

STARTERS

THE LAVOSH, PIZZA OR CAULIFLOWER PIES

unleavened armenian cracker bread OR traditional pizza OR a gluten free cauliflower crust (+4) baked with fresh ingredients and mozzarella cheese

- chicken and spinach
- basil pesto and tomato **GF**
- tomato, basil, mascarpone, mozzarella, gouda cheese **GF**
- pulled pot roast, chicken, prosciutto, sliced tomato, sun-dried tomato pesto **GF**
- roasted vegetables, fresh spinach, sliced tomato, sun-dried tomato pesto **GF**
- pear, cranberry, spinach, bacon, brie cheese, garlic butter **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

TRUFFLE FRIES **V**

hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces

GATEAU SAMPLER (SERVES FOUR)

a delicious medley of our lavosh, fondue and coconut shrimp

BRUSSELS SPROUTS **V**

tender brussels sprouts roasted with red-peppers, maple-cider glaze, and caramelized walnuts, served with dipping sauces

17	BEIGNETS	7
	fresh fried light pastries smothered in powdered sugar and cinnamon, served with whipped cream and your choice of lemon curd or strawberry jam	
	FLASH FRIED CALAMARI	14
	tender calamari rings flash fried in seasoned flour, served with red pepper aioli and remoulade sauce	
	TUNA POKE BOWL	15
	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	
13	FRESH GUACAMOLE TABLESIDE V	11
	guacamole prepared by your server with haas avocados, fresh cilantro, tomatoes and lime, served with freshly fried ancho flour tortilla chips	
9	SPINACH & ARTICHOKE FONDUE V	11
	a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette	
32	BAKED BRIE EN CROÛTE V	17
	mild and buttery-soft cheese with caramelized pears & cranberries. baked in a french pastry shell, served with garlic baguette & balsamic vinegar reduction	
13	MARYLAND CRAB CAKES	20
	grilled blue crab cakes served with red pepper aioli, finished with microgreens, remoulade, and tartar sauce	

GATEAU SPECIALTIES

add a cup of soup or gateau house salad +6 / 7. sub a cup of fresh fruit medley +5

SALMON OR TUNA AND RISOTTO

4 oz. grilled salmon or yellowfin tuna fillet served over zucchini and summer squash risotto, finished with lobster bisque and asparagus spears, *additional sides not included*

STEAK AU POIVRE FETTUCCINE

tender angus steak tips sautéed with mushrooms, green and black peppercorns, flamed in brandy, simmered in cream with dijon, and gorgonzola cheese, then tossed with fresh fettuccine. *additional sides not included*

QUICHE DU JOUR

a pepper-parsley crust and custard like filling with today's freshest ingredients. served with choice of blue cheese potato salad, thin cut fries, or a chocolate espresso muffin. *ask your server for selections*

CRÊPES CORDON BLEU CASSEROLE

chicken, chopped ham, asparagus spears and shiitake mushrooms wrapped in our delicate crêpes then baked au gratin with ricotta and swiss cheese, choice of bleu cheese potato salad, fries, or a chocolate espresso muffin

STEAK AND MUSHROOMS **GF**

4 oz. prime center cut top sirloin steak served over roasted red potatoes and mushrooms, finished with wild mushroom demi-glaze and fresh asparagus. *additional sides not included*

18	ATLANTIC COD SANDWICH	17
	atlantic cod fried in New Belgium Fat Tire amber ale batter, served on a brioche roll with lettuce, tomato, onion, remoulade and tartar sauce	
26	THE CHIPS	ATLANTIC COD 19 CHICKEN 15 SHRIMP 18
	atlantic cod, all natural chicken breast, large shrimp, fried in New Belgium Fat Tire amber ale batter, served over fries, finished with dipping sauces. <i>additional sides not included</i>	
	MASCARPONE MACARONI & CHEESE V	18
	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: additional ingredients only +2 each	
	asparagus truffle oil ham lobster sauce bacon chicken tomato bacon jam caramelized onion jalapeños shredded beef mushrooms spinach broccoli bleu cheese	
	PASTA GORGONZOLA WITH CHICKEN	17
	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>	
	GATEAU BURRITO	19
	grilled red potatoes, shredded beef, peppers, onions, two scrambled eggs, wrapped in a tomato-basil tortilla, finished with green chili, cheddar cheese, roasted red pepper coulis and ancho/lime cream. <i>additional sides not included</i>	

BEVERAGES

imported and domestic beer, wine & spirits are available

COFFEE

gateau roast - ethiopian custom roast, shade-grown, organic, ground fresh daily

GATEAU ICED TEA

our signature blend of freshly brewed strawberry & apricot tea

CHAI TEA

hot or cold - blend of honey-spiced tea and milk

LEAF TEAS

earl grey, english breakfast, green gateau or market spice

DECAF HOT TEA

english breakfast

ICED LATTE

Green Gateau cold brew with your choice of flavors, half and half 4

ESPRESSO

SINGLE 4.5 | DOUBLE 5.5

4	CRAFTED COLD BREW	4.5
	Green Gateau ethiopian custom roast, shade grown, organic, 24 hour cold press coffee	
4	COFFEE SPECIALTIES	5.5
	cáfe latte, cáfe mocha, cáfe au lait, cappuccino	
5	ITALIAN CREAM SODA	5.5
	raspberry, strawberry, swiss chocolate, vanilla or kiwi	
4	FRESH ORANGE JUICE OR LEMONADE	5.5
	<i>add strawberry, kiwi or raspberry flavor +.50 each</i>	
4	ASSORTED JUICES	5.5
	apple, cranberry, tomato, pineapple	
6	BOTTLED WATER	4.5
	pellegrino, acqua panna	
	GATEAU CRAFTED TONICS	5.5
	a refreshing combination of strawberry or blueberry and mint steeped in simple syrup, finished with tonic water	

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.*

SPECIALTY SALADS & SOUPS

add a cup of soup to any salad +6

GREEN GATEAU LARGE HOUSE SALAD **V**

parmesan crispy, mixed greens, feta cheese, caramelized walnuts, sundried cranberries

COBB SALAD **GF V**

parmesan crisp, asparagus, mixed greens, shaved radish, grape tomato, avocado, bleu cheese, chopped bacon, scissored eggs, cucumber

MEDITERRANEAN **GF V**

parmesan crisp, asparagus, mixed greens, grape tomato, onion, artichoke hearts, mushrooms, olives, scissored egg, cucumber

CARIBBEAN **GF V**

parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, cucumber, mango salsa

NICOISE SALAD **GF**

tomatoes, red potatoes, olives, asparagus, radish, green beans, cucumbers, boiled eggs, served over spring greens

add seared yellowfin tuna +6

12	SPINACH & BERRY SALAD	14
	parmesan crisp, fresh spinach leaves, strawberries, blueberries, cranberries, candied walnuts, cucumbers, chevre cheese, choice of dressing	
15	CAESAR	14
	parmesan crisp, asparagus, grape tomato, radish, romaine, shredded parmesan, brioche croutons, caesar dressing	
12	ADD A PROTEIN	
	steak tips 12 jerk chicken 6 grilled chicken 6 grilled salmon* 7	
	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 8 broccoli 5 yellowfin tuna 6	
12	LINCOLN'S BEST SOUP	CUP 6 BOWL 10 FLIGHT OF THREE 10
	lobster bisque, french onion, roasted red pepper gouda	
12		

GG SANDWICHES

choice of bleu cheese potato salad, fries or a chocolate espresso muffin. sub a cup of fresh fruit medley or soup +5

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, baked au gratin with ricotta, 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

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

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

15	BEEF MONTEREY	20
	grilled choice angus ribeye steak with caramelized onions, mushrooms and brie cheese served on a brioche roll with au jus	
16	TURKEY BRIE AVOCADO BLT	15
	roast turkey, avocado and bacon slices, tomato, brie, lettuce and mayo, served on toasted whole grain wheat bread	
21	JAMAICAN JERK CHICKEN WRAP	15
	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 tomato and mango salsa	
16	TUNA WRAP	17
	seared yellowfin tuna, crispy wonton strips, spring greens, tomatoes, onions, radish, cucumbers, sweet chili sauce and sriracha aioli wrapped in a tomato basil tortilla	
16	COCONUT CHICKEN WRAP	16
	julienned chicken breast encrusted in toasted coconut flakes, wrapped in a tomato basil tortilla with fresh tomato, lettuce, red onion, mango salsa, and sriracha aioli	
	THE BURGER	16
	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 gluten free roll with lettuce, tomato, onion, and roasted red pepper mayo	
18	add ons +2	
	cheddar swiss brie mozzarella bleu cheese bacon jam bacon bbq sauce	
	sauteed mushrooms jalapenos guacamole caramelized onions	

PICK 2 OR 3 COMBO

CHOICE OF TWO 15 | CHOICE OF THREE 18

MAIN

california club | chicken salad croissant | half roasted vegetable cauliflower crust lavosh | half slice quiche du jour

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

the green gateau supports local businesses and would like to thank:

morgan wagyu ranch-burwell, the rabbit hole bakery-lincoln, le quartier 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