



**NOVEMBER
2017**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>We're Making a Traditional <i>THANKSGIVING DINNER</i>, November 22nd & 23rd Let us do the cooking! We'll roast the turkey, serve up the most delicious gravy, and all the side dishes plus Butterflake Rolls. Choose from a luscious selection of desserts—Pralines & Cream Cake, Pumpkin Cheesecake, Decorated Turkey Cookies, and of course, Pumpkin Pie.</p>			<p>1 Italian Pot Roast Parmesan Smashed Potatoes Zucchini Sauté 16.95</p>	<p>2 Chicken Breast <i>with sundried tomato, goat cheese & prosciutto</i> Rosemary Roasted Potatoes Parmesan Crusted Broccoli 16.50</p>	<p>3 Salmon <i>with artichoke piccata sauce</i> Zucchini & Rice Gratin Green Goddess Salad 18.50</p>	<p>4 Rosemary & Garlic Rubbed Flank Steak Spinach Gorgonzola Pasta Bistro Salad <i>with balsamic dressing</i> 18.50</p>
<p>5 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Parmesan Risotto Peas & Baby Spinach <i>with crispy shallots</i> 16.50</p>	<p>6 Grilled Skirt Steak <i>with gorgonzola butter</i> Pommes Lyonnaise Hearts of Romaine & Radicchio Salad <i>with red wine vinaigrette</i> 18.50</p>	<p>7 Roast Turkey Breast <i>and chardonnay gravy</i> Brown Butter & Sage Mashed Potatoes French Green Beans <i>with slivered almonds</i> 16.50</p>	<p>8 Chicken Parmesan <i>housemade tomato sauce with mozzarella</i> Spaghetti <i>with cauliflower, almonds & green olives</i> Caesar Salad <i>with Gayle's garlic croutons</i> 16.50</p>	<p>9 Balsamic & Beer Braised Short Ribs Sweet Potato & Swiss Chard Gratin Broccolini <i>with olives & preserved lemon</i> 17.95</p>	<p>10 Chicken Cordon Bleu <i>with gruyère & Corralitos ham</i> Mashed Potatoes <i>with crème fraîche</i> Lemon Asparagus 16.50</p>	<p>11 Mom's Stuffed Bell Peppers <i>with rice, tomato & beef</i> Crisp Green Salad <i>with ranch dressing</i> Francese Garlic Bread 14.95</p>
<p>12 Swedish Meatballs <i>with a rich, creamy sauce & lingonberry jam</i> Creamy Mashed Potatoes Baby Spinach Salad <i>with poppy seed dressing</i> 16.50</p>	<p>13 Ham & Artichoke Stuffed Chicken Breast Savory Bread Pudding Little Gem Salad <i>with toasted hazelnuts & shaved parmesan</i> 16.50</p>	<p>14 Surf & Turf <i>with grilled prawns & marinated skirt steak</i> Baked Potato <i>with butter & sour cream</i> Fresh Asparagus 18.50</p>	<p>15 Cider Brined Pork Chops Vermont Cheddar Mashed Potatoes Roasted Carrots & Brussels Sprouts 16.95</p>	<p>16 Hot Club Jazz! 6:30 pm-8:30 pm Teriyaki Skirt Steak Sticky Rice <i>with edamame & shiitake</i> Spicy Green Beans 18.50</p>	<p>17 Mediterranean Salmon <i>with olives, capers & cherry tomatoes</i> Saffron Mashed Potatoes Garlic Sautéed Spinach 18.50</p>	<p>18 Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Simple Buttery Noodles Green Goddess Salad 16.95</p>
<p>19 Mushroom Chicken <i>with snap peas</i> Grilled Polenta Romano <i>with fresh oregano & butter</i> Broccolini <i>with preserved lemon</i> 16.95</p>	<p>20 Bacon Wrapped Meatloaf Parmesan Smashed Potatoes Basil Green Beans 16.95</p>	<p>21 Available Hot at 4pm (No Cold To Go Dinners) Diavolo Chicken Spaghetti <i>with cauliflower, almonds & green olives</i> Caesar Salad <i>with Gayle's garlic croutons</i> 14.95</p>	<p>22 Thanksgiving Eve Sorry, No Blue Plate Dinner Tonight. Open 6:30am to 8:30pm</p>	<p>23 Thanksgiving Open for Brunch on the Patio & last minute goodies. <i>Open 6:30am to 12:30pm</i></p>	<p>24 Prawn Scampi <i>with garlic & white wine Linguine</i> Sara's Baby Greens Salad <i>with avocado, walnuts & apples</i> Crusty Late Bake Baguette 16.95</p>	<p>25 BBQ Tri Tip Broccoli & Cheddar Stuffed Potato Romaine Ranch Salad 16.95</p>
<p>26 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad <i>with Gayle's garlic croutons</i> 18.50</p>	<p>27 Ginger Glazed Prawn Kabobs Coconut Rice <i>with cilantro</i> Sesame Garlic Sautéed Baby Bok Choy 16.95</p>	<p>28 Grilled Skirt Steak <i>with red wine sautéed mushrooms</i> Artichoke & Fingerling "Hash" Bistro Salad <i>with spiced nuts & chèvre</i> 18.50</p>	<p>29 Chicken & Dumplings <i>in a light cream sauce with carrots, celery & thyme</i> Mashed Potatoes <i>whipped with buttermilk & chives</i> Buttered Broccoli 15.95</p>	<p>30 Oven BBQ Beef Brisket Savannah Red Rice Southern Style Greens 17.95</p>	<p><i>Did you know that you can get our menus delivered to your Inbox? Sign up at gaylesbakery.com</i></p>	