

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
<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 	
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
TRUFFLE FRIES V hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces	7
GATEAU SAMPLER (SERVES FOUR) a delicious medley of our lavosh, fondue and coconut shrimp	30
BRUSSELS SPROUTS V tender brussels sprouts roasted with red-peppers, maple-cider glaze, and caramelized walnuts, served with dipping sauces	9

SPECIALTY SALADS AND SOUP

add a cup of soup to any salad +4

GREEN GATEAU HOUSE SALAD V parmesan crisp, mixed greens, feta cheese, caramelized walnuts, sundried cranberries	10
COBB SALAD V GF parmesan crisp, asparagus, mixed greens, shaved radish, grape tomato, avocado, blue cheese, chopped bacon, scissored egg	12
MEDITERANEAN V GF parmesan crisp, asparagus, mixed greens, grape tomato, onion, artichoke hearts, mushrooms, scissored egg	10
ANCIENT GRAINS V GF quinoa and farro, sundried tomato pesto, sundried cranberries, artichoke hearts, toasted almonds, balsamic vinegar reduction	10

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
TENDERLOIN AU POIVRE FETTUCINE 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
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
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
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
GATEAU ICED TEA our signature blend of freshly brewed strawberry & apricot tea	3.5
CHAI TEA - hot or cold - blend of honey-spiced tea and milk	4
LEAF TEAS earl grey, english breakfast, green, green gateau or market spice	3.5
DECAF HOT TEA english breakfast or peppermint	3.5
ICED LATTE Green Gateau cold brew with your choice of flavors, half and half 4	4.5
ESPRESSO	SINGLE 4 DOUBLE 4.5

BEIGNETS fresh fried light pastries smothered in powdered sugar and cinnamon served with whipped cream and your choice of lemon curd or strawberry jam	5
FLASH FRIED CALAMARI tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce	10
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
SPINACH & ARTICHOKE FONDUE V a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette	9
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

CARIBBEAN V GF parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, mango salsa	10
CAESAR parmesan crisp, asparagus, romaine, shredded parmesan, brioche croutons, caesar dressing	9
ADD A PROTEIN 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	
LINCOLN'S BEST SOUP CUP 4 BOWL 7 FLIGHT OF THREE 7 lobster bisque, french onion, roasted red pepper gouda	

THE CHIPS ATLANTIC COD 14 CHICKEN 11 SHRIMP 16 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>	
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	14
STEAK AND MUSHROOMS GF 4 oz. wagyu sirloin steak from the Morgan Ranch in Burwell, NE served over sweet potatoes, brussels sprouts, red peppers and onion, finished with wild mushroom demi-glace, and fresh asparagus. <i>additional sides not included</i>	16
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

GF AN ITEM THAT CAN BE MADE GLUTEN FREE

V AN ITEM THAT IS OR CAN BE MADE VEGETARIAN

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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

tender chicken breast blended with mayo, celery, scallions & parsley served on a toasted croissant with lettuce & tomato

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

CRAB SLIDERS

grilled maryland crab cakes served on petite croissants with roasted red pepper mayo, remoulade sauce, bacon, lettuce, tomato and red onion

TURKEY AND SWISS CROISSANT

shaved turkey breast served on a toasted croissant with lettuce, tomato, onion, finished with dijon spread and sun-dried tomato pesto

STEAK PHILLY WRAP

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

BLACKSTONE REUBEN

house-made fresh angus corned beef topped with thousand island dressing, sauerkraut and diced red potatoes, served on thick-sliced rye

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

12 **THE FRENCH CONNECTION** 15

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

14 **JAMAICAN JERK CHICKEN WRAP** 11

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

17 **THE BURGERS** 11

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 | pepperjack | mozzarella | bleu cheese | bacon jam
bacon | bbq sauce | sautéed mushrooms | jalapeños | guacamole
caramelized onions

13 **"PICK 2 OR 3 COMBO"**
choice of two 11 | choice of three 14

- main
california club | chicken salad croissant |
1/2 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

EVENING FARE

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

BACON BUTTER FILET* GF

center-cut angus beef tenderloin filet broiled with bacon and bleu cheese butter, served over yukon gold potatoes, finished with onion strings

BEER-BRAISED POT ROAST

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

ARTICHOKE CHICKEN

juicy grilled chicken breast served over zucchini and summer squash risotto and finished with artichokes, spinach & gorgonzola cheese, simmered in cream

SEAFOOD SAMPLER GF

grilled chilean salmon, fresh fish du jour, and a maryland crab cake served over shrimp risotto, finished with asparagus, basil pesto & lemon beurre blanc

LOBSTER FETTUCCINE

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

CRAB CRUSTED SALMON*

atlantic salmon filet roasted with a blue lump crab crust, served over sautéed spinach, summer squash and zucchini risotto, finished with citrus beurre blanc

28 **SIRLOIN STEAK* GF** 20

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

17 **MIXED GRILL* GF** 18

pick 2 grilled selections of wagyu sirloin steak from Burwell, NE, 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 sautéed vegetables & onion strings

16 **RAINBOW TROUT GF** 20

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 **CHICKEN AU POIVRE GF** 16

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 **3-COURSE TASTER'S CHOICE** 29

your choice of either soup or a spring greens side salad, an entrée of \$20 or less and any dessert

24 **TOMAHAWK PORK CHOP** 24

cage free, hormone free, 14 oz. bone-in pork chop from the beeler family farm in madison iowa, grilled with a coffee crust and served over roasted sweet potatoes, brussels sprouts, red peppers and onions, finished with red pepper coulis and asparagus loaded with bacon jam +1

GREEN GATEAU PANTRY

SOUP X QT

lobster bisque, french onion, roasted red pepper gouda

18 **BAKED GOODS**

large croissants 3
brioche bread 8
rye bread 8
weekends : scones & biscuits 5
tortes 60

small croissants 1.5
brioche buns 1.5
parmesan crisps 1.5
gateau cakes 60
green gateau quiche X6 SERVINGS 40

DRESSINGS & SAUCES

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 - 5

TAKE AND MAKE

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.

SIGNATURE SPICE BLENDS

steak rub
blackening seasoning
coffee rub

5 PER 4 OZ
fish spice
grilled vegetable seasoning

GREEN GATEAU TEA 6 PER 3 OZ

GREEN GATEAU COFFEE 3 PER 3 OZ

the green gateau supports local businesses 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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