



**APRIL  
2018**

**GAYLE'S**  
BAKERY & ROSTICCERIA

**BLUE PLATE  
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>1</b>  <b>Closed for Easter</b>	<b>2</b> <b>Rosemary &amp; Garlic Rubbed Flank Steak</b> Roasted Fingerling Potatoes with pancetta Broccoli with preserved lemon 18.50	<b>3</b> <b>Pork Tenderloin</b> <i>with tarragon mustard cream sauce</i> Grilled Polenta Romano with butter & fresh oregano Green Beans with toasted hazelnuts 16.95	<b>4</b> <b>Chicken Schnitzel</b> <i>with pepper bacon gravy</i> Buttermilk Chive Mashed Potatoes Ranch Salad with Gayle's garlic croutons 17.95	<b>5</b> <b>Southwest Skirt Steak</b> <i>with salsa fresca &amp; crispy onions</i> Roasted Poblano & Cheddar Gratin Hearts of Romaine Salad with avocado & lime tomatillo dressing 18.50	<b>6</b> <b>Ginger Glazed Prawn Kabobs</b> Coconut Rice with cilantro Garlic Sautéed Spinach 16.95	<b>7</b> <b>Diavolo Chicken</b> Lasagna Bianco Caesar Salad with Gayle's garlic croutons 14.95
<b>8</b> <b>Surf &amp; Turf</b> <i>with grilled prawns &amp; marinated skirt steak</i> Baked Potato with butter & sour cream Chopped Iceberg Salad with bacon & blue cheese dressing 18.50	<b>9</b> <b>Honey Mustard Chicken &amp; Potato Bake</b> Lemon Broccoli Arugula Salad with sherry vinaigrette 15.95	<b>10</b> <b>Roast Turkey</b> <i>with housemade gravy and cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans with fresh thyme 18.50	<b>11</b> <b>Chicken Marsala</b> <i>with crimini &amp; porcini mushroom sauce</i> Risotto Primavera with spring onions & asparagus Little Gem Salad with lemon dressing 16.50	<b>12</b> <b>Swedish Meatballs</b> <i>with a rich, creamy sauce &amp; lingonberry jam</i> Creamy Mashed Potatoes Baby Spinach Salad with poppy seed dressing 16.50	<b>13</b> <b>Grilled Salmon</b> <i>with artichoke piccata sauce</i> Roasted Rosemary Potatoes Buttered Asparagus 18.95	<b>14</b> <b>Spaghetti &amp; Tender Meatballs</b> Italian Chopped Salad with salami, mozzarella & olives Francese Garlic Bread 14.95
<b>15</b> <b>Shiitake Beef Stroganoff</b> <i>with sherry &amp; sour cream</i> Parslied Pappardelle Pasta Green Goddess Salad 17.95	<b>16</b> <b>Roast Pork</b> <i>with apricot &amp; sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Buttery Bacony Cabbage 16.95	<b>17</b> <b>Mom's Stuffed Bell Peppers</b> <i>with rice, tomato &amp; beef</i> Hearts of Romaine with blue cheese vinaigrette Francese Garlic Bread 14.95	<b>18</b> <b>Teriyaki Skirt Steak</b> Sticky Rice with edamame & shiitake Green Bean & Cucumber Salad with miso dressing 18.95	<b>19</b> <b>Hot Club Jazz!</b> 6:30 pm-8:30 pm <b>Mediterranean Salmon</b> <i>with olives, capers &amp; cherry tomatoes</i> Saffron Mashed Potatoes Garlic Sautéed Spinach 18.95	<b>20</b> <b>Chicken Cordon Bleu</b> <i>with gruyère &amp; Corralitos ham</i> Duchesse Potato Bake Lemon Asparagus 16.50	<b>21</b> <b>Bacon Wrapped Meatloaf</b> Parmesan Smashed Potatoes Crisp Green Salad with Italian dressing 16.95
<b>22</b> <b>Beef Bourguignon</b> Mashed Potatoes whipped with crème fraîche Peas & Baby Spinach with crispy shallots 17.95	<b>23</b> <b>Chicken Parmesan</b> <i>housemade tomato sauce with mozzarella</i> Spaghetti with cauliflower, almonds & green olives Caesar Salad with Gayle's garlic croutons 16.50	<b>24</b> <b>Ray Brown &amp; Eddie Mendenhall Jazz Duo</b> 6:30 pm-8:30 pm <b>Grilled Steak Diane</b> Parmesan Potato Wedges Little Gem Lettuce with Paxton dressing 18.95	<b>25</b> <b>Slow-Braised Lamb Shanks</b> <i>with red wine, tomato &amp; spices</i> Dolmas Rice Pilaf with grape leaves, dill & currants Greek Country Salad with lemon dressing 16.50	<b>26</b> <b>Prosecco Brined Roast Turkey</b> Sage & Fontina Potato Casserole Green Beans with fresh thyme 17.95	<b>27</b> <b>Balsamic &amp; Beer Braised Short Ribs</b> Potato Nests with mascarpone spinach Butter Lettuce & Arugula Salad with red wine vinaigrette 18.95	<b>28</b> <b>Chicken &amp; Dumplings</b> <i>in a light cream sauce with carrots, celery &amp; thyme</i> Mashed Potatoes whipped with buttermilk & chives Buttered Broccoli 16.50
<b>29</b> <b>Prime Rib au jus</b> <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad with Gayle's garlic croutons 18.95	<b>30</b> <b>Chicken Piccata</b> <i>with lemon &amp; capers</i> Pasta Formaggio with sage & prosciutto Hearts of Romaine Salad with balsamic dressing 16.50	 <p><b>GAYLE'S NEW ESPRESSO BAR SERVING THEIR LATEST PASTRIES</b>            We've just finished a complete remodel of the Espresso Bar! Come and experience the cozy cafe decorated with original paintings by Joe Ortiz. New showcases full of the latest pastries like delicate Croissants made with French butter, Petit Bordeaux Cupcakes, Kouign Amann, Orange Marmalade Scones, Turtle Bars and Coffee Downtowners. Sip an expertly crafted latte while soaking up the cafe atmosphere.</p>				