

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

GG SANDWICHES

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

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

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

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

6 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

6 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

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

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

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

6 INDICATES OUR SIGNATURE ITEMS!

VISIT US AT WWW.GREENGATEAU.COM

GATEAU SPECIALTIES

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

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

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

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

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 & FETTUCCHINE. SERVED WITH SOUP OR SALAD ONLY 14

GATEAU CHICKEN SALAD

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

QUICHE DU JOUR

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

BEEF MONTEREY

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

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

MANICOTTI AL FORNO

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

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 2

MIMOSA

CHAMPAGNE & ORANGE JUICE 5

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.*