



**NOVEMBER
2019**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

We're Making a Traditional
THANKSGIVING DINNER, November 27th & 28th
Let us do the cooking! We'll roast the turkey, serve up the most delicious gravy, and all the side dishes plus Butterflake Rolls. Choose from a luscious selection of desserts—Salted Caramel Chocolate Tarte, Pumpkin Cheesecake, Decorated Turkey Cookies, and of course, Pumpkin Pie.

1 **Chicken Marsala**
with crimini & porcini mushroom sauce
Parmesan Risotto
Broccolini with preserved lemon
17.95

2 **Surf & Turf**
with grilled prawns & marinated skirt steak
Baked Potato with butter & sour cream
Iceberg Salad with blue cheese dressing
19.95

3 **Citrus Baked Halibut**
Mushroom Farro Pilaf
Sautéed Winter Greens
20.95

4 **Walnut Crusted Chicken Breast**
Butternut Squash & Radicchio Pappardelle Pasta
Arugula Salad with lemon dressing
17.95

5 **Molinari Sicilian Sausages**
with Calabrian chilies
Creamy Polenta with mascarpone
Broccolini with garlic & red pepper
16.95

6 **Southwest Skirt Steak**
with salsa fresca & crispy onions
Roasted Poblano & Cheddar Gratin
Hearts of Romaine with jicama & avocado
19.95

7 **HillBilly Swing**
6:30 pm-8:30 pm
Chicken Parmesan
with homemade tomato sauce & mozzarella
Spaghetti with cauliflower, almonds & green olives
Caesar Salad with Gayle's garlic croutons
17.95

8 **Oven Poached Salmon**
with butter & white wine
Truffled Fettucini
Lemon Asparagus
19.95

9 **Chicken Cordon Bleu**
Potato Nests with mascarpone & spinach
Green Goddess Salad
17.95

10 **Slow-Braised Lamb Shanks**
Dolmas Rice Pilaf
Greek Country Salad with lemon dressing
17.95

11 **Roast Turkey Breast**
and chardonnay gravy
Brown Butter & Sage Mashed Potatoes
Green Beans, Mushrooms & Pearl Onions
19.95

12 **Bistro Steak**
with red wine sautéed mushrooms
Yukon Gold, Gruyère & Leek Gratin
Butter Lettuce & Arugula with poppy seed dressing
19.95

13 **Blackened Salmon**
Roasted Sweet Potatoes with lime aioli
Romaine Salad with citrus, avocado & jicama
19.95

14 **Seabright Serenaders**
6:30 pm-8:30 pm
Crispy Mustard Crusted Chicken
Butterball Potatoes with butter & fresh thyme
Green Bean Casserole
17.95

15 **Prawn Scampi**
with garlic & white wine Linguine
Sara's Baby Greens Salad with avocado, walnuts & apples
Crusty Late Bake Baguette
18.50

16 **Chicken & Dumplings**
in a light cream sauce with carrots, celery & thyme
Mashed Potatoes whipped with buttermilk & chives
Buttered Broccoli
17.95

17 **Prime Rib au jus**
with horseradish cream
Potatoes au Gratin
Caesar Salad with Gayle's garlic croutons
21.95

18 **Pork Loin**
with apricot & sourdough stuffing
Vermont Cheddar Mashed Potatoes
Hazelnut Green Beans
16.95

19 **Grilled Salmon**
with artichoke picatta sauce
Fresh Corn Pudding
Arugula Salad with herb shallot vinaigrette
19.95

20 **Swedish Meatballs**
with a rich, creamy sauce & lingonberry jam
Creamy Mashed Potatoes
Baby Spinach Salad
16.95

21 **Hot Club Jazz!**
6:30 pm-8:30 pm
Gayle's Favorite! **Lamb Koftas**
with yogurt dressing
Moroccan Roasted Vegetables
Couscous Salad with cherry tomato & cucumber
17.95

22 **Chicken Schnitzel**
with pepper bacon gravy
Mashed Potatoes whipped with buttermilk & chives
Buttered Green Beans
18.95

23 **Steak au Poivre**
with green peppercorn sauce
Parmesan Garlic Roasted Red Potatoes
Little Gem Salad with blue cheese vinaigrette
19.95

24 **Italian Pot Roast**
with red wine & tomatoes
Parmesan Smashed Potatoes
Tuscan Green Beans with pancetta
18.50

25 **Amalfi Chicken**
braised in lemon & herbs
Polenta Romano
Sautéed Spinach & Fennel
17.95

26 **Ray Brown & Eddie Mendenhall Jazz Duo**
6:30 pm-8:30 pm
Hot Only—Spaghetti & Tender Meatballs
Crisp Green Salad with Italian vinaigrette
Francese Garlic Bread
16.95

27 **Thanksgiving Eve**
Sorry, No Blue Plate Dinner Tonight.
Open 6:30 am to 8:30 pm

28 **Thanksgiving**
Open for Brunch on the Patio & last minute goodies.
Open
6:30 am to 12:30 pm

29 **Shiitake Beef Stroganoff**
with sherry & sour cream
Parslied Pappardelle Pasta
Green Goddess Salad
17.95

30 **Chicken Piccata**
with lemon & capers
Pasta Formaggio with sage & prosciutto
Fresh Asparagus
17.95