

GAYLE'S BLUE PLATE DINNERS + SEPTEMBER 2026

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
8/31 Surf & Turf <i>Grilled Prawns & Marinated Flank Steak</i> Baked Potato <i>with butter & sour cream</i> Iceberg Wedge <i>with bacon & blue cheese</i> 25.95	1 Roast Turkey <i>housemade gravy & cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 28.95	2 Flank Steak <i>with chimichurri sauce</i> Sweet Potato & Swiss Chard Gratin Chopped Salad <i>with jicama, cilantro & orange-cumin dressing</i> 25.95	3 Chicken Parmesan <i>Housemade Red Sauce & Mozzarella</i> Spaghetti <i>with almonds, olives & cauliflower</i> Caesar Salad 25.95	4 Harissa Baked Salmon Roasted Root Vegetables Tsatziki Cucumber Salad 28.95	5 Bacon Cheeseburger Parmesan Potato Wedges 16.95	6 Baked Chicken & Sage Meatballs Creamy Chive & Parmesan Orzo Buttered Broccoli 24.95
7 Beef Bourguignon Crème Fraîche Mashed Potatoes <i>with crispy shallots</i> Broccolini <i>with preserved lemon</i> 25.95	8 Mustard Crusted Chicken Breast Roasted Butternut Squash Pappardelle Brussels Sprouts <i>with Pancetta</i> 24.95	9 Bistro Steak <i>with red wine sautéed mushrooms</i> French Onion & Gruyère Twice Baked Potatoes Lemon Asparagus 26.95	10 Ginger-Citrus Glazed Shrimp Coconut Rice Garlic Sautéed Spinach 23.95	11 Rosh Hashana Beef Brisket <i>with red wine, carrots & tomato</i> Zucchini & Potato Latkes Couscous <i>with dried apricots, currants & almonds</i> Roasted Beet & Butter Lettuce Salad 29.95	12 Chicken Marbella <i>Prunes, Olives & Capers</i> Buttered Basmati Rice Broccolini <i>with preserved lemon</i> 24.95	13 Teriyaki Grilled Salmon Sticky Rice <i>with edamame & shiitakes</i> Baby Bok Choy Sauté 28.95
14 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Fresh Asparagus 24.95	15 Roast Pork Loin <i>Apricot & Sourdough Stuffing</i> Vermont Cheddar Mashed Potatoes Buttered Broccoli 24.95	16 Shrimp Scampi <i>with Butter, Garlic & White Wine</i> Linguine Italian Chopped Salad Rio Baguette 23.95	17 Balsamic & Beer Braised Short Ribs Leek & Potato Gratin Butter Lettuce & Arugula Salad <i>with herb shallot dressing</i> 26.95	18 Chicken Cordon Bleu <i>Gruyère & Corralitos ham</i> Savory Bread Pudding Roasted Brussels Sprouts <i>with garlic & parmesan</i> 24.95	19 Mediterranean Salmon <i>Olives, Capers & Cherry Tomatoes</i> Lemon Roasted Potatoes Basil Green Beans 28.95	20 Prime Rib <i>au jus</i> Horseradish Cream Crème Fraîche Mashed Potatoes <i>with crispy shallots</i> Caesar Salad 28.95
21 Slow-Braised Lamb Shanks Dolmas Rice Pilaf Cucumber & Tomato Salad <i>with feta & olives</i> 24.95	22 Old Fashioned Meatloaf Mashed Potatoes Peas & Pancetta 23.95	23 Roast Turkey <i>housemade gravy & cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 28.95	24 Marsala Chicken Meatballs Buttered Campanelle Pasta Little Gem Salad <i>with lemon dressing</i> 24.95	25 Pistachio Crusted Salmon Herb Roasted Baby Yukons Fresh Asparagus 28.95	26 Porchetta Pork Chop Cheesy Baked Polenta Charred Lemon Broccolini 25.95	27 Shiitake Beef Stroganoff <i>Sherry & Sour Cream</i> Parsley Pappardelle Green Goddess Salad 25.95
28 Chicken Schnitzel Pepper Bacon Gravy Buttermilk Mashed Potatoes Buttered Green Beans 25.95	29 Flat Iron Steak <i>with fresh corn & tomato Salsa</i> Spiced Roasted Potatoes Santa Fe Coleslaw 25.95	30 Lamb Chops <i>with fresh mint & pistachio pesto</i> Au Gratin Potatoes Peas & Baby Spinach 26.95	Hot Club Pacific Jazz Every Thursday Night 5:15pm- 7:15pm On the Patio!			

SEPTEMBER GRAB & GO DINNERS

Chicken Schnitzel
 Pepper Bacon Gravy
 Buttermilk Mashed Potatoes
 Buttered Green Beans
 25.95

Shiitake Beef Stroganoff
 Sherry & Sour Cream
 Parsley Pappardelle
 Green Goddess Salad
 25.95

Pistachio Crusted Salmon
 Herb Roasted Baby Yukons
 Fresh Asparagus
 28.95

Grab & Go Dinners Available Cold To Go Daily Through September 30th

504 Bay Avenue • Capitola • 831-462-1200 • Open 6:30am-7:30pm daily

Prices & selection subject to change.

8.28.26