



**JUNE
2018**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

CELEBRATE YOUR GRADUATE

Offering party food favorites for your graduate's special celebration. Plus, beautiful cakes such as our Chocolate or Double Berry Graduation Book Cake, and Graduation Cap Cake. See our Graduation Menu for more details.

1 **Chicken Schnitzel**
with pepper bacon gravy
Buttermilk & Chive Mashed Potatoes
Crisp Green Salad *with red wine vinaigrette*
17.95

2 **Cider Brined Grilled Pork Chop**

Creamy Polenta *with mascarpone*
Little Gem Lettuce *with gorgonzola vinaigrette*
16.95

3 **Beef Bourguignon**
Mashed Potatoes *whipped with crème fraîche*
Hazelnut Green Beans
17.95

4 **Ginger Glazed Prawn Kabobs**
Coconut Rice *with cilantro*
Garlic Sautéed Spinach
16.95

5 **Amalfi Chicken**
braised in lemon & herbs
Parmesan Smashed Potatoes
Peas *with pancetta*
16.50

6 **Swedish Meatballs**
with a rich, creamy sauce & lingonberry jam
Creamy Mashed Potatoes
Baby Spinach Salad *with poppy seed dressing*
16.50

7 **Chicken Cordon Bleu**
with gruyère & Corralitos ham
Savory Bread Pudding
Lemon Asparagus
16.50

8 **Grilled Salmon**
with artichoke piccata sauce
Herb Roasted Fingerling Potatoes
Grilled Summer Vegetables
19.75

9 **Teriyaki Skirt Steak**

Sticky Rice *with shiitakes & edamame*
Black Sesame Broccoli
18.95

10 **Slow-Braised Lamb Shanks**
with red wine, tomato & spices
Dolmas Rice Pilaf *with grape leaves, dill & currants*
Greek Country Salad *with lemon dressing*
16.50

11 **Walnut Crusted Chicken Breast**
Penne Pasta *with sun dried tomato pesto & fresh basil*
Lemon Broccolini
15.95

12 **Pork Tenderloin**
with tarragon mustard cream sauce
Roasted Rosemary Potatoes
Buttery Bacony Cabbage
16.95

13 **Roast Turkey**
with housemade gravy and cranberry sauce
Mashed Potatoes
Mom's Sourdough Stuffing
Green Beans *with fresh thyme*
18.50

14 **Shiitake Beef Stroganoff**
with sherry & sour cream
Simple Buttery Noodles
Green Goddess Salad
17.95

15 **Chicken Breast**
with sun dried tomato, goat cheese & prosciutto
Zucchini & Rice Gratin
Caesar Salad *with Gayle's garlic croutons*
16.50

16 **Spaghetti & Tender Meatballs**

Italian Chopped Salad *with salami, mozzarella & olives*
Francese Garlic Bread
14.95

17 **Father's Day Prime Rib au jus**
with horseradish cream
Potatoes au Gratin
Caesar Salad *with Gayle's garlic croutons*
18.95

18 **Roast Pork**
with apricot & sourdough stuffing
Vermont Cheddar Mashed Potatoes
Buttered Green Beans
16.95

19 **Chicken Piccata**
with lemon & capers
Pasta Formaggio *with sage & prosciutto*
Grilled Asparagus
16.50

20 **Balsamic & Beer Braised Short Ribs**
Potato Nests *with mascarpone spinach*
Arugula Salad *with herb shallot dressing*
18.95

21 **Hot Club Jazz!**
6:30 pm-8:30 pm
Southwest Skirt Steak
with salsa fresca & crispy onions
Roasted Poblano & Cheddar Gratin
Chopped Salad *with lime tomatillo dressing*
18.95

22 **Mediterranean Salmon**
with olives, capers & cherry tomatoes
Saffron Mashed Potatoes
Garlic Sautéed Spinach
19.75

23 **Mom's Stuffed Bell Peppers**
with rice, tomato & beef
Chopped Iceberg Salad *with blue cheese dressing*
Francese Garlic Bread
14.95

24 **Grilled Skirt Steak**
with basil butter
Truffled Fettuccini
Butter Lettuce & Arugula Salad *with sherry vinaigrette*
17.95

25 **Chicken Parmesan**
housemade tomato sauce with mozzarella
Spaghetti *with cauliflower, almonds & green olives*
Caesar Salad *with Gayle's garlic croutons*
16.50

26 **Ray Brown & Eddie Mendenhall Jazz Duo**
6:30 pm-8:30 pm
Chicken Marsala
with crimini & porcini mushroom sauce
Risotto *with peas & pancetta*
Bistro Salad *with chèvre & spiced nuts*
16.50

27 **Prosecco Brined Roast Turkey**
Sage & Fontina Potato Casserole
Broccolini *with preserved lemon*
17.95

28 **Bacon Wrapped Meatloaf**
Garlic Mashed Potatoes
Hearts of Romaine Salad *with Italian dressing*
16.95

29 **Prawn Scampi**
with garlic & white wine Linguine
Sara's Baby Greens Salad *with avocado, walnuts & apples*
Crusty Late Bake Baguette
17.50

30 **Grilled Steak Diane**

Parmesan Potato Wedges
Little Gem Lettuce *with Paxton dressing*
18.95