



CAYLE'S BLUE PLATE DINNERS + OCTOBER 2026

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HALLOWEEN Spooky Sweets... Iced Pumpkin Cookies, Cupcakes, Jack o'Lantern Cake, and more! Menu available October 19th to 31st.			1 Surf & Turf <i>Grilled Prawns & Marinated Flank Steak</i> Baked Potato <i>with butter & sour cream</i> Charred Lemon Broccoli 25.95	2 Mustard Crusted Chicken Breast Risotto <i>with peas & greens</i> Lemon Asparagus 24.95	3 Beef Bourguignon Crème Fraîche Mashed Potatoes <i>with crispy shallots</i> Hazelnut Green Beans 25.95	4 Harissa Baked Salmon Roasted Root Vegetables Tzatziki Cucumber Salad 28.95
5 Amalfi Chicken <i>Braised in lemon & herbs</i> Eggplant Canneloni Francese Garlic Bread Crisp Green Salad <i>with Italian dressing</i> 23.95	6 Roast Turkey <i>housemade gravy & cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 28.95	7 Teriyaki Flank Steak Sticky Rice <i>with edamame & shiitakes</i> Baby Bok Choy Sauté 25.95	8 Italian Pot Roast Parmesan Smashed Potatoes Peas & Pancetta 25.95	9 Chicken Marbella <i>Prunes, Olives & Capers</i> Buttered Basmati Rice Broccoli <i>with preserved lemon</i> 24.95	10 Pistachio Crusted Salmon Herb Roasted Baby Yukons Lemon Asparagus 28.95	11 Bistro Steak <i>with red wine sautéed mushrooms</i> Truffled Fettuccine Butter Lettuce & Arugula Salad <i>with gorgonzola vinaigrette</i> 26.95
12 Lamb Chops <i>with fresh mint & pistachio pesto</i> Au Gratin Potatoes Peas & Baby Spinach 26.95	13 Asiago & Prosciutto Grilled Pork Chop Scalloped Potatoes Green Beans <i>with toasted almonds</i> 25.95	14 Grilled Salmon <i>Artichoke-Piccata Sauce</i> Fresh Corn Risotto Buttered Asparagus 28.95	15 Prime Rib au jus <i>Horseradish Cream</i> Crème Fraîche Mashed Potatoes <i>with crispy shallots</i> Caesar Salad 28.95	16 Shrimp Scampi <i>with Butter, Garlic & White Wine</i> Linguine Italian Chopped Salad Rio Baguette 23.95	17 Shiitake Beef Stroganoff <i>Sherry & Sour Cream</i> Parsley Pappardelle Green Goddess Salad 25.95	18 Chicken Cordon Bleu <i>Gruyère & Corralitos ham</i> Savory Bread Pudding Roasted Brussels Sprouts 24.95
19 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio <i>with sage & prosciutto</i> Fresh Asparagus 24.95	20 Steak Diane <i>Tangy Mustard Sauce</i> Parmesan Roasted Potato Wedges Hearts of Romaine <i>with gorgonzola vinaigrette</i> 25.95	21 Oven BBQ Brisket Macaroni & Cheese Old Fashioned Coleslaw 24.95	22 Roast Pork Loin <i>Apricot & Sourdough Stuffing</i> Vermont Cheddar Mashed Potatoes Green Beans <i>with almonds</i> 24.95	23 Flank Steak <i>with chimichurri sauce</i> Sweet Potato & Swiss Chard Gratin Chopped Salad <i>with jicama, cilantro & orange-cumin dressing</i> 25.95	24 Chicken Schnitzel Pepper Bacon Gravy Buttermilk Mashed Potatoes Buttered Green Beans 25.95	25 Slow-Braised Lamb Shanks Dolmas Rice Pilaf Greek Country Salad <i>with lemon dressing</i> 24.95
26 Mediterranean Salmon <i>with olives, capers & cherry tomatoes</i> Lemon Roasted Potatoes Basil Green Beans 28.95	27 Closing at 6:30pm Marsala Chicken Meatballs Buttered Campanelle Pasta Little Gem Salad <i>with lemon dressing</i> 24.95	28 Flat Iron Steak <i>with fresh corn & tomato Salsa</i> Spiced Roasted Potatoes Santa Fe Coleslaw 25.95	29 Roast Turkey <i>housemade gravy & cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 28.95	30 Balsamic & Beer Braised Short Ribs Leek & Potato Gratin Charred Lemon Broccoli 26.95	31 HAPPY HALLOWEEN Bacon Cheeseburger Parmesan Potato Wedges Dill Pickle 16.95	

OCTOBER GRAB & GO DINNERS

Surf & Turf Grilled Prawns & Marinated Flank Steak Baked Potato with butter & sour cream Broccoli with Preserved Lemon 25.95	Roast Pork Loin Apricot & Sourdough Stuffing Vermont Cheddar Mashed Potatoes Green Beans with almonds 24.95	Chicken Piccata Lemon & Capers Pasta Formaggio with sage & prosciutto Fresh Asparagus 24.95
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Grab & Go Dinners Available Cold To Go Daily Through October 31st

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

Prices & selection subject to change.

9.29.26