



**OCTOBER
2018**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
<p><i>Did you know that you can get our menus delivered to your Inbox? Sign up at gaylesbakery.com</i></p>	<p>1 Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Parslied Pappardelle Pasta Green Goddess Salad 17.95</p>	<p>2 Pistachio Crusted Salmon <i>with basil butter</i> Herb & Garlic Roasted Fingerling Potatoes Little Gem Lettuce Salad 19.95</p>	<p>3 Chicken Cordon Bleu <i>with gruyère & Corralitos ham</i> Pappardelle Pasta <i>with roasted butternut squash & radicchio</i> Peas & Baby Spinach <i>with crispy shallots</i> 16.50</p>	<p>4 HillBilly Swing <i>6:30 pm-8:30 pm</i> Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Hearts of Romaine <i>with avocado & orange cumin dressing</i> 18.50</p>	<p>5 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>6 Pork Loin <i>with apricot & sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Buttered Broccoli 16.95</p>	
	<p>7 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk & Chive Mashed Potatoes Ranch Salad <i>with housemade croutons</i> 17.95</p>	<p>8 Bacon Wrapped Top Sirloin Steak Scalloped Potatoes Butter Lettuce & Arugula <i>with herb shallot dressing</i> 18.95</p>	<p>9 Roast Turkey Breast <i>and chardonnay gravy</i> Brown Butter & Sage Mashed Potatoes Green Beans <i>with toasted almonds</i> 16.95</p>	<p>10 Chicken Cacciatore <i>with tomatoes, wine & olives</i> Parmesan Campanelle Pasta Hearts of Romaine Salad <i>with Italian dressing</i> 16.50</p>	<p>11 Seabright Serenaders Emily Abbink & Paul Rangell <i>6:30 pm-8:30 pm</i> Mustard Glazed Pork Tenderloin <i>smothered in onions</i> Creamy Polenta Roasted Brussels Sprouts 16.95</p>	<p>12 Miso Glazed Salmon Sticky Rice <i>with edamame & shiitake</i> Chopped Salad <i>with Napa cabbage, baby spinach, orange & poppy seed dressing</i> 19.95</p>	<p>13 Oven BBQ Beef Brisket Sweet Corn Spoonbread Sautéed Greens <i>with bacon</i> 17.95</p>
<p>14 Slow-Braised Lamb Shanks <i>with red wine, tomato & spices</i> Greek Potatoes <i>with lemon vinaigrette</i> Hearts of Romaine & Arugula Salad <i>with red wine vinaigrette</i> 16.50</p>	<p>15 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>16 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Parmesan Risotto Toasted Hazelnut Haricot Verts 16.50</p>	<p>17 Balsamic & Beer Braised Short Ribs Savory Bread Pudding Bistro Salad <i>with chèvre & spiced nuts</i> 18.95</p>	<p>18 Hot Club Jazz! <i>6:30 pm-8:30 pm</i> Amalfi Chicken <i>braised in lemon & herbs</i> Parmesan Smashed Potatoes Peas & Pancetta <i>with crispy shallots</i> 16.50</p>	<p>19 Bistro Steak <i>with red wine sauteed mushrooms</i> Artichoke & Fingerling Potato Hash Green Salad <i>with pear & pomegranate</i> 18.50</p>	<p>20 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</p>	
<p>21 Fogline Farms Cider Braised Pork Shoulder Corn Cakes Gratin of Asparagus Green Goddess Salad 18.50</p>	<p>22 Marinated Skirt Steak <i>with gorgonzola butter</i> Potato Nests <i>with mascarpone</i> Little Gem Lettuce Salad <i>with herb shallot dressing</i> 18.50</p>	<p>23 <i>Closing at 7pm Tonight for our holiday meeting</i> Oven Poached Salmon <i>with Meyer lemon dill sauce</i> Zucchini & Rice Gratin Arugula & Red Butter Lettuce Salad <i>with parmesan crisps</i> 19.95</p>	<p>24 Roast Turkey <i>with housemade gravy and cranberry sauce</i> Mashed Potatoes Cornbread Stuffing Tuscan Green Beans <i>with pancetta</i> 18.50</p>	<p>25 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>26 Southern Shrimp with Garlic Cheese Grits Iceberg Wedge <i>with bacon & heirloom cherry tomatoes</i> 18.95</p>	<p>27 Beef Bourguignon Mashed Potatoes <i>whipped with crème fraîche</i> Lemon Broccolini 17.95</p>	
<p>28 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>29 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Buttered Lemon Asparagus 16.50</p>	<p>30 Ray Brown & Eddie Mendenhall Jazz Duo <i>6:30 pm-8:30 pm</i> Grilled Steak Diane Parmesan Potato Wedges Mixed Baby Lettuce Salad <i>with gorgonzola vinaigrette</i> 18.95</p>	<p>31 Halloween <i>Closing at 7pm Tonight</i> Spaghetti & Tender Meatballs Italian Chopped Salad <i>with salami, mozzarella & olives</i> Francese Garlic Bread 14.95</p>	<p>HALLOWEEN Offering Pumpkin Cookies, Pumpkin Pie, Jack o'Lantern Cake, and many more spooky sweets!</p>			