



**JULY
2019**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>No Number Needed for Pre-Placed Orders! Phone in your order at least 30 minutes in advance and pick up at our back counter near the Espresso Bar. 831-462-1200</p>	<p>1 BBQ Tri Tip Cheddar Potato Bake Chopped Iceberg Salad with ranch dressing 17.95</p>	<p>2 Chicken Parmesan with housemade tomato sauce & mozzarella Spaghetti with cauliflower, almonds & green olives Caesar Salad with Gayle's garlic croutons 17.95</p>	<p>3 Summertime Mixed Grill with chicken, steak & prawns Confetti Pearl Pasta Butter Lettuce & Arugula with green goddess dressing 19.95</p>	<p>4 Independence Day Sorry, No Blue Plate Dinner Tonight. Stop by for all your BBQ fixin's! Open 6:30 am-5:00 pm</p>	<p>5 Crispy Mustard Crusted Chicken Pistachio Pasta with lemon, chive & parsley Roasted Baby Vegetables 17.95</p>	<p>6 Swedish Meatballs with a rich, creamy sauce & lingonberry jam Creamy Mashed Potatoes Baby Spinach Salad with poppy seed dressing 16.95</p>
<p>7 Bacon Wrapped Top Sirloin Steak Herb Roasted Fingerling Potatoes Mascarpone Creamed Spinach 19.95</p>	<p>8 Surf & Turf with grilled prawns & marinated skirt steak Baked Potato with butter & sour cream Chopped Iceberg Salad with blue cheese dressing 19.95</p>	<p>9 Pork Tenderloin with tarragon mustard cream sauce Smashed Butterball Potatoes Bistro Salad with orange balsamic dressing 17.95</p>	<p>10 Chicken Schnitzel with pepper bacon gravy Mashed Potatoes whipped with buttermilk & chives Buttered Green Beans 18.95</p>	<p>11 Seabright Serenaders 6:30 pm-8:30 pm Tahini Roasted Halibut Farro Pilaf with mushrooms & walnuts Broccoli with preserved lemon 19.95</p>	<p>12 Chorizo Stuffed Bell Peppers Elote con Queso Hearts of Romaine with avocado & citrus dressing 15.95</p>	<p>13 Shiitake Beef Stroganoff with sherry & sour cream Parslied Pappardelle Pasta Green Goddess Salad 17.95</p>
<p>14 Oven Poached Salmon with butter, wine & herbs Garlic Mashed Potatoes Lemon Asparagus 19.95</p>	<p>15 Spaghetti & Tender Meatballs Italian Chopped Salad with salami, mozzarella & olives Francese Garlic Bread 16.95</p>	<p>16 Ginger Glazed Prawn Kabobs Coconut Rice with cilantro Garlic Sauteed Spinach 17.95</p>	<p>17 Flank Steak with chimichurri sauce Fresh Corn Pudding Little Gem Salad with orange cumin dressing 19.95</p>	<p>18 Hot Club Jazz! 6:30 pm-8:30 pm Bumped Up Chicken Marabella Buttered Basmati Rice Herb Roasted Cauliflower 17.95</p>	<p>19 Lamb Koftas with yogurt dressing Moroccan Roasted Vegetables Couscous Salad with cherry tomato, cucumber & mint 17.95</p>	<p>20 Grilled Steak Diane Parmesan Potato Wedges Iceberg Salad with gorgonzola vinaigrette 19.95</p>
<p>21 Pork Loin with apricot & sourdough stuffing Vermont Cheddar Mashed Potatoes Buttery Bacony Cabbage 16.95</p>	<p>22 Slow-Braised Lamb Shanks Roasted New Potatoes with fresh dill Greek Country Salad with lemon dressing 17.95</p>	<p>23 Blackened Salmon Sun Dried Tomato & Basil Orzo Fennel & Spinach Saute 19.95</p>	<p>24 Chicken Cordon Bleu with gruyère & Corralitos ham Potato Nests with mascarpone & spinach Green Goddess Salad 17.95</p>	<p>25 Bowls!!! Harissa Chicken or Beef Lemon Basmati Rice Tahini Slaw Pickled Onion & Avocado \$15.95</p>	<p>26 Green Goddess Roasted Chicken Yukon Gold, Gruyere & Leek Gratin Summer Salad with tomato & cucumber 17.95</p>	<p>27 Prawn Scampi with garlic & white wine Linguine Sara's Baby Greens Salad with avocado, walnuts & apples Crusty Late Bake Baguette 18.50</p>
<p>28 Prime Rib au jus with horseradish cream Potatoes au Gratin Caesar Salad with Gayle's garlic croutons 21.95</p>	<p>29 Chicken Piccata with lemon & capers Pasta Formaggio with sage & prosciutto Grilled Asparagus 17.95</p>	<p>30 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Southwest Skirt Steak with salsa fresca & crispy onions Roasted Poblano & Cheddar Gratin Chopped Salad with jicama & avocado 19.95</p>	<p>31 Roast Turkey with housemade gravy and cranberry sauce Mashed Potatoes Mom's Sourdough Stuffing Green Beans with fresh thyme 20.95</p>	<p><i>Enjoy our Independence Day Desserts!</i> Fresh Berry Flag Cake, Fresh Berry Tartes, Cherry Berry Pie, Special Layered Flag & Iced Patriotic Star Cookies! Available July 3rd-4th.</p>		