

## Dorcas Dining Weekly Menu 336-714-3141

Sunday 05-16

Roasted Red Pepper Bisque with Lump Crab 3 Carved Prime Rib of Beef w/ Jus Lie, & Creamed Horseradish 10 Herb Stuffed Flounder with Lemon-Chive Butter Sauce 7 Roasted Garlic Whipped Potatoes, Roasted Asparagus, Butternut Squash Purée, Haricot Verts 2.5 Strawberry Granola Crisp 3

Monday 05-17

Garden Vegetable Soup or Chili with Beans 3 Breaded Pork Cutlet with Tasso Gravy 7 Beef Stroganoff with Cremini Mushrooms 8 Fried Okra, Cheese Grits, Eggs Noodles, Peas & Pearls 2.5 Chocolate Cream Pie 3

Tuesday 05-18

Tomato Bisque 3 Chicken Cordon Bleu with Supreme Sauce 8 Baked Cod in Piazzoli Sauce 7 Roasted Potatoes, Squash and Peppers, Gnocchi, Wilted Spinach 2.5 Pina Colada Cheesecake 3

#### Wednesday 05-19

Garden Vegetable or Soup du Jour 3 Spaghetti with Meat Sauce 6 Turkey Pot Pie 6 Broccoli, Buttered Rice, Succotash 2.5 Peanut Butter Shudder Pie 3

Thursday 05-20

Chicken Tortilla Soup 3 Grilled Pork Ribeye in Cucumber-Tomato Relish 7 Seared Grouper in Sherry-Spinach Cream Sauce 8 Cumin Scented Black Beans, Squash Medley, Brown Rice, Roasted Beets 2.5 Carrot Cake 3

Friday 05-21

New England Clam Chowder 3 Baked Salmon in Pineapple Salsa 8 Grilled Beef Tenderloin Medallions in Mushroom-Shallot Demi-Glace 9 Buttered Red Bliss Potatoes, Carrots with Basil, Scalloped Potatoes, Swiss Chard 2.5 Banana Pudding 3

Saturday 05-22

Vegetable Beef & Barley 3 Baby Back Ribs 8 Fried Shrimp with Coleslaw and choice of Tartar or Cocktail Sauce 8 Mac & Cheese, Country Style Green Beans, Steak Fries, Pea & Peanut Salad 2.5 Berry Pound Cake 3



# Daily Chef Specials 05-17 Thru 05-21 Salad Special of the Week

Grilled Watermelon & Ricotta Salata, Baby Kale, Arugula, Shaved Red Onion, Sliced Almonds, English Cucumber, Mint & Basil with Vanilla Bean Vinaigrette- \$7

# Monday 05-17

Lemon-Pepper Salmon, Gingered Tomato Jam, Cilantro-Lime Zest Orzo with Julienne Red Pepper & Green Peas, Buttered Broccolini- \$12

# Tuesday 05-18

Caribbean Shrimp Tacos (3) Mango Pineapple Salsa, Pina Colada Crema, Shaved Red Cabbage, and Fried Plantains \$7

# Wednesday 05-19

Tournedos of Beef Tenderloin, Garlic Parmesan Crouton, Wilted Baby Spinach, Lump Crab, Cremini & Madeira Demi-Glace, with Whipped Potatoes - \$12

# Thursday 05-20

Lemon Basil Chicken, Angel Hair Pasta, White Wine Lemon Butter Broth, Grape Tomatoes, Broccoli, and Baby Spinach- *\$8* 

Friday 05-21

Sweet and Spicy Pork Wings (3) Sesame-Soy Broccoli Slaw, with Wedge Potatoes- \$9

**\*\*Limited Quantities Available for Specials\*\*** 



## SOUPS & SALADS

#### **HOUSE SALAD**

Acadian Lettuce, Orange Segments, Scallions and Toasted Almonds with Dijon-Herb Vinaigrette **6** 

#### CAESAR SALAD

Romaine, Croutons and Shaved Parmesan Cheese with Housemade Caesar Dressing **6** 

## SALEMTOWNETARRAGON CHICKEN SALAD

Poached, Tender White Meat Chicken, tossed with Mayo, Tarragon and Spices, served with Fresh Fruit and a house made Muffin 8

## **SOUP DUJOUR**

Two House-made Soups prepared daily 3

## ICEBERG WEDGE

Iceberg, Bacon, Bleu Cheese, Tomato, Cucumber and Red Onion with Ranch Dressing **6** 

#### SALMON SALAD

Grilled Salmon over Hearts of Romaine, Grape Tomatoes and Grilled Red Potatoes with Grain Mustard and Red Pepper Vinaigrette 12





#### SANDWICHES & PANINIS

#### **GRILLED CHICKEN BREAST**

Roasted Peppers, Arugula, Provolone and Pesto on a Grilled Ciabatta Bun **10** 

#### **CUBAN SANDWICH**

Pulled Pork, Swiss, Ham, Pickle and Mustard on Cuban Bread 8

#### **CAPRESE SANDWICH**

Beefsteak Tomato,Buffalo Mozzarella, Pesto, Reduced Balsamic and Arugula on Ciabatta Bread 7

#### **GRILLED COUNTRY HAM**

Gruyere and White Cheddar Cheeses with Tomato on Sourdough Bread 7

#### TUNAMELT =

Tuna Salad and Cheddar Cheese on Toasted Whole Grain Bread 8

### WOOD FIRED FLATBREAD PIZZA

#### MARGHERITA

Basil, Buffalo Mozzarella and Red Sauce **10** 

#### **PEPPERONI PIZZA**

Pepperoni, Mozzarella and Red Sauce **10**  SAUSAGE PIZZA

Sausage, Roasted Red Pepper and Spinach 10

Sandwich & Panini Side Items: Pasta Salad, Potato Chips, Cut Fruit

Hot Coffees: Latte, Cappuccino, Espresso, Fresh Brewed Drip Coffee Cold\$2.00Beverages: IBC Root Beer, IBC Cream Soda, IBC Cherry Limeade\$1.75Sprite, Coke, Dr. Pepper, Sprite Zero, Diet Coke, Diet Dr. Pepper\$1.00