



DECEMBER
2018

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

*Did you know that you can get our menus delivered to your Inbox?
Sign up at gaylesbakery.com*

Everyone at Gayle's wishes you & yours a joyful holiday season!

Place your holiday orders early for best selection.

1 **Pork Loin**
with apricot & sourdough stuffing
Butternut Squash Polenta
Brussels Sprouts *with pancetta*
16.95

2 **Chanukah Red Wine Braised Brisket**
Zucchini & Potato Latke
Honey Glazed Carrots
Butter Lettuce & Baby Spinach Salad 21.95

3 **Chicken Parmesan**
housemade tomato sauce with mozzarella
Spaghetti *with cauliflower, almonds & green olives*
Crisp Green Salad *with Italian dressing*
16.50

4 **Beef Bourguignon**
Potato Nests *with mascarpone spinach*
Arugula Salad *with sherry vinaigrette*
17.95

5 **Surf & Turf**
with grilled prawns & marinated skirt steak
Baked Potato *with butter & sour cream*
Chopped Iceberg Salad *with bacon & blue cheese dressing*
18.50

6 **HillBilly Swing**
6:30 pm-8:30 pm
Mustard Glazed Pork Tenderloin
smothered in onions
Cheesy Baked Polenta
Peas & Baby Spinach Sauté 16.95

7 **Grilled Salmon**
with artichoke piccata sauce
Roasted Rosemary Potatoes
Tarragon Green Beans 19.95

8 **Chicken Schnitzel**
with pepper bacon gravy
Buttermilk & Chive Mashed Potatoes
Ranch Salad *with housemade croutons*
17.95

9 **Prime Rib au jus**
with horseradish cream
Potatoes au Gratin
Tarragon Green Beans 18.95

10 **Southern Shrimp with Garlic Cheese Grits**
Chopped Iceberg Salad *with bacon & blue cheese*
18.95

11 **Chicken Cordon Bleu**
with gruyère & Corralitos ham
Savory Bread Pudding
Broccolini *with preserved lemon*
16.50

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

13 **Seabright Serenaders**
Emily Abbink & Paul Rangell
6:30 pm-8:30 pm
Balsamic & Beer Braised Short Ribs
Swiss Chard & Sweet Potato Gratin
Butter Lettuce Salad 18.95

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

15 **Fogline Farms Cider Braised Pork Shoulder**
Black Pepper Corn Cakes
Green Goddess Salad 16.95

16 **Slow-Braised Lamb Shanks**
Dolmas Rice Pilaf *with grape leaves, dill & currants*
Greek Country Salad *with lemon dressing*
16.50

17 **Italian Pot Roast**
with red wine gravy
Parmesan Smashed Potatoes
Green Beans *with pancetta*
16.95

18 **Walnut Crusted Chicken Breast**
Roasted Butternut Squash & Radicchio Pappardelle
Brussels Sprouts Sauté 16.50

19 **Southwest Skirt Steak**
with salsa fresca & crispy onions
Roasted Poblano & Cheddar Gratin
Chopped Salad *with jicama, avocado & orange cumin dressing*
18.50

20 **Hot Club Jazz!**
6:30 pm-8:30 pm
Chicken & Dumplings
in a light cream sauce with carrots, celery & thyme
Mashed Potatoes *whipped with buttermilk & chives*
Buttered Broccoli 16.50

21 **Grilled Teriyaki Salmon**
Sticky Rice *with edamame & shiitake*
Spicy Green Beans 19.95

22 **Spaghetti & Tender Meatballs**
Italian Chopped Salad *with salami, mozzarella & olives*
Francese Garlic Bread 14.95

23 *Sorry, No Blue Plate Dinner Tonight!
The kitchen elves are busy!
Tasty dinners in our Grab & Go Case*

24 *Christmas Eve
Sorry, No Blue Plate Dinner Tonight!
Open 6:30 am to 4:00 pm*

25 **Merry Christmas!**

Closed for the Holiday

26 **Chicken Piccata**
with lemon & capers
Pasta Formaggio *with sage & prosciutto*
Baby Spinach Salad *with poppy seed dressing*
16.50

27 **Grilled Steak Diane**
Parmesan Potato Wedges
Crisp Green Salad *with Paxton dressing*
18.95

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

29 **Amalfi Chicken**
braised in lemon & herbs
Parmesan Smashed Potatoes
Peas & Pancetta *with crispy shallots*
16.50

30 **Oven Poached Salmon**
with lemon dill sauce
Zucchini & Rice Gratin
Arugula Salad 19.95

31 *Closing at 7pm Tonight!*
Bacon Wrapped Filet Mignon
Herb Roasted Fingerlings
Macarpone Creamed Spinach 22.95