

STARTERS

THE LAVOSH, PIZZA OR CAULIFLOWER PIES	17
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, tomato, ricotta 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, ricotta, sun-dried tomato pesto GF • pear, cranberry, spinach, bacon, brie cheese, garlic butter GF	
COCONUT SHRIMP LOLLIPOPS	13
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	9
hand-cut russet potatoes tossed with black truffle oil and parmesan cheese, served with dipping sauces	
GATEAU SAMPLER (SERVES FOUR)	32
a delicious medley of our lavosh, fondue and coconut shrimp	
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	

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	
BRUSSELS SPROUTS V	13
tender brussels sprouts roasted with red-peppers, maple-cider glaze, and caramelized walnuts, served with dipping sauces	
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	
SPINACH & ARTICHOKE FONDUE V	11
a warm fondue with gorgonzola cheese, baby spinach and artichoke hearts. served with garlic baguette	
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	
MARYLAND CRAB CAKES	20
grilled blue crab cakes served with red pepper aioli, finished with microgreens, remoulade, and tartar sauce	

SPECIALTY SALADS & SOUPS

add a cup of soup to any salad +6

GREEN GATEAU HOUSE SALAD V	12
parmesan crisp, mixed greens, feta cheese, caramelized walnuts, sundried cranberries	
COBB SALAD GF V	15
parmesan crisp, asparagus, mixed greens, shaved radish, grape tomato, avocado, bleu cheese, chopped bacon, scissored eggs, cucumber	
MEDITERRANEAN GF V	12
parmesan crisp, asparagus, mixed greens, grape tomato, onion, artichoke hearts, mushrooms, olives, scissored egg, cucumber	
CARIBBEAN GF V	12
parmesan crisp, asparagus, mixed greens, scissored egg, grape tomato, avocado, cucumber, mango salsa	
NICOISE SALAD GF	12
tomatoes, red potatoes, olives, asparagus, radish, green beans, cucumbers, boiled eggs, served over spring greens	
<i>add seared yellowfin tuna +6</i>	

SPINACH & BERRY SALAD	14
parmesan crisp, fresh spinach leaves, strawberries, blueberries, cranberries, candied walnuts, cucumbers, chevre cheese, choice of dressing	
CAESAR	14
parmesan crisp, asparagus, grape tomato, radish, romaine, shredded parmesan, brioche croutons, caesar dressing	
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	
LINCOLN'S BEST SOUP CUP 6 BOWL 10 FLIGHT OF THREE 10	
lobster bisque, french onion, roasted red pepper gouda	

GATEAU SPECIALTIES

choice of bleu cheese potato salad, fries or a chocolate espresso muffin. sub a cup of fresh fruit medley +5 or soup +6

SALMON OR TUNA AND RISOTTO	18
4 oz. grilled salmon or yellowfin tuna filet served over zucchini and summer squash risotto, finished with lobster bisque and asparagus spears. <i>additional sides not included</i>	
STEAK AU POIVRE FETTUCCINE	26
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. <i>additional sides not included</i>	
QUICHE DU JOUR	15
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. <i>ask your server for selections</i>	
CRÊPES CORDON BLEU CASSEROLE	15
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 & MUSHROOMS GF	24
4 oz. prime center cut top sirloin steak served over roasted red potatoes and mushrooms, finished with wild mushroom demi-glace and fresh asparagus. <i>additional sides not included</i>	

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	
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>	
CHOOSE UP TO (2) INGREDIENTS: <i>additional ingredients only +2</i>	
asparagus truffle oil ham green chile lobster sauce bacon chicken tomato	
caramelized onions jalapenos 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>	

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

BEEF MONTEREY

grilled choice angus ribeye steak with caramelized onions, mushrooms and brie cheese, served on a brioche roll with au jus

TURKEY BRIE AVOCADO BLT

roast turkey, avocado and bacon slices, tomato, brie, lettuce and mayo, served on toasted whole grain wheat bread

15	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	
21	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	
16	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 add ons +2 cheddar swiss brie mozzarella bleu cheese bacon jam bacon bbq sauce sauteed mushrooms jalapenos guacamole caramelized onions	
18	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	
20	SALAD gateau spring salad with caramelized walnuts, feta cheese, sun-dried cranberries and parmesan crisp	
15	CUP OF SOUP lobster bisque french onion roasted red pepper gouda	

EVENING FARE

add a cup of soup or gateau spring salad +6 / 7

BACON BUTTER FILET*

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

BEER-BRAISED POT ROAST

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

grilled chilean salmon or yellowfin tuna, 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 crab crust, served over sautéed spinach, summer squash and zucchini risotto, then finished with citrus beurre blanc

35	SIRLOIN STEAK* 	33
	8oz prime center cut top sirloin steak served over whipped yukon gold potatoes, finished with a wild mushroom demi-glace, fresh asparagus and onion strings	
24	MIXED GRILL* 	26
	pick 2 grilled selections of prime center cut top sirloin steak, chicken breast, grilled salmon or large shrimp served over whipped yukon gold potatoes, finished with choice of one sauce – wild mushroom demi-glace, roasted red-pepper bisque, or lemon beurre blanc, finished with fresh asparagus	
19	RAINBOW TROUT 	24
	grilled fresh rainbow trout filet served over smashed red potatoes and sauteed asparagus, finished with lemon beurre blanc, red pepper coulis, microgreens and shrimp	
31	CHICKEN AU POIVRE 	20
	all natural chicken breast crusted with cracked black peppercorns, sautéed with mushrooms, simmered in dijon cream, flamed in brandy, then finished with black truffle oil and served over whipped potatoes	
26	PORK NORMANDY	27
	iowa 10 oz. durac tomahawk pork chop flamed in brandy and braised with caramelized pears, cranberries, and wild mushroom demi-glace, served over whipped yukon gold potatoes, finished with asparagus and onion strings	
26	BLACK AND BLEU RIBEYE	38
	choice 10 oz. angus ribeye steak blackened with creole spices, served with smashed red potatoes, asparagus spears, bleu cheese and onion strings	
	DELMONICO CUT	74
	2" thick, choice 28 oz. angus ribeye broiled with bacon/bleu cheese butter, accompanied by asparagus, onion strings, and wild mushroom demi-glace	

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
	add strawberry, kiwi or raspberry flavor +.50 each	
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	