



**FEBRUARY
2019**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

VALENTINE'S DAY DINNERS ~ AVAILABLE FEBRUARY 13TH & 14TH

<p>Oven Poached Salmon <i>with lemon dill sauce</i> Herb Roasted Fingerling Potatoes Fresh Asparagus 19.95</p>	<p>Prime Rib <i>au Jus</i> <i>with horseradish cream</i> Mashed Potatoes <i>with creme fraiche</i> Fresh Asparagus 20.95</p>	<p>Polenta Hearts <i>with spinach, mushrooms, gorgonzola & a light red sauce</i> Cupid's Salad <i>with artichoke vinaigrette</i> Francese Garlic Bread 15.95</p>	<p>1 Ginger Glazed Prawn Kabobs Coconut Rice <i>with cilantro</i> Garlic Sauteed Spinach 16.95</p>	<p>2 Chicken Parmesan <i>housemade tomato sauce with mozzarella</i> Spaghetti with cauliflower, almonds & green olives Caesar Salad <i>with Gayle's garlic croutons 17.95</i></p>
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<p>3 Super Bowl BBQ Tri Tip Potato Skins <i>with bacon & sour cream</i> Chopped Salad <i>with smoky French dressing</i> Deviled Egg 19.95</p>	<p>4 Southern Shrimp with Garlic Cheese Grits Little Gems Salad <i>with blue cheese dressing 17.95</i></p>	<p>5 Grilled Steak Diane Parmesan Potato Wedges Hearts of Romaine <i>with gorgonzola vinaigrette 19.95</i></p>	<p>6 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Parmesan Risotto Peas & Baby Spinach <i>with crispy shallots 17.95</i></p>	<p>7 HillBilly Swing 6:30 pm-8:30 pm Roast Turkey <i>with housemade gravy and cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans with fresh thyme 19.95</p>	<p>8 Balsamic & Beer Braised Short Ribs Swiss Chard & Sweet Potato Gratin Romaine & Radicchio <i>with red wine vinaigrette 20.95</i></p>	<p>9 Grilled Salmon <i>with artichoke piccata sauce</i> Rosemary Roasted Potatoes Lemon Asparagus 19.95</p>
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<p>10 Slow-Braised Lamb Shanks Dolmas Rice Pilaf <i>with grape leaves, dill & currants</i> Greek Country Salad <i>with lemon dressing 17.95</i></p>	<p>11 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk Mashed Potatoes Buttered Broccoli 18.95</p>	<p>12 Spaghetti & Tender Meatballs Italian Chopped Salad <i>with salami, mozzarella & olives</i> Francese Garlic Bread 16.95</p>	<p>13 & 14 VALENTINE'S DAY Prime Rib 20.95 Oven Poached Salmon 19.95 Polenta Hearts 15.95 <i>Please order early.</i></p>		<p>15 Amalfi Chicken <i>braised in lemon & herbs</i> Parmesan Smashed Potatoes Peas with pancetta 17.95</p>	<p>16 Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Chopped Salad <i>with avocado, jicama & orange cumin dressing 20.95</i></p>
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<p>17 Surf & Turf <i>with grilled prawns & marinated skirt steak</i> Baked Potato <i>with butter & sour cream</i> Iceberg Wedge <i>with bacon & blue cheese dressing 19.95</i></p>	<p>18 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Lemon Asparagus 17.95</p>	<p>19 Swedish Meatballs <i>with a rich, creamy sauce & lingonberry jam</i> Creamy Mashed Potatoes Baby Spinach Salad <i>with poppy seed dressing 16.95</i></p>	<p>20 Molasses Brined Pork Chop Brown Butter Fine Herb Potato Wedges Arugula & Fennel Salad <i>with citrus vinaigrette 16.95</i></p>	<p>21 Hot Club Jazz! 6:30 pm-8:30 pm Teriyaki Skirt Steak Sticky Rice <i>with edamame & shiitake</i> Spicy Green Beans 19.95</p>	<p>22 Prawn Scampi <i>with garlic & white wine Linguine</i> Sara's Baby Greens Salad <i>with avocado, walnuts & apples</i> Crusty Late Bake Baguette 18.50</p>	<p>23 Chicken Cordon Bleu <i>with gruyere & Corralitos ham</i> Potato Nests <i>with mascarpone spinach</i> Broccolini <i>with preserved lemon 17.95</i></p>
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<p>24 Academy Awards Filet Oscar Filet Mignon, Housemade Crab Cake & Tarragon Butter Herb Roasted Fingerlings Lemon Asparagus 22.95</p>	<p>25 Chicken & Dumplings <i>in a light cream sauce with carrots, celery & thyme</i> Mashed Potatoes whipped <i>with buttermilk & chives</i> Buttered Broccoli 17.95</p>	<p>26 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Parslied Pappardelle Almond Green Beans 17.95</p>	<p>27 Mediterranean Salmon <i>with olives, capers & tomatoes</i> Saffron Mashed Potatoes Garlic Sauteed Spinach 19.95</p>	<p>28 Fogline Farms Cider Braised Pork Shoulder Black Pepper Corn Cakes Asparagus Gratin Green Goddess Salad 19.95</p>	<p>VALENTINE'S DAY MUSIC <i>on Gayle's Heated Patio</i> Seabright Serenaders—4pm - 5:30 pm <i>Emily Abbink & Paul Rangell</i> Hot Club Pacific—6:30 pm - 8:30 pm</p>	
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