



**MARCH  
2020**

**GAYLE'S**  
BAKERY & ROSTICCERIA

**BLUE PLATE  
DINNERS**

SUNDAY	MONDAY	TUESDAY	VEGGIE WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>1</b> Mustard Crusted Chicken Brown Butter & Sage Mashed Potatoes Green Bean Casserole with crispy onions 17.95	<b>2</b> Balsamic & Beer Braised Short Ribs Swiss Chard & Sweet Potato Gratin Romaine & Radicchio Salad 19.95	<b>3</b> Miso Glazed Salmon Sticky Rice with edamame & shiitake Garlic Sauteed Spinach 20.95	<b>4</b> Lentil Bolognese with fresh mozzarella Parslied Pappardelle Pasta Lemony Kale Salad with parmesan crisps 15.95	<b>5</b> Hot Club Jazz! 6:30 pm-8:30 pm Pork Tenderloin with tarragon mustard sauce Grilled Polenta Romano Buttery Bacony Cabbage 17.95	<b>6</b> Spaghetti & Tender Meatballs Italian Chopped Salad with salami, mozzarella & olives Francesc Garlic Bread 16.95	<b>7</b> Chicken Schnitzel with pepper bacon gravy Mashed Potatoes with buttermilk & chives Buttered Green Beans 18.95
<b>8</b> Slow-Braised Lamb Shanks Dolmas Rice Pilaf Greek Country Salad with lemon dressing 17.95	<b>9</b> Roast Turkey and housemade gravy & cranberry sauce Mashed Potatoes Mom's Sourdough Stuffing Green Beans with fresh thyme 21.95	<b>10</b> Southwest Skirt Steak with salsa fresca & crispy onions Roasted Poblano & Cheddar Gratin Chopped Salad with jicama & avocado 19.95	<b>11</b> Creamy Polenta with asparagus & snap peas and gremolata Romaine & Radicchio Salad with green goddess dressing Joe's Bread with sweet butter 15.95	<b>12</b> HillBilly Swing 6:30 pm-8:30 pm Chicken Marbella Buttered Basmati Rice Broccolini with preserved lemon 17.95	<b>13</b> Prawn Scampi with garlic & white wine Linguine Sara's Baby Greens Salad with avocado, walnuts & apples Crusty Late Bake Baguette 18.50	<b>14</b> Shiitake Beef Stroganoff with sherry & sour cream Parslied Pappardelle Pasta Green Goddess Salad 17.95
<b>15</b> Chicken & Dumplings in a light cream sauce with carrots, celery & thyme Mashed Potatoes whipped with buttermilk & chives Buttered Broccoli 17.95	<b>16</b> Corned Beef & Cabbage with potatoes, carrots & onions & horseradish cream Irish Soda Bread 19.95	<b>17</b> St. Patrick's Day Corned Beef & Cabbage with potatoes, carrots & onions & horseradish cream Irish Soda Bread 19.95	<b>18</b> Spiced Chickpea Stew with coconut & turmeric Brown Basmati Rice Baby Spinach Salad with avocado, pumpkin seeds & citrus dressing 15.95	<b>19</b> Hot Club Jazz! 6:30 pm-8:30 pm Bistro Steak with red wine mushrooms Artichoke & Fingerling Potato "Hash" Arugula & Butter Lettuce Salad 19.95	<b>20</b> Grilled Salmon with artichoke piccata sauce Parmesan Smashed Butterball Potatoes Lemon Asparagus 20.95	<b>21</b> Chicken Marsala with crimini & porcini mushroom sauce Primavera Risotto Little Gem Salad with orange balsamic dressing 17.95
<b>22</b> Prime Rib au jus with horseradish cream Potatoes au Gratin Caesar Salad with Gayle's garlic croutons 21.95	<b>23</b> Grilled Salmon with basil butter Fresh Corn Pudding Zucchini & Tomato Sauté 20.95	<b>24</b> Pork Loin with apricot & sourdough stuffing Vermont Cheddar Mashed Potatoes Green Beans with slivered almonds 16.95	<b>25</b> Mushroom Bourguignon Mashed Potatoes with crème fraîche & topped with crispy shallots Hazelnut Haricots Verts 15.95	<b>26</b> Flank Steak with chimichurri sauce Spiced Sweet Potato Wedges with lime aioli Little Gems with avocado & orange cumin dressing 19.95	<b>27</b> Surf & Turf with grilled prawns & marinated skirt steak Baked Potato with butter & sour cream Chopped Salad with blue cheese dressing 19.95	<b>28</b> Swedish Meatballs with a rich, creamy sauce & lingonberry jam Creamy Mashed Potatoes Baby Spinach Salad with poppy seed dressing 16.95
<b>29</b> Beef Bourguignon Parslied Pappardelle Pasta Lemon Broccolini 18.50	<b>30</b> Slow Cooked BBQ Short Ribs Creamy Mac & Cheese with bacon Ranch Salad with Gayle's garlic croutons 19.95	<b>31</b> Roast Turkey and housemade gravy & cranberry sauce Mashed Potatoes Mom's Sourdough Stuffing Green Beans with fresh thyme 21.95	<p><b>St. Patrick's Day</b> Offering Corned Beef &amp; Cabbage of course! Plus, our Irish Soda Bread, Pot of Gold Carrot Cake, Baileys Irish Cream Cheesecake, Iced Shamrock Cookies, and more.</p>			