

# STARTERS

## BRUSCHETTA

DICED ROMA TOMATOES, CAPERS, BERMUDA ONIONS & FRESH BASIL TOSSED IN OLIVE OIL, SERVED WITH TOASTED CROSTINI 7

## CRAB STUFFED SHRIMP

OVEN ROASTED TIGER SHRIMP STUFFED WITH CRAB, DRIZZLED WITH SWEET ROASTED RED PEPPER COULIS & SERVED WITH REMOULADE SAUCE 10

## CHICKEN LAVOSH

UNLEAVENED ARMENIAN CRACKER BAKED WITH SPINACH, ARTICHOKE, ROASTED CHICKEN, GORGONZOLA & PROVOLONE CHEESES, FINISHED WITH RED PEPPER COULIS 9

## GRILLED MARYLAND CRAB CAKES

SNOW CRAB CAKES SERVED OVER TOASTED ENGLISH MUFFIN, FINISHED WITH ZESTY REMOULADE SAUCE 9

## ⑥ GATEAU SAMPLER (SERVES FOUR)

A DELICIOUS MEDLEY OF OUR BRUSCHETTA, LAVOSH, SPINACH ARTICHOKE FONDUE & CRAB STUFFED SHRIMP 16

## WINE TASTING PLATE

AN ASSORTMENT OF MOZZARELLA, BRIE & BOURSIN CHEESES SERVED WITH FRESH FRUIT, LAVOSH, BASIL & SUN-DRIED TOMATO PESTO & WHITE TRUFFLE GLAZE 10

## ⑥ SPINACH & ARTICHOKE FONDUE

A WARM FONDUE WITH GORGONZOLA CHEESE, BABY SPINACH & ARTICHOKE HEARTS SERVED IN A SOURDOUGH BREAD BOWL 9

## BAKED BRIE EN CROUTE

A MILD & BUTTERY-SOFT CHEESE BAKED INSIDE A FRENCH PASTRY SHELL, WITH CARAMELIZED PEARS, SERVED WITH TOASTED CROSTINI & WHITE TRUFFLE GLAZE 8

# 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

## ⑥ 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

⑥ INDICATES OUR SIGNATURE ITEMS!

## SOUP & SALAD COMBO

UNLIMITED GATEAU SPRING SALAD WITH CARAMELIZED WALNUTS, FETA CHEESE & SUN-DRIED CRANBERRIES SERVED IN A PARMESAN CRISP & YOUR 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

## 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

## WHAT IS A GATEAU ... AND WHY IS IT GREEN?

Our cafe's name (French for cake), was inspired by a green cake from the cooking journals of artist Claude Monet. Mismatched pub chairs from the English countryside, an Italian antique copper espresso machine & copper English tea boiler, an 18 foot stained glass church window imbedded in our ceiling -- are all a part of an eclectic design inspired by European Country Inns. With special attention to detail, the Green Gateau neighborhood restaurant provides delicious flavors with an inviting atmosphere to provide Lincoln "casual dining at its finest!" Our **Private Rooms** are perfect for Prenuptial Dinners, Bridal Showers or any special occasion. Enjoy a diverse wine and beer menu with full bar service. Our **Banquet Facility** is located at our cafe's "back door" at 1024 "L" Street. The **Green Gateau Reception Centre** at Windsor Stables is the perfect location for receptions and corporate events, accommodating up to 280 guests.

# GATEAU SPECIALTIES

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

## **G** GATEAU CHICKEN SALAD

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

## **G** GRILLED CRAB CAKES

A TOASTED ENGLISH MUFFIN SERVED OPEN-FACED ON SPRING GREENS TOPPED WITH GRILLED MARYLAND STYLE CRAB CAKES DRIZZLED WITH REMOULADE SAUCE 10

## **G** 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** 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

## **G** 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

## **G** CREPES CORDON BLEU CASSEROLE

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

# GG SANDWICHES

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

## **G** MOZZARELLA CIABATTA

FRESH HAND-ROLLED MOZZARELLA SLICES SERVED ON A GRILLED CIABATTA ROLL WITH LETTUCE, TOMATO & RED ONION, FINISHED WITH TOMATO-BASIL RELISH 8  
ADD CHICKEN FOR 2

## **G** BEEF & BLEU POT ROAST

TENDER POT ROAST SERVED ON AN ONION KAISER ROLL WITH BLEU CHEESE CRUMBLES, WHOLE-GRAIN HONEY MUSTARD, LETTUCE, TOMATO & RED ONION 10

## **G** PATTY MELT

GRILLED HALF POUND OF CHOICE ANGUS BURGER, CARAMELIZED ONIONS & TOMATOES SERVED ON GRILLED, THICK SOURDOUGH WITH SWISS & CHEDDAR CHEESE, FINISHED WITH THOUSAND ISLAND DRESSING 9

## **G** 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

## **G** 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

## **G** BLACKSTONE REUBEN

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

## **G** 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

## **G** JAMAICAN JERK MELT

TENDER BREAST OF CHICKEN MARINATED IN OUR JAMAICAN JERK SPICE BLEND, GRILLED HOT & DRAPED WITH MELTED CHEDDAR & MONTEREY JACK. SERVED ON OUR ONION KAISER ROLL ATOP SPRING GREENS, RED ONIONS, SLICED TOMATOES & PINEAPPLE MAYO 9

**G** INDICATES OUR SIGNATURE ITEMS!

VISIT US AT [WWW.GREENGATEAU.COM](http://WWW.GREENGATEAU.COM)

# EVENING FARE

CHOICE OF SOUP OR SALAD & ROLL WITH BUTTER

## **6 BACON BUTTER FILET**

EIGHT OZ. BEEF TENDERLOIN FILET BROILED WITH BACON & BLEU CHEESE BUTTER, SERVED OVER YUKON GOLD POTATOES, FINISHED WITH ONION STRINGS 30

## **CRANBERRY PORK LOIN**

IOWA BONE-IN PORK LOIN ENCRUSTED WITH CURRY & CUMIN, SERVED WITH 5-GRAIN WILD RICE PILAF & WILTED SPINACH, FINISHED WITH CABERNET & CRANBERRIES 18

## **BEER BRAISED POT ROAST**

TENDER TEN OZ. POT ROAST BRAISED IN NUT BROWN ALE WITH CARROTS, ONIONS, CELERY & SLICED MUSHROOMS, SERVED OVER YUKON GOLD POTATOES & TOPPED WITH ONION STRINGS 16

## **ARTICHOKE CHICKEN**

JUICY GRILLED HALF POUND CHICKEN BREAST SERVED OVER WILD RICE PILAF & FINISHED WITH ARTICHOKE, SPINACH & GORGONZOLA CHEESE SIMMERED IN CREAM 15

## **CHICKEN SALTIMBOCCA**

CHICKEN BREAST ROLLED WITH PROSCIUTTO HAM, ARTICHOKE HEARTS, OLIVES, CARAMELIZED ONION, ROASTED RED PEPPERS, PROVOLONE CHEESE & SAGE, FINISHED WITH A SUN-DRIED TOMATO CREAM & BALSAMIC VINEGAR REDUCTION, SERVED OVER WILD RICE PILAF & FRESH VEGETABLES 17

## **MANICOTTI AL FORNO**

MANICOTTI SHELLS FILLED WITH RICOTTA CHEESE & SIMMERED IN YOUR CHOICE OF MARINARA OR ALFREDO SAUCE, FINISHED WITH PARMESAN CHEESE 13

## **6 HONEY MUSTARD GLAZED SALMON**

OVEN ROASTED ATLANTIC SALMON FILET GLAZED WITH DIJON MUSTARD, HONEY & A HINT OF HORSERADISH, SERVED OVER ROASTED RED PEPPER BUTTER & WILD RICE 19

## **SWISS & WILD MUSHROOM SIRLOIN**

TEN OZ. SIRLOIN STRIP STEAK SMOTHERED WITH MUSHROOMS & SWISS CHEESE, SERVED OVER YUKON GOLD POTATOES, FINISHED WITH ONION STRINGS 18

## **6 ROASTED DUCK BREAST WITH APRICOT & PECANS**

TENDER ROASTED DUCK BREAST STUFFED WITH APRICOTS & PECANS, SERVED ON A BED OF WILTED SPINACH & WILD RICE. FINISHED WITH A BALSAMIC VINEGAR & PURE MAPLE REDUCTION 22

## **CREPES PRIMAVERA**

TENDER CREPES FILLED WITH JULIENNE VEGETABLES, SERVED OVER GRILLED YELLOW CORN & PARMESAN POLENTA, FINISHED WITH ROASTED TOMATO SAUCE & RED PEPPER COULIS 14

## **6 KANSAS CITY BOURBON STRIP**

ONE POUND BOURBON MARINATED KANSAS CITY STRIP STEAK SERVED OVER YUKON GOLD POTATOES WITH GRILLED PEPPERS & ONIONS, FINISHED WITH ONION STRINGS 24

## **PASTA GORGONZOLA WITH CHICKEN**

JULIENNE CHICKEN BREAST SAUTEED IN OLIVE OIL WITH BROCCOLI FLORETS, SIMMERED IN A SPINACH & ARTICHOKE CREAM SAUCE WITH TANGY GORGONZOLA CHEESE & FETTUCCINE 14

# 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, 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** FRESH COFFEE BEANS 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 SAODA, SASPARILLA 2

**MIMOSA** CHAMPAGNE & ORANGE JUICE 5