

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	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
<ul style="list-style-type: none"> • chicken and spinach GF • basil pesto and tomato GF • pulled 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 		FLASH FRIED CALAMARI tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce	10
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	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
TRUFFLE FRIES V hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces	7	SPINACH & ARTICHOKE FONDUE V a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette	9
GATEAU SAMPLER (SERVES FOUR) a delicious medley of our lavosh, fondue and coconut shrimp	30	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
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	CARIBBEAN V GF parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, mango salsa	10
COBB SALAD V GF parmesan crisp, asparagus, mixed greens, shaved radish, grape tomato, avocado, blue cheese, chopped bacon, scissored egg	12	CAESAR parmesan crisp, asparagus, romaine, shredded parmesan, brioche croutons, caesar dressing	9
MEDITERANEAN V GF parmesan crisp, asparagus, mixed greens, grape tomato, onion, artichoke hearts, mushrooms, scissored egg	10	ADD A PROTEIN 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	
ANCIENT GRAINS V GF quinoa and farro, sundried tomato pesto, sundried cranberries, artichoke hearts, toasted almonds, balsamic vinegar reduction	10	LINCOLN'S BEST SOUP CUP 4 BOWL 7 FLIGHT OF THREE 7 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 +3

CHICKEN SALAD CROISSANT tender chicken breast blended with mayo, celery, scallions & parsley served on a toasted croissant with lettuce & tomato	12	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	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	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 and pepper jack cheeses, spring greens, red onions, sliced tomatoes and mango salsa	11
CRAB SLIDERS grilled maryland crab cakes served on petite croissants with roasted red pepper mayo, remoulade sauce, bacon, lettuce, tomato and red onion	17	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	11
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	12	add ons +1 cheddar swiss pepperjack mozzarella bleu cheese bacon jam bacon bbq sauce sautéed mushrooms jalapeños guacamole caramelized onions	
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	15	"PICK 2 OR 3 COMBO" choice of two 11 choice of three 14	
BLACKSTONE REUBEN house-made fresh angus corned beef topped with thousand island dressing, sauerkraut and diced red potatoes, served on thick-sliced rye	13	<ul style="list-style-type: none"> • main california club chicken salad croissant ½ 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 	
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	13		

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 Food Borne Illness.

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	18
EGGS BENEDICT smoked ham	15
EGGS FLORENTINE V spinach and grilled tomatoes	14
SALMON BENEDICT blackened salmon	16
SIRLOIN TIPS BENEDICT beef sirloin tips	16
SHRIMP BENEDICT grilled red shrimp	17

FRENCH SLAM

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**

two eggs (any style), toast, choice of bacon, ham or sausage, and hashbrowns or a potato pancake

PANCAKE SANDWICH

double stack of buttermilk pancakes layered with strips of hickory smoked bacon & topped with two eggs (any style)

CHEF'S BREAKFAST **GF**

two eggs scrambled with diced ham, swiss cheese & fresh chives on a toasted croissant. served with hashbrowns or a potato pancake

CHICKEN FRIED STEAK

tender swiss steak finished with rich sausage gravy, two eggs (any style), and your choice of hashbrowns or a potato pancake

HUEVOS RANCHEROS

grilled tomato-basil tortilla topped with two eggs (any style), and spicy green pork chili, served with hashbrowns or potato pancake

BUTTERMILK BISCUIT BREAKFAST

our freshly baked buttermilk biscuits smothered in sausage gravy, served with your choice of bacon, smoked ham, or sausage, and two eggs (any style)

GATEAU SCONE **V**

choose a cream scone, or the flavored scone of the week, served with whipped cream, and your choice of lemon curd or strawberry jam

FRENCH TOAST **V**

our homemade custard-battered egg bread grilled light brown, served with butter, maple syrup & powdered sugar

try them stuffed with strawberries, whipped cream cheese & strawberry sauce + 1
add caramelized pears or bacon jam to either one for +1

STEAK & EGGS **GF**

wagyu 8oz. sirloin steak from the morgan ranch in burwell, ne, prepared to order, served with two eggs (any style), toast and your choice of hash browns or potato pancake
+ with beef tenderloin medallions 27

THE CRÊPES **V**

warm and tender crêpes stuffed with delicious fillings, served with a chocolate espresso muffin or scone

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**

buttermilk cakes, served hot off the griddle with maple syrup and butter
add blueberries, strawberries, chocolate chips or bacon jam for +1

THE HASH **GF**

choose one of our grilled hash specialties served with two certified organic, cage free eggs (any style) and toast. *additional sides not included*

CORNED BEEF | house-made angus corned beef with red potatoes, peppers and onions

STEAK | sirloin tips, red potatoes, peppers and onions

PRIMAVERA | brussel sprouts, sweet potatoes, red potatoes, peppers and onions

CROQUE MADAME

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 +3

BRUNCH SPECIALTIES

THE CHIPS

ATLANTIC COD 14 | CHICKEN 11 | SHRIMP 16

atlantic cod, all natural chicken breast or large shrimp, fried in our light belgian ale beer batter, served over thin-cut fries, finished with dipping sauces. *additional sides not included*

QUICHE DU JOUR

12

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 *ask your server for selections*

PASTA GORGONZOLA WITH CHICKEN

16

julienne chicken breast sautéed in olive oil with broccoli florets, simmered in a spinach and artichoke cream sauce with tangy gorgonzola cheese and fettuccine
additional sides not included

MACARONI AND CHEESE

15

large macaroni sautéed with cream, butter, sharp cheddar and swiss cheese. baked au gratin with sourdough bread and parmesan cheese crumbs.
additional sides not included

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
additional ingredients only +1

BEVERAGES

Imported And Domestic Beer, Wine & Spirits Are Available

COFFEE	3.5	CRAFTED COLD BREW	4
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	3.5	COFFEE SPECIALTIES	4.5
our signature blend of freshly brewed strawberry & apricot tea		cáfe latte, cáfe mocha, cáfe au lait, cappuccino	
CHAI TEA	4	ITALIAN CREAM SODA	4
- hot or cold - blend of honey-spiced tea and milk		raspberry, strawberry, swiss chocolate, vanilla or kiwi	
LEAF TEAS	3.5	FRESHLY SQUEEZED LEMONADE	3.5
earl grey, english breakfast, green, green gateau or market spice		add strawberry, kiwi or raspberry flavor +50¢ each	
DECAF HOT TEA	3.5	BOTTLED WATER	4
english breakfast or peppermint		pellegrino, acqua panna	
ICED LATTE	4.5	GATEAU CRAFTED TONICS	4.5
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 DOUBLE 4.5		

the green gateau supports local buisnesses 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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VEGETARIAN OPTION AVAILABLE

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