

STARTERS

THE LAVOSH, PIZZA OR CAULIFLOWER PIES unleavened armenian cracker bread OR traditional pizza (+4) OR a gluten free cauliflower crust (+4) baked with fresh ingredients and mozzarella cheese - chicken and spinach - basil pesto, tomato, ricotta Gf - tomato, basil, cream cheese, mozzarella, gouda cheese Gf - chicken, bacon, 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	20
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	14
TRUFFLE FRIES V hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces	11
GATEAU SAMPLER (SERVES FOUR) a delicious medley of our lavosh, fondue and coconut shrimp	33
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	18

BRUSSELS SPROUTS V tender brussels sprouts roasted with red-peppers, maple-cider glaze, and caramelized walnuts, served with dipping sauces	15
BEIGNETS fresh fried light pastries smothered in powdered sugar and cinnamon, served with whipped cream and your choice of lemon curd or strawberry jam	9
FLASH FRIED CALAMARI tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce	16
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	13
SPINACH & ARTICHOKE FONDUE V a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette	12
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	20
MARYLAND CRAB CAKES grilled blue crab cakes served with red pepper aioli, finished with microgreens, remoulade, and tartar sauce	26

SPECIALTY SALADS & SOUPS

add a cup of soup to any salad +6

GREEN GATEAU HOUSE SALAD V parmesan crisp, mixed greens, feta cheese, caramelized walnuts, sundried cranberries	14
COBB SALAD Gf V parmesan crisp, asparagus, mixed greens, shaved radish, grape tomato, avocado, bleu cheese, chopped bacon, scissored eggs, cucumber	17
MEDITERRANEAN Gf V parmesan crisp, asparagus, mixed greens, grape tomato, onion, artichoke hearts, mushrooms, olives, scissored egg, cucumber	14
CARIBBEAN Gf V parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, cucumber, mango salsa	14
NICOISE SALAD Gf tomatoes, red potatoes, olives, asparagus, radish, green beans, cucumbers, boiled eggs, served over spring greens <i>add seared yellowfin tuna +6</i>	15

SPINACH & BERRY SALAD parmesan crisp, fresh spinach leaves, strawberries, blueberries, cranberries, candied walnuts, cucumbers, chevre cheese, choice of dressing	16
CAESAR parmesan crisp, asparagus, grape tomato, radish, romaine, shredded parmesan, brioche croutons, caesar dressing	16
ADD A PROTEIN steak tips 12 jerk chicken 6 grilled chicken 6 grilled salmon* 8 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 10 broccoli 5 yellowfin tuna 6	
LINCOLN’S BEST SOUP CUP 6 BOWL 10 FLIGHT OF THREE 10 lobster bisque, french onion, roasted red pepper gouda	

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	18
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	17
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	20
BEEF MONTEREY grilled choice angus ribeye steak with caramelized onions, mushrooms and brie cheese served on a brioche roll with au jus	27
TURKEY BRIE AVOCADO BLT Gf roast turkey, avocado and bacon slices, tomato, brie, lettuce and mayo, served on toasted whole grain wheat bread	17

ATLANTIC COD SANDWICH atlantic cod fried in New Belgium Fat Tire amber ale batter, served on a brioche roll with lettuce, tomato, onion, remoulade and tartar sauce	18
JAMAICAN JERK CHICKEN WRAP tender and spicy 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	17
TUNA WRAP seared yellowfin tuna, crispy wonton strips, spring greens, tomatoes, onions, radish, cucumbers, sweet chili sauce and sriracha aioli wrapped in a tomato basil tortilla	19
COCONUT CHICKEN WRAP juliened chicken breast encrusted in toasted coconut flakes, wrapped in a tomato basil tortilla with fresh tomato, lettuce, red onion, mango salsa, and sriracha aioli	18
THE BURGER 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	17

PICK 2 OR 3 COMBO

CHOICE OF TWO 16 | CHOICE OF THREE 19

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
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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 foodborne illness.
If you use a credit card, we charge a 3% surcharge to help offset processing costs. This amount is not more than we pay in fees. Sales tax also applies.

MORNING BREAKFAST

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

THE BENEDICTS 		FRENCH TOAST 	14
choose one of our benedicts served with 2 poached eggs, english muffin, hollandaise sauce and either hash browns or a potato pancake		our homemade custard-battered egg bread grilled light brown, served with butter, maple syrup & powdered sugar <i>try them topped with honey ricotta creamed cheese, fresh strawberries and blueberries + 4 add caramelized pears or bacon jam to either one for +2</i>	
EGGS OSCAR maryland crab cakes	27		
EGGS BENEDICT smoked canadian bacon	19		
EGGS FLORENTINE  spinach and grilled tomatoes	19		
SALMON BENEDICT blackened salmon	24	STEAK & EGGS 	38
SIRLOIN TIPS BENEDICT beef sirloin tips	24	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 <i>+ with beef tenderloin medallions 38</i>	
SHRIMP BENEDICT grilled red shrimp	22		
FRENCH SLAM	15	THE CRÊPES 	18
two wedges of our brioche french toast, one egg (any style) and your choice of bacon, canadian bacon or sausage patty		warm and tender crêpes stuffed with delicious fillings, served with a chocolate espresso muffin	
GATEAU’S TRADITIONAL 	17	FLORENTINE spinach, sautéed vegetables, hollandaise	
two eggs (any style), toast, choice of bacon, canadian bacon or sausage, and hash browns or a potato pancake		SWEET FRUIT fruit medley flamed in brandy, finished with melba sauce, caramelized pears, cranberries & cream	
PANCAKE SANDWICH	16	CORDON BLEU chicken, ham, shiitake mushrooms, swiss, ricotta, mornay sauce	
double stack of buttermilk pancakes layered with strips of hickory smoked bacon & topped with one egg any style		GATEAU PANCAKES 	13
CHEF’S BREAKFAST 	16	buttermilk cakes, served hot off the griddle with maple syrup and butter <i>add blueberries, strawberries, chocolate chips or bacon jam for +1</i>	
two eggs scrambled with diced ham, swiss cheese & fresh chives on a toasted croissant. served with hashbrowns or a potato pancake		BLUEBERRY/RICOTTA PANCAKES	15
CHICKEN FRIED STEAK	24	two blueberry pancakes with ricotta cheese, finished with lemon zest and poppyseeds, accompanied by our lemon curd, syrup and butter	
tender swiss steak finished with rich sausage gravy, two eggs (any style), and your choice of hashbrowns or a potato pancake		THE HASH 	
HUEVOS RANCHEROS	18	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>	
grilled tomato-basil tortilla topped with two eggs (any style), and spicy green pork chili, served with hash browns or potato pancake		CORNED BEEF house-made angus corned beef with red potatoes, peppers and onions	19
BUTTERMILK BISCUIT BREAKFAST	16	STEAK sirloin tips, red potatoes, peppers and onions	24
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		PRIMAVERA red potatoes, peppers and onions, brussels sprouts, mushrooms and broccoli	17
		CROQUE MADAME	19
		brioche 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. <i>Sub a cup of fresh fruit or soup +5</i>	

BRUNCH SPECIALTIES

CROQUE MONSIEUR	18	PASTA GORGONZOLA WITH CHICKEN	19
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		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>	
ROASTED TOMATO RISOTTO	15	GATEAU BURRITO	19
roasted heirloom tomato simmered with creamy risotto and zucchini, summer squash and peas, finished with blistered cherry tomatoes and fresh basil, additiional sides not included		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. <i>additional sides not included</i>	
CRAB SLIDERS	25	MACARONI & CHEESE 	18
grilled maryland crab cakes served on petite croissants with roasted red pepper mayo, remoulade sauce, bacon, lettuce, tomato and red onion		large macaroni sautéed with cream, butter, sharp cheddar and cream cheese. baked au gratin with sourdough bread and parmesan cheese crumbs. <i>additional sides not included</i>	
CHICKEN SALAD CROISSANT	17	CHOOSE UP TO (2) INGREDIENTS:	
tender chicken breast blended with mayo, celery, scallions & parsley served on a toasted croissant with lettuce & tomato		asparagus truffle oil ham green chile lobster sauce bacon chicken tomato caramelized onions jalapenos shredded beef mushrooms spinach broccoli bleu cheese <i>additional ingredients only +2</i>	
THE CHIPS			
ATLANTIC COD 20 CHICKEN 17 SHRIMP 21			
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. <i>additional sides not included</i>			
QUICHE DU JOUR	16		
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.			

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	5.5
our signature blend of freshly brewed strawberry & apricot tea		café latte, café mocha, café au lait, cappuccino	
CHAI TEA	5	ITALIAN CREAM SODA	5.5
hot or cold - blend of honey-spiced tea and milk		raspberry, strawberry, swiss chocolate, vanilla or kiwi	
LEAF TEAS	4	FRESH ORANGE JUICE OR LEMONADE	5.5
earl grey, english breakfast, green gateau or market spice		<i>add strawberry, kiwi or raspberry flavor +.50 each</i>	
DECAF HOT TEA	4	ASSORTED JUICES	5.5
english breakfast		apple, cranberry, tomato, pineapple	
ICED LATTE	6	BOTTLED WATER	4.5
Green Gateau cold brew with your choice of flavors, half and half 4		pellegirino, acqua panna	
ESPRESSO	SINGLE 4.5 DOUBLE 5.5		

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, the mill-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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