



**DECEMBER
2019**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Slow-Braised Lamb Shanks Dolmas Rice Pilaf Greek Country Salad with lemon dressing 17.95	2 Chicken Parmesan <i>with housemade tomato sauce & mozzarella</i> Spaghetti with cauliflower, almonds & green olives Crisp Green Salad with Italian dressing 17.95	3 Mustard Glazed Pork Tenderloin <i>with balsamic roasted onions</i> Cheesy Baked Polenta Buttery Bacony Cabbage 17.95	4 Miso Salmon Sticky Rice with edamame & shiitakes Spinach Stir Fry 19.95	5 HillBilly Swing 6:30 pm-8:30 pm Chicken & Dumplings <i>in a light cream sauce with carrots, celery & thyme</i> Mashed Potatoes whipped with buttermilk & chives Buttered Broccoli 17.95	6 Surf & Turf <i>with grilled prawns & marinated skirt steak</i> Baked Potato with butter & sour cream Iceberg Salad with blue cheese dressing 19.95	7 Balsamic & Beer Braised Short Ribs Savory Bread Pudding Arugula & Radicchio Salad 19.95
8 Chicken Cordon Bleu Potato Nests with mascarpone & spinach Frisee Salad with pancetta 17.95	9 Blackened Halibut Mushroom Farro Pilaf with walnuts Sauteed Winter Greens 20.95	10 Roast Turkey <i>and housemade gravy & cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans with fresh thyme 20.95	11 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Parmesan Risotto Peas & Baby Spinach with crispy shallots 17.95	12 Seabright Serenaders 6:30 pm-8:30 pm Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Hearts of Romaine 19.95	13 Prawn Scampi <i>with garlic & white wine Linguine</i> Sara's Baby Greens Salad with avocado, walnuts & apples Crusty Late Bake Baguette 18.50	14 Bistro Steak <i>with red wine sauteed mushrooms</i> Yukon Gold, Gruyère & Leek Gratin Butter Lettuce & Arugula with poppy seed dressing 19.95
15 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad with Gayle's garlic croutons 21.95	16 Crispy Mustard Crusted Chicken Butterball Potatoes with butter & fresh thyme Lemon Broccoli 17.95	17 Swedish Meatballs <i>with a rich, creamy sauce & lingonberry jam</i> Creamy Mashed Potatoes Baby Spinach Salad 16.95	18 Pork Chop <i>smothered in onions</i> Roasted Butternut Squash Pappardelle Pasta Brussels Sprouts with pancetta 17.95	19 Hot Club Jazz! 6:30 pm-8:30 pm Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Parslied Pappardelle Pasta Green Goddess Salad 17.95	20 Grilled Salmon <i>with articoke picatta sauce</i> Zucchini & Rice Gratin Romaine & Radicchio with sherry vinaigrette 19.95	21 Chicken Schnitzel <i>with pepper bacon gravy</i> Mashed Potatoes whipped with buttermilk & chives Buttered Green Beans 18.95
22 <i>Available Hot at 4pm</i> Spaghetti & Tender Meatballs Crisp Green Salad with Italian vinaigrette Francese Garlic Bread 16.95	23 Christmas Eve Eve <i>Open 6:30 am to 8:30 pm</i>	24 Christmas Eve <i>Open 6:30 am to 3:00 pm</i>	25 Merry Christmas! <i>Closed for the Holiday</i>	26 Beef Bourguignon Buttered Egg Noodles Green Goddess Salad 18.50	27 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio with sage & prosciutto Caesar Salad 17.95	28 Italian Pot Roast <i>with red wine & tomatoes</i> Parmesan Smashed Potatoes Zucchini Saute 18.50
• Sorry, No Blue Plate Dinners Tonight •						
29 Pork Loin <i>with apricot & sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Green Bean Casserole 16.95	30 Oven Poached Salmon <i>with butter & white wine</i> Truffled Fettucini Arugula Salad with citrus vinaigrette 19.95	31 <i>New Year's Eve</i> Bacon Wrapped Filet Mignon Herb Roasted Fingerling Potatoes Mascarpone Creamed Spinach 24.95	<p><i>Place Your Holiday Orders Soon, We Will Stop Taking Orders Well in Advance of the Holiday. Check Out All of Our Holiday Goodies at gaylesbakery.com</i></p>			