



SEPTEMBER
2019

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 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	2 Labor Day Flank Steak <i>with G-1 housemade steak sauce</i> BBQ Spiced Roasted Potatoes Buttered Corn on the Cob Watermelon Salad 19.95	3 Beef Bourguignon Mashed Potatoes <i>whipped with crème fraîche</i> Broccoli with preserved lemon 18.50	4 Spaghetti & Tender Meatballs Italian Chopped Salad <i>with salami, mozzarella & olives</i> Francese Garlic Bread 16.95	5 Seabright Serenaders 6:30 pm-8:30 pm Bowls!!! Harissa Chicken or Beef Lemon Basmati Rice Tahini Slaw Pickled Onion & Avocado 15.95	6 Lamb Koftas <i>with yogurt dressing</i> Moroccan Roasted Vegetables Couscous Salad <i>with cherry tomato, cucumber & mint</i> 17.95	7 Mediterranean Salmon <i>with olives, capers & cherry tomatoes</i> Saffron Mashed Potatoes Garlic Sautéed Spinach 19.95
8 Green Goddess Roasted Chicken Yukon Gold, Gruyere & Leek Gratin Arugula Salad <i>with parmesan crisps</i> 17.95	9 Swedish Meatballs <i>with a rich, creamy sauce & lingonberry jam</i> Parslied Pappardelle Baby Spinach Salad 16.95	10 Chicken Parmesan <i>with housemade tomato sauce & mozzarella</i> Spaghetti <i>with cauliflower, almonds & green olives</i> Caesar Salad <i>with Gayle's garlic croutons</i> 17.95	11 Balsamic & Beer Braised Short Ribs Mashed Potatoes <i>with crispy onions</i> Green Beans <i>with toasted almonds</i> 19.95	12 HillBilly Swing 6:30 pm-8:30 pm Grilled Garlic Butter Basted Prawns Lemon Risotto Butter Lettuce & Watercress Salad 18.50	13 Tahini Roasted Halibut Farro Pilaf <i>with mushrooms & walnuts</i> Grilled Asparagus 19.95	14 Steak au Poivre <i>with green peppercorn sauce</i> Parmesan Garlic Roasted Red Potatoes Summer Greens Salad <i>with heirloom tomatoes</i> 19.95
15 Pork Loin <i>with apricot & sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Buttery Bacony Cabbage 16.95	16 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	17 Slow-Braised Lamb Shanks Dolmas Rice Pilaf Greek Country Salad 17.95	18 Crispy Mustard Crusted Chicken Pistachio Pasta <i>with lemon, chive & parsley</i> Roasted Baby Vegetables 17.95	19 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 <i>with fresh thyme</i> 20.95	20 Grilled Salmon <i>with artichoke piccata sauce</i> Zucchini & Wild Rice Gratin Butter Lettuce Salad <i>with heirloom cherry tomatoes</i> 19.95	21 Meatballs Marsala Egg Noodles <i>with chives</i> Arugula Salad <i>with orange balsamic dressing</i> 16.95
22 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad <i>with Gayle's garlic croutons</i> 21.95	23 Chicken Cordon Bleu Potato Nests <i>with mascarpone & spinach</i> Tarragon Green Beans 17.95	24 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Teriyaki Skirt Steak Sticky Rice <i>with shiitake & edamame</i> Spinach Stir Fry <i>with garlic & ginger</i> 19.95	25 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Lemon Asparagus 17.95	26 CIRCUS BAND Play Songs from a New Musical by Joe Ortiz & Greg Fritsch 6:30 pm-8:30 pm Blackened Salmon Sun Dried Tomato & Basil Orzo Fennel & Spinach Saute 19.95	27 Chicken Schnitzel <i>with pepper bacon gravy</i> Mashed Potatoes <i>whipped with buttermilk & chives</i> Buttered Green Beans 18.95	28 Grilled Steak Diane Smashed Butterball Potatoes Iceberg Salad <i>with gorgonzola dressing</i> 19.95
29 Rosh Hashana Beef Brisket <i>with red wine, carrot & tomato</i> Zucchini & Potato Latkes Couscous <i>with dried apricots, currants & almonds</i> Roasted Beets & Pomegranate <i>butter lettuce salad</i> 22.95	30 Bumped Up Chicken Marbella Buttered Basmati Rice Green Beans <i>with slivered almonds</i> 17.95	High Holy Days Offering a Braised Beef Brisket Dinner with all the trimmings for Rosh Hashana on Sunday, September 29th. Plus, holiday traditions such as Honey Cake, Rugaleh and beautiful Round Challah throughout the High Holy Days.				