



**JANUARY  
2019**

**GAYLE'S**  
BAKERY & ROSTICCERIA

**BLUE PLATE  
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>HAPPY NEW YEAR!</b>		<b>1</b> Closed New Year's Day	<b>2</b> <b>Chicken Marsala</b> <i>with crimini &amp; porcini mushroom sauce</i> Parmesan Risotto Peas & Baby Spinach <i>with crispy shallots</i> 17.95	<b>3</b> <b>HillBilly Swing</b> 6:30 pm-8:30 pm <b>Balsamic &amp; Beer Braised Short Ribs</b> Savory Bread Pudding Little Gems & Radicchio <i>with red wine vinaigrette</i> 20.95	<b>4</b> <b>Chicken Parmesan</b> <i>housemade tomato sauce with mozzarella</i> Spaghetti <i>with cauliflower, almonds &amp; green olives</i> Caesar Salad <i>with Gayle's garlic croutons</i> 17.95	<b>5</b> <b>Southern Shrimp with Garlic Cheese Grits</b> Chopped Iceberg Salad <i>with bacon &amp; blue cheese</i> 17.95
<b>6</b> <b>Roast Pork</b> <i>with apricot &amp; sourdough stuffing</i> Roasted Root Vegetables <i>with parsnip, carrot, potato and crispy sage</i> Butter Lettuce & Arugula Salad 16.95	<b>7</b> <b>Bistro Steak</b> <i>with red wine sauteed mushrooms</i> Artichoke & Fingerling Potato "Hash" Lemon Asparagus 20.95	<b>8</b> <b>Surf &amp; Turf</b> <i>with grilled prawns &amp; marinated skirt steak</i> Baked Potato <i>with butter &amp; sour cream</i> Chopped Iceberg Salad <i>with blue cheese dressing</i> 19.95	<b>9</b> <b>Roast Turkey</b> <i>with housemade gravy and cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 19.95	<b>10</b> <b>Seabright Serenaders</b> Emily Abbink & Paul Rangell 6:30 pm-8:30 pm <b>Teriyaki Skirt Steak</b> Sticky Rice <i>with edamame &amp; shiitake</i> Black Sesame Broccoli 20.95	<b>11</b> <b>Bacon Wrapped Meatloaf</b> Parmesan Smashed Potatoes Italian Chopped Salad <i>with salami, mozzarella &amp; olives</i> 16.95	<b>12</b> <b>Pistachio Crusted Salmon</b> Herb Roasted Fingerling Potatoes Lemon Asparagus 19.95
<b>13</b> <b>Slow-Braised Lamb Shanks</b> Dolmas Rice Pilaf <i>with grape leaves, dill &amp; currants</i> Greek Country Salad <i>with lemon dressing</i> 17.95	<b>14</b> <b>Spaghetti &amp; Tender Meatballs</b> Italian Chopped Salad <i>with salami, mozzarella &amp; olives</i> Francese Garlic Bread 16.95	<b>15</b> <b>Chicken Schnitzel</b> <i>with pepper bacon gravy</i> Buttermilk Chive Mashed Potatoes Ranch Salad <i>with house made garlic croutons</i> 18.95	<b>16</b> <b>Southwest Skirt Steak</b> <i>with salsa fresca &amp; crispy onions</i> Roasted Poblano & Cheddar Gratin Chopped Salad <i>with avocado, jicama &amp; orange cumin dressing</i> 20.95	<b>17</b> <b>Hot Club Jazz!</b> 6:30 pm-8:30 pm <b>Mediterranean Salmon</b> <i>with olives, capers &amp; cherry tomatoes</i> Saffron Mashed Potatoes Garlic Sauteed Spinach 19.95	<b>18</b> <b>Prime Rib au jus</b> <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad <i>with Gayle's garlic croutons</i> 20.95	<b>19</b> <b>Chicken Cordon Bleu</b> <i>with gruyère &amp; Corralitos ham</i> Potato Nests <i>with mascarpone spinach</i> Broccolini <i>with preserved lemon</i> 17.95
<b>20</b> <b>Italian Pot Roast</b> <i>with red wine gravy</i> Garlic Mashed Potatoes Garlic & Parmesan Roasted Broccoli 18.50	<b>21</b> <b>Amalfi Chicken</b> <i>braised in lemon &amp; herbs</i> Creamy Polenta <i>with mascarpone</i> Peas <i>with pancetta</i> 17.95	<b>22</b> <b>Grilled Salmon</b> <i>with artichoke picatta sauce</i> Zucchini & Rice Gratin Green Goddess Salad 19.95	<b>23</b> <b>Diavolo Chicken</b> Lasagna Bianco <i>with sausage, tomato, spinach &amp; cheese</i> Hearts of Romaine Salad <i>with Italian dressing</i> Francese Garlic Bread 16.95	<b>24</b> <b>Shiitake Beef Stroganoff</b> <i>with sherry &amp; sour cream</i> Simple Buttery Noodles Green Goddess Salad 17.95	<b>25</b> <b>Prawn Scampi</b> <i>with garlic &amp; white wine Linguine</i> Sara's Baby Greens Salad <i>with avocado, walnuts &amp; apples</i> Crusty Late Bake Baguette 18.50	<b>26</b> <b>Swedish Meatballs</b> <i>with a rich, creamy sauce &amp; lingonberry jam</i> Creamy Mashed Potatoes Baby Spinach Salad <i>with poppy seed dressing</i> 16.95
<b>27</b> <b>Chicken &amp; Dumplings</b> <i>in a light cream sauce with carrots, celery &amp; thyme</i> Mashed Potatoes <i>whipped with buttermilk &amp; chives</i> Buttered Broccoli 17.95	<b>28</b> <b>Pork Tenderloin</b> <i>with tarragon mustard cream sauce</i> Roasted Butternut Squash Polenta Mixed Baby Lettuce Salad <i>with balsamic dressing</i> 17.95	<b>29</b> <b>Ray Brown &amp; Eddie Mendenhall Jazz Duo</b> 6:30 pm-8:30 pm <b>Chicken Piccata</b> <i>with lemon &amp; capers</i> Pasta Formaggio <i>with sage &amp; prosciutto</i> Caesar Salad 17.95	<b>30</b> <b>Beef Bourguignon</b> Mashed Potatoes <i>whipped with crème fraîche</i> Peas & Baby Spinach <i>with crispy shallots</i> 18.50	<b>31</b> <b>Fogline Farms Cider Braised Pork Shoulder</b> Black Pepper Corn Cakes Asparagus Gratin Green Goddess Salad 19.95	<b>WISHING YOU AND YOURS A PROSPEROUS AND HEALTHY 2019.</b>	