



GAYLE'S BLUE PLATE DINNERS + AUGUST 2026

DINNERS AVAILABLE COLD TO GO AT 7AM
AND HOT STARTING AT 4PM DAILY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Hot Club Pacific Jazz Every Thursday Night 5:15pm- 7:15pm On the Patio! 					1 Italian Pot Roast <i>with red wine & tomatoes</i> Parmesan Smashed Potatoes Green Beans & Pancetta 24.95	2 Chicken Cordon Bleu <i>Gruyère & Corralitos ham</i> Savory Bread Pudding Lemon Asparagus 24.95
3 Baked Chicken & Sage Meatballs Creamy Chive & Parmesan Orzo Fresh Asparagus 24.95	4 Roast Turkey <i>housemade gravy & cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 28.95	5 Oven BBQ Brisket Macaroni & Cheese Old Fashioned Coleslaw 25.95	6 Lamb Chops <i>with fresh mint & pistachio pesto</i> Au Gratin Potatoes Peas & Baby Spinach 26.95	7 Teriyaki Flank Steak Sticky Rice <i>with edamame & shiitakes</i> Baby Bok Choy Stir Fry 25.95	8 Chicken Parmesan <i>Housemade Red Sauce & Mozzarella</i> Spaghetti <i>with almonds, olives & cauliflower</i> Caesar Salad 25.95	9 Balsamic & Beer Braised Short Ribs Leek & Potato Gratin Broccolini <i>with preserved lemon</i> 26.95
10 Chicken Schnitzel <i>Pepper Bacon Gravy</i> Buttermilk Mashed Potatoes Buttered Green Beans 25.95	11 Ginger-Citrus Glazed Shrimp Coconut Rice Garlic Sautéed Spinach 23.95	12 Greek Flank Steak <i>with olives, capers & cherry tomatoes</i> Spinach Pie <i>with feta & pine nuts</i> Butter Lettuce & Radicchio Salad <i>with red wine vinaigrette</i> 25.95	13 Old Fashioned Meatloaf Mashed Potatoes Peas & Pancetta 23.95	14 Chili-Lime Rubbed Salmon Fresh Corn Pudding Christie's Coleslaw 28.95	15 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Fresh Asparagus 24.95	16 Roast Pork Loin <i>Apricot & Sourdough Stuffing</i> Vermont Cheddar Mashed Potatoes Buttered Broccoli 24.95
17 Everything Salmon <i>with "everything" bagel seasonings & lemon caper sauce</i> Dilly New Potatoes Fresh Asparagus 28.95	18 Indian Butter Chicken Cilantro Rice Peas & Baby Spinach 24.95	19 Shiitake Beef Stroganoff <i>Sherry & Sour Cream</i> Parsley Pappardelle Green Goddess Salad 25.95	20 Roast Turkey <i>housemade gravy & cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 28.95	21 Marsala Chicken Meatballs Campanelle Pasta Little Gem Salad <i>with Lemon Dressing</i> 24.95	22 Beef Bourguignon Crème Fraîche Mashed Potatoes <i>with crispy shallots</i> Lemon Broccolini 25.95	23 Mustard Crusted Chicken Breast Risotto <i>with Peas & Greens</i> Summer Sauté <i>with zucchini, basil & fresh tomato</i> 24.95
24 Steak Diane <i>Tangy Mustard Sauce</i> Parmesan Roasted Potato Wedges Hearts of Romaine <i>with gorgonzola vinaigrette</i> 25.95	25 Porchetta Pork Chop Smashed Garlic & Parmesan Baby Yukons Green Beans <i>with pancetta</i> 24.95	26 Chicken Marbella <i>Prunes, Olives & Capers</i> Buttered Basmati Rice Broccolini <i>with preserved lemon</i> 24.95	27 Flat Iron Steak <i>with fresh corn & tomato Salsa</i> Spiced Roasted Potatoes Santa Fe Coleslaw 25.95	28 Mediterranean Salmon <i>Cherry Tomatoes, Olives & Capers</i> Lemon Roasted Potatoes Basil Green Beans 28.95	29 Shrimp Scampi <i>with Butter, Garlic & White Wine</i> Linguine Italian Chopped Salad Rio Baguette 23.95	30 Prime Rib au jus <i>Horseradish Cream</i> Crème Fraîche Mashed Potatoes <i>with crispy shallots</i> Caesar Salad 28.95
31 Surf & Turf <i>Grilled Prawns & Marinated Flank Steak</i> Baked Potato <i>with butter & sour cream</i> Iceberg Wedge 25.95						

AUGUST GRAB & GO DINNERS

Teriyaki Flank Steak Sticky Rice <i>with edamame & shiitakes</i> Baby Bok Choy Stir Fry 25.95	Baked Chicken & Sage Meatballs Creamy Chive & Parmesan Orzo Fresh Asparagus 24.95	Mediterranean Salmon Olives, Capers & Cherry Tomatoes Lemon Roasted Potatoes Basil Green Beans 28.95
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Grab & Go Dinners Available Cold To Go Daily Through August 31st

504 Bay Avenue • Capitola • Open 6:30am-7:30pm daily

Prices & selection subject to change.

7.30.26