



**JULY
2018**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk Chive Mashed Potatoes Ranch Salad 17.95	2 Cider Brined Grilled Pork Chop Sage & Fontina Mashed Potato Casserole Arugula Salad <i>with walnuts & gorgonzola vinaigrette</i> 16.95	3 Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Watermelon Salad <i>with mint & jalapeno</i> 18.50	4 Independence Day Sorry, No Blue Plate Dinner Tonight. Stop by for all your BBQ fixin's! Open 6:30 am-5:00 pm	5 Summertime Mixed Grill <i>with chicken, steak & prawns</i> Basmati Rice Pilaf Lemon Broccoli 18.50	6 Chicken Breast <i>with sun dried tomato, goat cheese & prosciutto</i> Potato Nest <i>with mascarpone spinach</i> Butter Lettuce & Arugula <i>with orange balsamic vinaigrette</i> 15.95	7 Beef Bourguignon Mashed Potatoes <i>whipped with crème fraîche</i> Tarragon Green Beans 17.95
8 Coriander & Mustard Seed Rubbed Roast Beef <i>from our Rotisserie</i> Horseradish Mashed Potatoes Peas <i>with pancetta</i> 18.50	9 Mom's Stuffed Bell Peppers <i>with rice, tomato & beef</i> Chopped Iceberg Salad <i>with blue cheese dressing</i> Francese Garlic Bread 14.95	10 Bacon Wrapped Meatloaf Parmesan Smashed Potatoes Zucchini Saute <i>with fresh basil</i> 16.95	11 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	12 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Risotto <i>with peas & pancetta</i> Arugula Salad <i>with chevre & sherry vinaigrette</i> 16.50	13 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	14 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> 18.50
15 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad <i>with Gayle's garlic croutons</i> 18.95	16 Ginger Glazed Prawn Kabobs Coconut Rice <i>with cilantro</i> Garlic Sautéed Spinach 16.95	17 Chicken & Dumplings <i>in a light cream sauce with carrots, celery & thyme</i> Mashed Potatoes <i>whipped with buttermilk & chives</i> Buttered Broccoli 16.50	18 Grilled Salmon <i>with artichoke piccata sauce</i> Zucchini & Rice Gratin Lemon Asparagus 19.75	19 Hot Club Jazz! 6:30 pm-8:30 pm Grilled Steak Diane Parmesan Potato Wedges Little Gem Lettuce <i>with Paxton dressing</i> 18.95	20 Chicken Parmesan <i>housemade tomato sauce with mozzarella</i> Spaghetti <i>with cauliflower, almonds & green olives</i> Hearts of Romaine Salad <i>with Gayle's garlic croutons</i> 16.50	21 BBQ Tri Tip Cheddar Potato Bake Ranch Salad <i>with Gayle's garlic croutons</i> 16.95
22 Roast Pork <i>with apricot & sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Buttered Green Beans 16.95	23 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Grilled Asparagus 16.50	24 Spaghetti & Tender Meatballs Italian Chopped Salad <i>with salami, mozzarella & olives</i> Francese Garlic Bread 14.95	25 Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Parslied Pappardelle Pasta Green Goddess Salad 17.95	26 Mediterranean Salmon <i>with olives, capers & cherry tomatoes</i> Saffron Mashed Potatoes Garlic Sautéed Spinach 19.75 <i>Down-Home Tennessee Dinner Tonight! See gaylesbakery.com</i>	27 Southern Shrimp with Garlic Cheese Grits Cucumber & Tomato Salad Benton Bacon Biscuits 18.95	28 Balsamic & Beer Braised Short Ribs Swiss Chard & Sweet Potato Gratin Bistro Salad <i>with blue cheese & spiced nuts</i> 18.95
29 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	30 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	31 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Grilled Skirt Steak <i>with basil butter</i> Roasted Fingerlings Butter Lettuce & Arugula Salad 18.95	Shakerag Cooks—Tennessee Flavors Gayle's is excited to present a week of Tennessee flavors brought to you by Sarah Gunn and Ginger Freeman, two southern cooks and bakers who make VERY tasty southern food! Find out more on www.gaylesbakery.com July 24th-27th: Breakfast & Lunch Specials Thursday, July 26th: Down-Home Tennessee Dinner Order Tickets Early. We'll Sell Out!			