feta cheese <i>add chicken, steak tips, large shrimp, or duck sausage for 5 additional sides not included</i>		breast of chicken, ham, asparagus spears and shiitake mushrooms wrapped in our delicate crêpes then baked au gratin with swiss cheese	
TENDERLOIN AU POIVRE FETTUCCINE	17	STEAK AND MUSHROOMS GF	15
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>		4 oz. wagyu sirloin steak from the Morgan Ranch in Burwell, NE served over fingerling sweet potatoes, brussels sprouts, red peppers and onion, finished with wild mushroom demi-glace, and fresh asparagus. <i>additional sides not included</i>	
QUICHE DU JOUR	11	PASTA GORGONZOLA WITH CHICKEN	16
a pepper-parsley crust and custard like filling with today's freshest ingredients. <i>ask your server for selections</i>		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>	

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

GATEAU BURGER* GF	11	VEGGIE GF V	11
cheddar, swiss, pepper jack, mozzarella or bleu cheese		Beyond burger, sliced radishes, creamy brie cheese and basil	
BEER AND BLEU* GF	12	CALIFORNIA BURGER* GF	12
bacon, belgian ale and bleu cheese		bacon, cheddar, swiss, guacamole	
JALAPEÑOS BRIE BURGER* GF	12	PATTY MELT* GF	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.

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 MONTEREY 	12	TURKEY AND BRIE CROISSANT	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	
CHICKEN SALAD CROISSANT	12	STEAK PHILLY WRAP	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	
THE GARDEN PARTY 	11	BLACKSTONE REUBEN	13
grilled vegetables, tomato, radishes, and spinach leaves wrapped in a tomato-basil tortilla, spread with brie cheese and fresh avocado slices add chicken +2		house-made fresh angus corned beef topped with thousand island dressing, sauerkraut and diced red potatoes, served on thick-sliced rye	
CROQUE MONSIEUR	14	CALIFORNIA CLUB	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	
CRAB SLIDERS	17		
grilled maryland crab cakes served on petite croissants with pineapple mayo, remoulade sauce, bacon, lettuce, tomato and red onion			

EVENING FARE

add a cup of soup or gateau spring salad +4/6

BACON BUTTER FILET* 	28	CRAB CRUSTED SALMON*	23
center-cut angus beef tenderloin filet broiled with bacon and bleu cheese butter, served over yukon gold potatoes, finished with onion strings		atlantic salmon filet roasted with a blue lump crab crust, served over sautéed spinach, summer squash and zucchini risotto, then finished with citrus beurre blanc	
BEER-BRAISED POT ROAST	17	SIRLOIN STEAK* 	20
black angus beef tenderloin braised in nut brown ale with carrots, onions, celery and sliced mushrooms, served over yukon gold potatoes and topped with onion strings		8oz wagyu sirloin steak from the Morgan Ranch in Burwell, NE served over whipped yukon gold potatoes, finished with a wild mushroom demi-glace, fresh asparagus and onion strings	
TENDERLOIN AU POIVRE FETTUCCINE	17	MIXED GRILL* 	17
black 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		pick 2 grilled selections of a wagyu sirloin steak, chicken breast, duck sausage, 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 sautéed vegetables & onion strings	
ARTICHOKE CHICKEN	16	STEELHEAD TROUT 	20
juicy grilled chicken breast served over zucchini and summer squash risotto and finished with artichokes, spinach & gorgonzola cheese, simmered in cream		fresh trout filets, antibiotic and hormone free, sustainable raised in central nebraska using water from the ogallala aquifer, grilled and served with vegetables, sun-dried tomato pesto, finished with lemon beurre blanc	
SEAFOOD SAMPLER 	26	CHICKEN AU POIVRE 	19
grilled chilean salmon, fresh fish du jour, and a maryland crab cake served over shrimp risotto, finished with asparagus, basil pesto & lemon beurre blanc		fresh, all natural chicken breast crusted with cracked black peppercorns, sautéed with mushrooms and duck foie gras sausage, simmered in dijon cream, flamed in brandy, then finished with black truffle oil and served over whipped potatoes	
TOMAHAWK PORK CHOP 	23	PASTA GORGONZOLA WITH CHICKEN	16
cage free, hormone free, 14oz bone-in pork chop from the beeler family farm in madison iowa, grilled with a coffee crust and served over fingerling sweet potatoes, brussels sprouts, red peppers and onion, finished with red pepper coulis and asparagus - loaded with bacon jam +1		julienne chicken breast sautéed in olive oil with broccoli florets, simmered in a spinach and artichoke cream sauce with tangy gorgonzola cheese and fettuccine	
LOBSTER FETTUCCINE	20	3-COURSE TASTER'S CHOICE	29
steamed pacific mussels, cherrystone clams & large shrimp, tossed in lemon, butter, lobster bisque and fresh fettuccine, finished with basil pesto - add grilled salmon or cod +5		your choice of either soup or a spring greens side salad, an entrée of \$20 or less and any dessert	

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	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 businesses 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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