



**NOVEMBER
2018**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>We're Making a Traditional <i>THANKSGIVING DINNER</i>, November 21st & 22nd Let us do the cooking! We'll roast the turkey, serve up the most delicious gravy, and all the side dishes plus Butterflake Rolls. Choose from a luscious selection of desserts—Pralines & Cream Cake, Pumpkin Cheesecake, Decorated Turkey Cookies, and of course, Pumpkin Pie.</p>				<p>1 HillBilly Swing 6:30 pm-8:30 pm Pork Loin with apricot & sourdough stuffing Butternut Squash Polenta Brussels Sprouts with pancetta 16.95</p>	<p>2 Grilled Salmon with artichoke piccata sauce Roasted Rosemary Potatoes Tarragon Green Beans 19.95</p>	<p>3 Surf & Turf with grilled prawns & marinated skirt steak Baked Potato with butter & sour cream Chopped Iceberg Salad with bacon & blue cheese dressing 18.50</p>
<p>4 Italian Pot Roast with red wine gravy Parmesan Smashed Potatoes Zucchini Sauté 16.95</p>	<p>5 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</p>	<p>6 Chicken Schnitzel with pepper bacon gravy Buttermilk & Chive Mashed Potatoes Ranch Salad with housemade croutons 17.95</p>	<p>7 Prawn Scampi with garlic & white wine Linguine Sara's Baby Greens Salad with avocado, walnuts & apples Crusty Late Bake Baguette 17.50</p>	<p>8 Seabright Serenaders Emily Abbink & Paul Rangell 6:30 pm-8:30 pm Beef Bourguignon Potato Nests with creamy spinach Butter Lettuce & Arugula Salad with sherry vinaigrette 17.95</p>	<p>9 Roast Turkey Breast and chardonnay gravy Brown Butter & Sage Mashed Potatoes Green Beans with fresh thyme 16.95</p>	<p>10 Fogline Farms Cider Braised Pork Shoulder Black Pepper Corn Cakes Gratin of Asparagus Green Goddess Salad 18.50</p>
<p>11 Bistro Steak with red wine sauteed mushrooms Artichoke & Fingerling Potato Hash Buttered Green Beans 18.50</p>	<p>12 Southern Shrimp with Garlic Cheese Grits Iceberg Wedge with bacon & blue cheese 18.95</p>	<p>13 Balsamic & Beer Braised Short Ribs Swiss Chard & Sweet Potato Gratin Butter Lettuce Salad with shallot dressing 18.95</p>	<p>14 Asiago & Prosciutto Stuffed Pork Chops Roasted Rosemary Potatoes Arugula Salad with orange balsamic dressing 16.95</p>	<p>15 Hot Club Jazz! 6:30 pm-8:30 pm Chicken Marsala with crimini & porcini mushroom sauce Parmesan Risotto Peas & Baby Spinach with crispy shallots 16.50</p>	<p>16 Oven Poached Salmon with Meyer lemon dill sauce Pommes Lyonnaise Grilled Asparagus 19.95</p>	<p>17 Swedish Meatballs with a rich, creamy sauce & lingonberry jam Creamy Mashed Potatoes Baby Spinach Salad with poppy seed dressing 16.50</p>
<p>18 Mustard Glazed Pork Tenderloin smothered in onions Grilled Polenta with fresh oregano & butter Broccolini with preserved lemon 16.95</p>	<p>19 Grilled Steak Diane Parmesan Potato Wedges Hearts of Romaine with gorgonzola vinaigrette 18.95</p>	<p>20 Available Hot at 4pm (Sorry, No Cold To Go Dinners) Diavolo Chicken Spaghetti with cauliflower, almonds & green olives Caesar Salad with Gayle's garlic croutons 14.95</p>	<p>21 Thanksgiving Eve Sorry, No Blue Plate Dinner Tonight. Open 6:30am to 8:30pm</p>	<p>22 Thanksgiving Open for Brunch on the Patio & last minute goodies. Open 6:30am to 12:30pm</p>	<p>23 Teriyaki Skirt Steak Sticky Rice with edamame & shiitake Black Sesame Broccoli 18.50</p>	<p>24 Chicken Parmesan housemade tomato sauce with mozzarella Pesto Linguine Crisp Green Salad with Italian dressing 16.50</p>
<p>25 Chicken & Dumplings in a light cream sauce with carrots, celery & thyme Mashed Potatoes whipped with buttermilk & chives Buttered Broccoli 16.50</p>	<p>26 Southwest Skirt Steak with salsa fresca & crispy onions Roasted Poblano & Cheddar Gratin Hearts of Romaine with jicama, avocado & orange cumin dressing 18.50</p>	<p>27 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Chicken Piccata with lemon & capers Pasta Formaggio with sage & prosciutto Green Beans 16.50</p>	<p>28 Spaghetti & Tender Meatballs Italian Chopped Salad with salami, mozzarella & olives Francesc Garlic Bread 14.95</p>	<p>29 Prime Rib au jus with horseradish cream Potatoes au Gratin Caesar Salad with Gayle's garlic croutons 18.95</p>	<p>30 Amalfi Chicken braised in lemon & herbs Parmesan Smashed Potatoes Peas & Pancetta with crispy shallots 16.50</p>	<p><i>Did you know that you can get our menus delivered to your Inbox? Sign up at gaylesbakery.com</i></p>