



APRIL  
2019

**GAYLE'S**  
BAKERY & ROSTICCERIA

**BLUE PLATE  
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
<b>PASSOVER</b> Enjoy a Classic Beef Brisket Dinner on Friday, April 19th. Plus, luscious desserts. See menu for details.	<b>1</b> <b>Coq au Vin</b> Mashed Potatoes whipped with <i>crème fraîche</i> Butter Lettuce & Arugula with herb shallot dressing 16.95	<b>2</b> <b>Coriander &amp; Mustard Seed Rubbed Roast Beef</b> <i>from our Rotisserie</i> Cheddar Potatoes au Gratin Green Beans with fresh thyme 18.95	<b>3</b> <b>Asiago &amp; Prosciutto Stuffed Pork Chops</b> Grilled Polenta Romano Brussels Sprouts Sauté 16.95	<b>4</b> <b>HillBilly Swing</b> 6:30 pm-8:30 pm <b>Chicken &amp; Dumplings</b> <i>in a light cream sauce with carrots, celery &amp; thyme</i> Mashed Potatoes whipped with buttermilk & chives Buttered Broccoli 17.95	<b>5</b> <b>Ginger Glazed Prawn Kabobs</b> Coconut Rice with cilantro Garlic Sautéed Spinach 16.95	<b>6</b> <b>Grilled Steak Diane</b> Parmesan Potato Wedges Chopped Romaine Salad with gorgonzola vinaigrette 19.95	
<b>7</b> <b>Italian Pot Roast</b> <i>with red wine gravy</i> Parmesan Smashed Potatoes Peas with pancetta 17.95	<b>8</b> <b>Walnut Crusted Chicken Breast</b> Butternut Squash & Radicchio Pappardelle Pasta Lemon Asparagus 17.95	<b>9</b> <b>Balsamic &amp; Beer Braised Short Ribs</b> Swiss Chard & Sweet Potato Gratin Butter Lettuce Wedge with shallot dressing 20.95	<b>10</b> <b>Teriyaki Skirt Steak</b> Sticky Rice with edamame & shiitake Baby Bok Choy Sauté 19.95	<b>11</b> <b>Seabright Serenaders</b> Emily Abbink & Paul Rangell 6:30 pm-8:30 pm <b>Chicken Schnitzel</b> <i>with pepper bacon gravy</i> Buttermilk Mashed Potatoes Buttered Broccoli 18.95	<b>12</b> <b>Grilled Salmon</b> <i>with artichoke piccata sauce</i> Rosemary Roasted Potatoes Basil Green Beans 20.95	<b>13</b> <b>Swedish Meatballs</b> <i>with a rich, creamy sauce &amp; lingonberry jam</i> Creamy Mashed Potatoes Baby Spinach Salad with poppy seed dressing 16.95	
<b>14</b> <b>Surf &amp; Turf</b> <i>with grilled prawns &amp; marinated skirt steak</i> Baked Potato with butter & sour cream Chopped Iceberg Salad with blue cheese dressing 19.95	<b>15</b> <b>Chicken Parmesan</b> <i>with housemade tomato sauce &amp; mozzarella</i> Spaghetti with cauliflower, almonds & green olives Caesar Salad with Gayle's garlic croutons 17.95	<b>16</b> <b>Pork Loin</b> <i>with apricot &amp; sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Green Beans with fresh thyme 16.95	<b>17</b> <b>Chicken Marsala</b> <i>with crimini &amp; porcini mushroom sauce</i> Asparagus Risotto Bistro Salad with chèvre & spiced nuts 17.95	<b>18</b> <b>Hot Club Jazz!</b> 6:30 pm-8:30 pm <b>Blackened Salmon</b> Sun Dried Tomato & Basil Orzo Fennel & Spinach Sauté 20.95	<b>19</b> <b>Passover Red Wine Braised Beef Brisket</b> Zucchini & Potato Latkes Lemon Asparagus Honey Glazed Carrots Haroset 21.95	<b>20</b> <b>Easter Saturday Ham &amp; Artichoke Chicken Breast</b> Spring Asparagus & Pappardelle Pasta Butter Lettuce & Baby Spinach Salad 17.95	
<b>21</b> <b>Closed for Easter</b> 	<b>22</b> <b>Shiitake Beef Stroganoff</b> <i>with sherry &amp; sour cream</i> Buttered Egg Noodles Green Goddess Salad 17.95	<b>23</b> <b>Amalfi Chicken</b> <i>braised in lemon &amp; herbs</i> Parmesan Smashed Potatoes Hearts of Romaine & Radicchio with Italian dressing 17.95	<b>24</b> <b>Roast Turkey</b> <i>with housemade gravy and cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans with fresh thyme 20.95	<b>25</b> <b>Slow-Braised Lamb Shanks</b> Dolmas Rice Pilaf with grape leaves, dill & currants Greek Country Salad with lemon dressing 17.95	<b>26</b> <b>Spaghetti &amp; Tender Meatballs</b> <i>Italian Chopped Salad with salami, mozzarella &amp; olives</i> Francese Garlic Bread 16.95	<b>27</b> <b>Southwest Skirt Steak</b> <i>with salsa fresca &amp; crispy onions</i> Roasted Poblano & Cheddar Gratin Crisp Green Salad with avocado, jicama & orange cumin dressing 19.95	
<b>28</b> <b>Prime Rib au jus</b> <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad with Gayle's garlic croutons 20.95	<b>29</b> <b>Chicken Piccata</b> <i>with lemon &amp; capers</i> Pasta Formaggio with sage & prosciutto Baby Spinach Salad with poppy seed dressing 17.95	<b>30</b> <b>Ray Brown &amp; Eddie Mendenhall Jazz Duo</b> 6:30 pm-8:30 pm <b>Tender &amp; Juicy Brined Pork Chop</b> Brown Butter Potato Wedges Arugula Salad 16.95	<b>EASTER</b> Offering specialty cakes, fancy pastries and Hot Cross Buns especially for Easter. A Traditional Ham Dinner to take home for two, or a gathering of friends and family is available on Saturday, April 20th. Please order early for best selection.				