



**MAY
2018**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><i>Mother's Day</i></p> <p>Treat your Mom to a delicious brunch, lunch or dinner at Gayle's. Or, a dessert made with love just for Mom. Sunday, May 13th.</p>		<p>1 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>2 Balsamic Glazed Pork Tenderloin Polenta Crowns topped with kale & sauteed mushrooms Broccoli <i>with olives & preserved lemon</i> 16.95</p>	<p>3 Amalfi Chicken <i>braised in lemon & herbs</i> Parmesan Smashed Potatoes Arugula Salad <i>with sherry vinaigrette</i> 16.50</p>	<p>4 Teriyaki Grilled Salmon Wasabi Mashed Potatoes Miso Green Beans 19.75</p>	<p>5 Cinco de Mayo Tamales Chicken <i>with salsa verde, or Vegetarian with pasilla peppers & fresh corn</i> Mexican Rice Spicy Black Beans Hearts of Romaine 14.95</p>
<p>6 Coriander & Mustard Seed Rubbed Roast Beef <i>from our Rotisserie</i> Scalloped Potatoes Peas <i>with pancetta</i> 18.50</p>	<p>7 Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Hearts of Romaine Salad <i>with avocado & lime tomatillo dressing</i> 18.95</p>	<p>8 Chicken Cordon Bleu <i>with gruyere & Corralitos ham</i> Herb Roasted Fingerling Potatoes Lemon Asparagus 16.50</p>	<p>9 Roast Turkey <i>with housemade gravy and cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 18.50</p>	<p>10 Diavolo Chicken Orecchiette Pasta <i>with lentils, spinach & onion</i> Oven Roasted Broccoli <i>with garlic & parmesan</i> 14.95</p>	<p>11 Surf & Turf <i>with grilled prawns & marinated skirt steak</i> Baked Potato <i>with butter & sour cream</i> Chopped Iceberg Salad <i>with bacon & blue cheese dressing</i> 18.95</p>	<p>12 Spaghetti & Tender Meatballs Italian Chopped Salad <i>with salami, mozzarella & olives</i> Francese Garlic Bread 14.95</p>
<p>13 Mother's Day Skirt Steak <i>with basil butter</i> Truffled Fettuccini Spring Greens <i>with shaved asparagus, snap peas & parmesan crisps</i> 18.95</p>	<p>14 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</p>	<p>15 Bacon Wrapped Meatloaf Parmesan Smashed Potatoes Hearts of Romaine Salad <i>with Italian dressing</i> 16.95</p>	<p>16 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Risotto Primavera Arugula Salad 16.50</p>	<p>17 Hot Club Jazz! 6:30 pm-8:30 pm Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Simple Buttery Noodles Lemon Broccoli 17.95</p>	<p>18 Mediterranean Salmon <i>with olives, capers & cherry tomatoes</i> Saffron Mashed Potatoes Garlic Sauteed Spinach 19.75</p>	<p>19 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk & Chive Mashed Potatoes Crisp Green Salad <i>with red wine vinaigrette</i> 17.95</p>
<p>20 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad <i>with Gayle's garlic croutons</i> 18.95</p>	<p>21 Pork Tenderloin <i>with tarragon mustard cream sauce</i> Cheesy Baked Polenta Green Beans <i>with pancetta</i> 16.95</p>	<p>22 Beef Bourguignon Mashed Potatoes <i>whipped with crème fraîche</i> Peas & Baby Spinach <i>with crispy shallots</i> 17.95</p>	<p>23 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Grilled Asparagus 16.50</p>	<p>24 Balsamic & Beer Braised Short Ribs Potato Nests <i>with mascarpone spinach</i> Butter Lettuce & Arugula Salad <i>with red wine vinaigrette</i> 18.95</p>	<p>25 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</p>	<p>26 Walnut Crusted Chicken Breast Penne <i>with sun dried tomato pesto & fresh basil</i> Little Gem Lettuce <i>with gorgonzola vinaigrette</i> 15.95</p>
<p>27 BBQ Tri Tip Buttered Corn on the Cob Cheddar Potato Bake Watermelon Salad <i>with jalapeno & mint</i> 17.95</p>	<p>28 Memorial Day 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>29 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Flank Steak <i>with chimichurri sauce</i> Sweet Potato & Swiss Chard Gratin Hearts of Romaine Salad 18.50</p>	<p>30 Prosecco Brined Roast Turkey Sage & Fontina Potato Casserole Broccoli <i>with preserved lemon</i> 17.95</p>	<p>31 Grilled Steak Diane Parmesan Potato Wedges Little Gem Lettuce <i>with Paxton dressing</i> 18.95</p>	<p>CELEBRATE <i>your Graduate</i></p> <p>Offering beautiful cakes such as our Chocolate or Double Berry Graduation Book Cake, and Graduation Cap Cake. See our Graduation Menu for more details.</p>	