

MORNING BREAKFAST

BRUNCH

EGGS OSCAR

ENGLISH MUFFIN & GRILLED MARYLAND CRAB CAKES TOPPED WITH ASPARAGUS & TWO POACHED EGGS WITH HOLLANDAISE. SERVED WITH HASHBROWNS OR POTATO PANCAKE 12

CHICKEN FRIED STEAK

TENDER GRILLED 8 OZ. SWISS STEAK FINISHED WITH RICH SAUSAGE GRAVY, TWO EGGS COOKED TO ORDER & SERVED WITH YOUR CHOICE OF HASHBROWNS OR A POTATO PANCAKE & TOAST 11

WHOLE-GRAIN PANCAKES

WHOLE WHEAT FLOUR WITH ROLLED OATS, PECANS, CORNMEAL, HONEY & BUTTERMILK 8
ADD BLUEBERRIES, STRAWBERRIES OR CHOCOLATE CHIPS FOR .50

OATMEAL

A BIG BOWL OF CREAMY OLD-FASHIONED OATMEAL SERVED WITH MILK & CHOICE OF TOPPINGS: BUTTER, BROWN SUGAR, BLUEBERRIES, RAISINS, NUTS, DRIED APRICOTS & SYRUP 6

STEAK & EGGS

A TEN OZ. GRILLED SIRLOIN STEAK PREPARED TO ORDER, SERVED WITH TWO EGGS ANY STYLE, TOAST & YOUR CHOICE OF HASHBROWNS OR POTATO PANCAKE 15

FRENCH SLAM

TWO WEDGES OF OUR BRIOCHE FRENCH TOAST, ONE EGG ANY STYLE, TWO SLICES OF BACON, SWEET CITY HAM OR ONE SAUSAGE PATTY 8

SCONES

CHOICE OF CREAM, OATMEAL OR THE SCONE OF THE DAY. A SCONE IS AN ENGLISH TEA BISCUIT WITH A VERY TENDER TEXTURE, SERVED WITH WHIPPED CREAM & A LEMON CURD OR RASPBERRY MARMULADE 5

PANCAKE SANDWICH

A DOUBLE STACK OF OUR BUTTERMILK PANCAKES LAYERED WITH STRIPS OF HICKORY SMOKED BACON & TOPPED WITH TWO EGGS COOKED YOUR WAY 9

BUTTERMILK BISCUITS & GRAVY

OUR OWN FRESHLY BAKED BUTTERMILK BISCUITS SMOTHERED IN SAUSAGE GRAVY. SERVED WITH HASHBROWNS OR A POTATO PANCAKE 8

EGGS BENEDICT

TWO LIGHTLY TOASTED SLICES OF ENGLISH MUFFIN, GRILLED CANADIAN BACON & TWO POACHED EGGS TOPPED WITH HOLLANDAISE SAUCE, SERVED WITH HASHBROWNS OR A POTATO PANCAKE 11

CHEF'S BREAKFAST

TWO EGGS SCRAMBLED WITH DICED HAM, SWISS CHEESE & FRESH CHIVES ON A TOASTED CROISSANT. SERVED WITH HASHBROWNS OR A POTATO PANCAKE 9

EGGS FLORENTINE

SLICED ENGLISH MUFFIN, WILTED SPINACH LEAVES & GRILLED TOMATOES TOPPED WITH TWO POACHED EGGS & FINISHED WITH HOLLANDAISE & ASPARAGUS. SERVED WITH HASHBROWNS OR A POTATO PANCAKE 10

GATEAU'S TRADITIONAL

THIS ONE IS SURE TO HIT THE SPOT! TWO EGGS, ANY STYLE, TOAST & YOUR CHOICE OF HICKORY-SMOKED BACON, SWEET CITY HAM OR COUNTRY SAUSAGE, SERVED WITH HASHBROWNS OR A POTATO PANCAKE 9

BUTTERMILK PANCAKES

OUR HEARTY PANCAKES ARE MADE FROM SCRATCH USING THE FINEST INGREDIENTS AVAILABLE. SERVED HOT OFF THE GRIDDLE WITH MAPLE SYRUP & BUTTER 7
ADD BLUEBERRIES, STRAWBERRIES OR CHOCOLATE CHIPS FOR .50

BRIOCHE FRENCH TOAST

WE DIP OUR DELICIOUS HOMEMADE EGG BREAD IN A CUSTARD-LIKE BATTER & GRILL THEM LIGHTLY BROWN. THE WEDGES ARE SERVED WITH BUTTER, MAPLE SYRUP & POWDERED SUGAR 8

STUFFED STRAWBERRY FRENCH TOAST

BRIOCHE FRENCH TOAST STUFFED WITH STRAWBERRIES & WHIPPED CREAM CHEESE. SERVED WITH BUTTER & MAPLE SYRUP, TOPPED WITH STRAWBERRY SAUCE & WHIPPED CREAM 8

HUEVOS RANCHEROS

GRILLED TOMATO-BASIL TORTILLA TOPPED WITH TWO EGGS, ANY STYLE, SMOTHERED IN MILD GREEN PORK CHILI & CHEESE. SERVED WITH HASHBROWNS OR POTATO PANCAKE 10

6 INDICATES OUR SIGNATURE ITEMS!

BEVERAGES

IMPORTED & DOMESTIC BEER, WINE & SPIRITS ARE AVAILABLE

GATEAU ICED TEA BLEND OF STRAWBERRY & APRICOT TEA FRESHLY BREWED 2

CHAI A BLEND OF HONEY-SPICED TEA & MILK SERVED HOT OR COLD 2.5

LEAF TEAS EARL GRAY, ENGLISH BREAKFAST, DARJEELING, GG OR MARKET SPICE 2

JUICE TOMATO, ORANGE, APPLE, CRAN, V8, PINK GRAPEFRUIT OR TROPICANA TWIST 2

SPARKLING WATERS

LA CROIX OR PERRIER 2

IZZE SPARKLING JUICE BLUEBERRY, POMEGRANATE, BLACK BERRY 3

TAZO TEA GIANT PEACH, ORGANIC BLACK & BERRY 3

DECAF HOT TEA ENGLISH BREAKFAST, HERBAL BERRY OR HERBAL PEPPERMINT 2

CAFE AU LAIT COFFEE INFUSED WITH STEAMED MILK 2.5

COFFEE GROUND FRESH DAILY 2

COFFEE SPECIALTIES CAFE LATTE, CAPPUCCINO, CAFE MOCHA, WHITE HEAT 4

ESPRESSO SINGLE 2 DOUBLE 2.5

LEMONADE 3 ADD STRAWBERRY, MANGO, RASPBERRY OR KIWI FLAVOR FOR .50 EACH

SIOUX CITY SODAS ROOT BEER, CREAM SODA, SASPARILLA 3

MIMOSA

CHAMPAGNE & ORANGE JUICE 5

BRUNCH SPECIALTIES

CHOICE OF BLEU CHEESE POTATO SALAD OR WAFFLE FRIES.
SUB A CUP OF FRESH FRUIT MEDLEY OR SOUP FOR \$2

GATEAU CHICKEN SALAD
TENDER CHICKEN BREAST BLENDED WITH MAYO, CELERY, SCALLIONS, PARSLEY & PECANS SERVED ON A TOASTED CROISSANT WITH LETTUCE & TOMATO 9

CREPES CORDON BLEU CASSEROLE
CHICKEN BREAST, HAM, ASPARAGUS SPEARS & SHIITAKE MUSHROOMS WRAPPED IN OUR DELICATE CREPES, BAKED AU GRATIN WITH SWISS CHEESE & MORNAY SAUCE 11

MANICOTTI AL FORNO
MANICOTTI SHELLS FILLED WITH RICOTTA CHEESE & SIMMERED IN YOUR CHOICE OF MARINARA OR ALFREDO SAUCE. SERVED WITH OUR SOUP OR SALAD ONLY 13

QUICHE DU JOUR
A PEPPER-PARSLEY CRUST & CUSTARD LIKE FILLING WITH TODAY'S FRESHEST INGREDIENTS. ASK YOUR SERVER FOR SELECTIONS 8

GATEAU CHICKEN ENCHILADAS
RED CORN TORTILLAS FILLED WITH ROAST CHICKEN BREAST, PEPPERS, ONIONS, MONTEREY JACK & CHEDDAR CHEESES. SERVED WITH SALSA & SOUR CREAM 11
ADD GUACAMOLE .50

BEEF MONTEREY
A MOUNTAIN OF SLOW-ROASTED, THINLY SLICED ROAST BEEF WITH A MELLOW ONION MARMALADE & MONTEREY JACK CHEESE. SERVED WARM ON AN ONION KAISER ROLL WITH AU JUS 10

FIESTA VEGETABLE
THIS LIVELY SANDWICH STARTS WITH A CREAM CHEESE-SOUR CREAM SPREAD HIGHLIGHTED BY SOUTHWESTERN SEASONINGS ON TOASTED WHOLE-GRAIN WHEAT. FINISHED WITH GUACAMOLE, SLICED TOMATOES, CHEDDAR & MONTEREY JACK CHEESE 8

G INDICATES OUR SIGNATURE ITEMS!

SOUP & SALAD

ADD A CUP OF SOUP TO ANY SALAD \$3

LINCOLN'S BEST
PLEASE ASK YOUR SERVER FOR THE SOUP SELECTION OF THE DAY. CUP 3 BOWL 6
BREAD BOWL 7 FLIGHT OF THREE 6

HALF SANDWICH & SOUP COMBO
YOUR CHOICE OF OUR GATEAU CHICKEN SALAD OR CALIFORNIA CLUB SANDWICH ACCOMPANIED BY A CUP OF OUR SOUP 9
UPGRADE TO A BOWL FOR 3

RASPBERRY & PEAR SALAD
MIXED SPRING GREENS TOSSED WITH RASPBERRY VINAIGRETTE & BRIOCHE CROUTONS SERVED IN A PARMESAN CRISP FINISHED WITH CARAMELIZED WALNUTS, FETA CHEESE CRUMBLES, SUN-DRIED CRANBERRIES & A SLICED FRESH PEAR 10
ADD CHICKEN FOR 2

SOUP & SALAD COMBO
UNLIMITED GATEAU SPRING SALAD WITH CARAMELIZED WALNUTS, FETA CHEESE & SUN-DRIED CRANBERRIES SERVED IN A PARMESAN CRISP & CHOICE OF SOUPS 9

MANDARIN GRILLED CHICKEN SALAD
FRESH ROMAINE & SPRING GREENS TOSSED WITH MANDARIN ORANGES, GRILLED CHICKEN, ALMONDS & SCALLIONS IN A SWEET ASIAN DRESSING FINISHED WITH RED ONION, ASPARAGUS, TOMATOES, SESAME SEEDS & A PARMESAN CRISP 10

GRILLED SALMON SALAD
FRESH GRILLED SALMON FILET SERVED OVER A BED OF ROMAINE & SPRING GREENS WITH SLICED MUSHROOMS, SCISSORED EGG, TOMATOES, ASPARAGUS & RED ONIONS. FINISHED WITH A PARMESAN CRISP & WARM BACON DRESSING ON THE SIDE 11

GG SANDWICHES

CHOICE OF BLEU CHEESE POTATO SALAD OR WAFFLE FRIES.
SUB A CUP OF FRESH FRUIT MEDLEY OR SOUP FOR \$2

CALIFORNIA CLUB
SHAVED ROAST BEEF, TURKEY, BACON STRIPS, CHEDDAR & SWISS CHEESE, SPRING GREENS, TOMATOES & RED ONION LAYERED ON SOURDOUGH TOAST WITH GUACAMOLE & ROASTED RED PEPPER MAYO. SERVED WITH A SIDE OF CHIPOTLE RANCH DRESSING 11

GRILLED CHICKEN WRAP
A TOMATO BASIL TORTILLA SPREAD WITH ROASTED RED PEPPER MAYO, THEN LAYERED WITH FRESH GREENS, TOMATOES, RED ONION, GRILLED CHICKEN BREAST & MELTED MONTEREY JACK & CHEDDAR CHEESES 9

CREATE YOUR OWN BURGER
A HALF POUND CHOICE ANGUS BURGER SERVED ON AN ONION KAISER WITH LETTUCE, TOMATO, ONION & ROASTED RED PEPPER MAYO, FINISHED WITH YOUR CHOICE OF CHEDDAR, MONTEREY JACK, SWISS OR PROVOLONE CHEESE 9
ADD BACON, MUSHROOMS, CARAMELIZED ONIONS OR GUACAMOLE FOR .50 EACH

BLACKSTONE REUBEN
GRILLED CORNED BEEF LAYERED WITH SMOKED TURKEY & SWISS, TOPPED WITH THOUSAND ISLAND DRESSING, SAUER-KRAUT & DICED BABY RED POTATOES. SERVED ON SLICED RYE BREAD 10