



OCTOBER  
2019

**GAYLE'S**  
BAKERY & ROSTICCERIA

**BLUE PLATE  
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
<p><i>Did you know that you can get our Blue Plate Menu delivered to your Inbox?</i></p> <p><i>Sign up at <a href="http://gaylesbakery.com">gaylesbakery.com</a></i></p>		<p><b>1</b> Cider Braised Pork Shoulder Fresh Corn Pudding Cucumber &amp; Tomato Salad 18.50</p>	<p><b>2</b> Meatballs Marsala Egg Noodles with chives Romaine &amp; Radicchio Salad with poppy seed dressing 16.95</p>	<p><b>3</b> HillBilly Swing 6:30 pm-8:30 pm Steak au Poivre with green peppercorn sauce Parmesan Garlic Roasted Red Potatoes Frisee Salad with heirloom tomatoes 19.95</p>	<p><b>4</b> Oven Poached Salmon with butter &amp; white wine Zucchini &amp; Rice Gratin Lemon Asparagus 19.95</p>	<p><b>5</b> Chicken &amp; Dumplings in a light cream sauce with carrots, celery &amp; thyme Mashed Potatoes whipped with buttermilk &amp; chives Buttered Broccoli 17.95</p>	
<p><b>6</b> Italian Pot Roast with red wine &amp; tomatoes Creamy Polenta with mascarpone Zucchini Sauté 18.50</p>	<p><b>7</b> Chicken Parmesan with housemade tomato sauce &amp; mozzarella Spaghetti with cauliflower, almonds &amp; green olives Caesar Salad with Gayle's garlic croutons 17.95</p>	<p><b>8</b> Southwest Skirt Steak with salsa fresca &amp; crispy onions Roasted Poblano &amp; Cheddar Gratin Hearts of Romaine with jicama &amp; avocado 19.95</p>	<p><b>9</b> Amalfi Chicken braised in lemon &amp; herbs Parmesan Smashed Potatoes Peas with pancetta &amp; crispy shallots 17.95</p>	<p><b>10</b> Seabright Serenaders 6:30 pm-8:30 pm <i>Gayle's Favorite!</i> Lamb Koftas with yogurt dressing Moroccan Roasted Vegetables Couscous Salad with cherry tomato &amp; cucumber 17.95</p>	<p><b>11</b> Crispy Mustard Crusted Chicken Pistachio Pasta with lemon, chive &amp; parsley Green Goddess Salad 17.95</p>	<p><b>12</b> Surf &amp; Turf with grilled prawns &amp; marinated skirt steak Baked Potato with butter &amp; sour cream Chopped Iceberg Salad with blue cheese dressing 19.95</p>	
<p><b>13</b> Pork Loin with apricot &amp; sourdough stuffing Vermont Cheddar Mashed Potatoes Hazelnut Green Beans 16.95</p>	<p><b>14</b> Prawn Scampi with garlic &amp; white wine Linguine Sara's Baby Greens Salad with avocado, walnuts &amp; apples Crusty Late Bake Baguette 18.50</p>	<p><b>15</b> Slow-Braised Lamb Shanks Dolmas Rice Pilaf Greek Country Salad with lemon dressing 17.95</p>	<p><b>16</b> BBQ Tri Tip Baked Potato &amp; Cheddar Gratin Butter Lettuce Salad with heirloom cherry tomatoes 17.95</p>	<p><b>17</b> Hot Club Jazz! 6:30 pm-8:30 pm Chicken Schnitzel with pepper bacon gravy Mashed Potatoes whipped with buttermilk &amp; chives Ranch Salad with garlic croutons 18.95</p>	<p><b>18</b> Blackened Halibut Farro Pilaf with walnuts &amp; mushrooms Herb Roasted Romanesco Cauliflower 19.95</p>	<p><b>19</b> Teriyaki Skirt Steak Sticky Rice with shiitake &amp; edamame Spinach Stir Fry with garlic &amp; ginger 19.95</p>	
<p><b>20</b> Shiitake Beef Stroganoff with sherry &amp; sour cream Buttered Egg Noodles Green Goddess Salad 17.95</p>	<p><b>21</b> Chicken Piccata with lemon &amp; capers Pasta Formaggio with sage &amp; prosciutto Lemon Asparagus 17.95</p>	<p><b>22</b> Swedish Meatballs with a rich, creamy sauce &amp; lingonberry jam Creamy Mashed Potatoes Baby Spinach Salad 16.95</p>	<p><b>23</b> Ginger Glazed Prawn Kabobs Coconut Rice with cilantro Chili Lime Carrots 18.50</p>	<p><b>24</b> Beef Bourguignon Mashed Potatoes whipped with crème fraîche Broccolini with preserved lemon 18.50</p>	<p><b>25</b> Chicken Cordon Bleu Potato Nests with mascarpone &amp; spinach Frisee &amp; Arugula Salad with herb shallot dressing 17.95</p>	<p><b>26</b> Balsamic &amp; Beer Braised Short Ribs Savory Bread Pudding with spinach &amp; mushrooms Romaine &amp; Radicchio Salad 19.95</p>	
<p><b>27</b> Prime Rib au jus with horseradish cream Potatoes au Gratin Caesar Salad with Gayle's garlic croutons 21.95</p>	<p><b>28</b> Mustard Glazed Pork Tenderloin with balsamic roasted onions Cheesy Baked Polenta Buttery Bacony Cabbage 17.95</p>	<p><b>29</b> Ray Brown &amp; Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm Flank Steak with chimichurri sauce Sweet Potato &amp; Swiss Chard Gratin Hearts of Romaine Salad 19.95</p>	<p><b>30</b> Roast Turkey with housemade gravy and cranberry sauce Mashed Potatoes Cornbread Stuffing Tuscan Green Beans with pancetta 20.95</p>	<p><b>31</b> <i>Halloween</i> Closing at 7pm Tonight Spaghetti &amp; Tender Meatballs Italian Chopped Salad with salami, mozzarella &amp; olives Francesce Garlic Bread 16.95</p>			<p><b>HALLOWEEN</b> Offering Pumpkin Cookies, Pumpkin Pie, Jack o'Lantern Cake, and many more spooky sweets!</p>