



MARCH
2018

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>Enjoy holiday favorites such as Irish Soda Bread, Iced Shamrock Cookies, Pot of Gold Carrot and Guinness Stout Cakes. Order early for best selection.</p>				1 Bistro Steak <i>with red wine sauteed mushrooms</i> Creamy Polenta Tarragon Green Beans 18.50	2 Miso Glazed Salmon Wasabi Mashed Potatoes Ginger Garlic Stir Fried Spinach 18.95	3 Pork Tenderloin <i>with tarragon mustard cream sauce</i> Butternut Squash & Radicchio Pappardelle Pasta Arugula Salad <i>with balsamic dressing</i> 16.95
4 Academy Awards Bacon Wrapped Filet Mignon <i>with gorgonzola butter</i> Herb Roasted Fingerlings Mascarpone Creamed Spinach 21.95	5 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Parmesan Risotto Little Gem Lettuce Salad <i>with herb shallot dressing</i> 16.50	6 Teriyaki Skirt Steak Sticky Rice <i>with edamame & shiitake</i> Black Sesame Broccoli 18.50	7 Roast Turkey Breast <i>and chardonnay gravy</i> Brown Butter & Sage Mashed Potatoes Green Beans <i>with pancetta</i> 16.50	8 Balsamic & Beer Braised Short Ribs Sweet Potato & Swiss Chard Gratin Hearts of Romaine & Radicchio Salad 18.50	9 Prawn Scampi <i>with garlic & white wine Linguine</i> Sara's Baby Greens Salad <i>with avocado, walnuts & apples</i> Crusty Late Bake Baguette 17.50	10 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk Chive Mashed Potatoes Ranch Salad <i>with Gayle's garlic croutons</i> 17.95
11 Slow-Braised Lamb Shanks <i>with red wine, tomato & spices</i> Dolmas Rice Pilaf <i>with grape leaves, dill & currants</i> Greek Country Salad <i>with lemon dressing</i> 16.50	12 Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Hearts of Romaine Salad <i>with avocado & jicama</i> 18.50	13 Mediterranean Salmon <i>with olives, capers & cherry tomatoes</i> Saffron Mashed Potatoes Garlic Sauteed Spinach 18.95	14 Amalfi Chicken <i>braised in lemon & herbs</i> Parmesan Smashed Potatoes Peas <i>with pancetta</i> 16.50	15 Spaghetti & Tender Meatballs Italian Chopped Salad <i>with salami, mozzarella & olives</i> Francese Garlic Bread 14.95	16 & 17 St. Patrick's Day Corned Beef & Cabbage <i>with potatoes, carrots & onions and horseradish cream</i> and our delicious Irish Soda Bread 17.95	
18 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad <i>with Gayle's garlic croutons</i> 18.50	19 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Hearts of Romaine Salad 16.50	20 Cider Brined Pork Chops <i>smothered in onions</i> Cheesy Baked Polenta Buttery Bacony Cabbage 16.95	21 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	22 Roast Turkey <i>with homemade gravy and cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 18.50	23 Grilled Salmon <i>with artichoke piccata sauce</i> Zucchini & Rice Gratin Lemon Asparagus 18.95	24 Bacon Wrapped Meatloaf Parmesan Smashed Potatoes Crisp Green Salad <i>with Italian dressing</i> 16.95
25 Roast Pork <i>with apricot & sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Butter Lettuce & Arugula Salad 16.95	26 Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Simple Buttery Noodles Green Goddess Salad 16.95	27 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Chicken Parmesan <i>housemade tomato sauce</i> Spaghetti <i>with cauliflower, almonds & green olives</i> Caesar Salad <i>with Gayle's garlic croutons</i> 16.95	28 Grilled Steak Diane Parmesan Potato Wedges Little Gem Lettuce <i>with Paxton dressing</i> 18.50	29 Hot Club Jazz! 6:30 pm-8:30 pm Chicken Cordon Bleu <i>with gruyere & Corralitos ham</i> Potato Nests <i>with mascarpone spinach</i> Broccolini <i>with preserved lemon</i> 16.50	30 Passover Red Wine Braised Beef Brisket Zucchini & Potato Latkes Lemon Asparagus Honey Glazed Carrots Haroset 20.95	31 Easter Saturday Oven Poached Salmon <i>with Meyer lemon sauce</i> Herb Roasted Fingerling Potatoes Fresh Asparagus 18.95