



**MARCH
2019**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>St. Patrick's Day Corned Beef & Cabbage of course... And holiday favorites such as Irish Soda Bread, Iced Shamrock Cookies, Pot of Gold Carrot and Guinness Stout Cakes.</p>					<p>1 Chicken Parmesan <i>housemade tomato sauce with mozzarella</i> Spaghetti with cauliflower, almonds & green olives Caesar Salad with Gayle's garlic croutons 17.95</p>	<p>2 Italian Pot Roast <i>with red wine gravy</i> Parmesan Smashed Potatoes Peas with pancetta 17.95</p>
<p>3 Grilled Salmon <i>with artichoke piccata sauce</i> Rosemary Roasted Potatoes Lemon Asparagus 19.95</p>	<p>4 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Butternut Squash Risotto Bistro Salad with chèvre & spiced nuts 17.95</p>	<p>5 Grilled Steak Diane Parmesan Potato Wedges Hearts of Romaine & Radichio with gorgonzola vinaigrette 19.95</p>	<p>6 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk Mashed Potatoes Buttered Broccoli 18.95</p>	<p>7 HillBilly Swing 6:30 pm-8:30 pm Southern Shrimp with Garlic Cheese Grits Green Goddess Salad Bacon Biscuit 17.95</p>	<p>8 Beef Bourguignon Parslied Pappardelle Butter Lettuce & Arugula with orange balsamic dressing 18.50</p>	<p>9 Pork Loin <i>with apricot & sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Green Beans with fresh thyme 16.95</p>
<p>10 Slow-Braised Lamb Shanks Dolmas Rice Pilaf with grape leaves, dill & currants Greek Country Salad with lemon dressing 17.95</p>	<p>11 Chicken Cacciatore <i>with tomatoes, wine & olives</i> Cheesy Baked Polenta Zucchini Sauté 17.95</p>	<p>12 Balsamic & Beer Braised Short Ribs Swiss Chard & Sweet Potato Gratin Butter Lettuce Wedge with shallot dressing 20.95</p>	<p>13 Surf & Turf <i>with grilled prawns & marinated skirt steak</i> Baked Potato with butter & sour cream Chopped Iceberg Salad with blue cheese dressing 19.95</p>	<p>14 Seabright Serenaders Emily Abbink & Paul Rangell 6:30 pm-8:30 pm Molasses Brined Pork Chop Brown Butter Fine Herb Potato Wedges Arugula Salad 16.95</p>	<p>15 Miso Glazed Salmon Sticky Rice with edamame & shiitake Spicy Green Beans 19.95</p>	<p>16 Corned Beef & Cabbage <i>with potatoes, carrots & onions & horseradish cream</i> Irish Soda Bread 19.95</p>
<p>17 St. Patrick's Day Corned Beef & Cabbage <i>with potatoes, carrots & onions & horseradish cream</i> Irish Soda Bread 19.95</p>	<p>18 Chicken Cordon Bleu <i>with gruyère & Corralitos ham</i> Potato Nests with mascarpone spinach Hazelnut Haricots Verts 17.95</p>	<p>19 Swedish Meatballs <i>with a rich, creamy sauce & lingonberry jam</i> Creamy Mashed Potatoes Baby Spinach Salad with poppy seed dressing 16.95</p>	<p>20 Blackened Salmon Sun Dried Tomato & Basil Orzo Fennel & Spinach Sauté 19.95</p>	<p>21 Hot Club Jazz! 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>22 Prawn Scampi <i>with garlic & white wine Linguine</i> Sara's Baby Greens Salad with avocado, walnuts & apples Crusty Late Bake Baguette 18.50</p>	<p>23 Rosemary Rubbed Flank Steak Lemon Roasted Potatoes Creamed Spinach with mascarpone 19.95</p>
<p>24 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad 20.95</p>	<p>25 Amalfi Chicken <i>braised in lemon & herbs</i> Parmesan Smashed Potatoes Peas with pancetta & crispy shallots 17.95</p>	<p>26 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Cider Braised Pork Shoulder Black Pepper Corn Cakes Asparagus Gratin 18.95</p>	<p>27 Mediterranean Salmon <i>with olives, capers & tomatoes</i> Saffron Mashed Potatoes Garlic Sauteed Spinach 19.95</p>	<p>28 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio with sage & prosciutto Tarragon Green Beans 17.95</p>	<p>29 Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Crisp Green Salad with avocado, jicama & orange cumin dressing 19.95</p>	<p>30 Spaghetti & Tender Meatballs Italian Chopped Salad with salami, mozzarella & olives Francesce Garlic Bread 16.95</p>
<p>31 Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Parslied Pappardelle Pasta Green Goddess Salad 16.95</p>						