



**JUNE
2019**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

**FEATURING NEW BLUE PLATE DINNERS
THURSDAYS AND FRIDAYS THIS MONTH!**

<p>2 Swedish Meatballs <i>with a rich, creamy sauce & lingonberry jam</i> Parslied Pappardelle Baby Spinach Salad 16.95</p>	<p>3 Chicken Cordon Bleu <i>with gruyère & Corralitos ham</i> Potato Nests <i>with mascarpone & spinach</i> Green Goddess Salad 17.95</p>	<p>4 Southern Shrimp with Garlic Cheese Grits Chopped Iceberg Salad <i>with bacon & blue cheese</i> 17.95</p>	<p>5 Beef Bourguignon Mashed Potatoes <i>whipped with crème fraîche</i> French Green Beans <i>with fresh herbs</i> 18.50</p>	<p>6 HillBilly Swing 6:30 pm-8:30 pm Lamb Koftas <i>with yogurt dressing</i> Moroccan Roasted Vegetables Couscous Salad <i>with cherry tomato, cucumber & mint</i> 17.95</p>	<p>7 Marinated Grilled Flank Steak <i>with G-1 housemade steak sauce</i> Smashed Butterball Potatoes Iceberg Stack <i>with blue cheese & radicchio</i> 19.95</p>	<p>1 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk Mashed Potatoes Buttered Broccoli 18.95</p>
<p>9 Asiago & Prosciutto Stuffed Pork Chops Creamy Polenta <i>with mascarpone</i> Broccolini <i>with preserved lemon</i> 16.95</p>	<p>10 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Parmesan Risotto Lemon Asparagus 17.95</p>	<p>11 Balsamic & Beer Braised Short Ribs Zucchini & Rice Gratin Little Gems Salad <i>with red wine vinaigrette dressing</i> 19.95</p>	<p>12 Mediterranean Salmon <i>with olives, capers & cherry tomatoes</i> Saffron Mashed Potatoes Spinach Sauté 19.95</p>	<p>13 Seabright Serenaders 6:30 pm-8:30 pm Chorizo Stuffed Bell Peppers Elote con Queso Hearts of Romaine <i>with avocado & citrus dressing</i> 16.95</p>	<p>14 Crispy Mustard Crusted Chicken Pistachio Pasta <i>with lemon, chive & parsley</i> Roasted Baby Spring Vegetables 17.95</p>	<p>8 Blackened Salmon Sun Dried Tomato & Basil Orzo Shaved Fennel & Arugula Salad <i>with citrus vinaigrette</i> 19.95</p>
<p>16 Father's Day Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad <i>with Gayle's garlic croutons</i> 21.95</p>	<p>17 Amalfi Chicken <i>braised in lemon & herbs</i> Parmesan Smashed Potatoes Peas & Pancetta <i>with crispy shallots</i> 17.95</p>	<p>18 Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Buttered Egg Noodles Green Goddess Salad 17.95</p>	<p>19 Pork Loin <i>with apricot & sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Hazelnut Green Beans 16.95</p>	<p>20 Hot Club Jazz! 6:30 pm-8:30 pm Steak au Poivre <i>with green peppercorn sauce</i> Yukon Gold, Gruyere & Leek Gratin Seared Greens 19.95</p>	<p>21 Tahini Roasted Halibut Farro Pilaf <i>with mushrooms & walnut</i> Butter Lettuce & Arugula Salad <i>with tarragon vinaigrette</i> 19.95</p>	<p>15 Surf & Turf <i>with grilled prawns & marinated skirt steak</i> Baked Potato <i>with butter & sour cream</i> Chopped Iceberg Salad <i>with blue cheese dressing</i> 19.95</p>
<p>23 Slow-Braised Lamb Shanks Dolmas Rice Pilaf Greek Country Salad 17.95</p> <p>30 Grilled Teriyaki Salmon Sticky Rice <i>with edamame & shiitake mushrooms</i> Spicy Green Beans 19.95</p>	<p>24 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Mixed Baby Greens Salad <i>with red wine vinaigrette</i> 17.95</p>	<p>25 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Roast Turkey <i>with housemade gravy</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 20.95</p>	<p>26 Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Fresh Corn Pudding Hearts of Romaine Salad <i>with jicama & avocado</i> 19.95</p>	<p>27 Bumped Up Chicken Marabella Buttered Basmati Rice Herb Roasted Cauliflower 17.95</p>	<p>28 Individual Tomato Glazed Meatloaf French Onion Mashed Potatoes Charred Broccolini 17.95</p>	<p>22 Spaghetti & Tender Meatballs Italian Chopped Salad <i>with salami, mozzarella & olives</i> Francese Garlic Bread 16.95</p> <p>29 Ginger Glazed Prawn Kabobs Coconut Rice <i>with cilantro</i> Garlic Sauteed Spinach 17.95</p>