

Dorcas Dining Weekly Menu 336-714-3141

Sunday 07-25

Vegetable Beef and Barley 3 Carved Pineapple-Cherry Glazed Ham 7 Broiled Barramundi with Orange-Chive Butter 8 Sweet Potato Casserole, Garlic Wilted Spinach, Farro Risotto, Peas & Mushrooms 2.5 Bananas Foster Cake 3

Monday 07-26

Vegetable Soup 3 Meatloaf with Tomato Gravy 7 Broiled Flounder 7 Mac & Cheese, Scalloped Tomatoes, Thyme Scented Polenta, Fried Okra 2.5 Reeses Peanut Butter Pie 3

Tuesday 07-27

White Bean & Rosemary Soup 3 Baked Chicken 7 Roasted Pork Loin with Rosemary Jus 7 Red Rice, Fresh Green Beans, Roasted Fingerling Potatoes, Stewed Squash & Onions 2.5 German Chocolate Cake 3 Wednesday 07-28

Garden Vegetable Soup or Vichyssoise 3 Beef Tips with Mushrooms & Pearls 8 Roasted Turkey & Dressing in Herb Jus 8 Whipped Potatoes, Glazed Carrots, Cauliflower, Broccoli & Pepper Medley 2.5 Carrot Cake 3

Thursday 07-29

Cream of Mushroom Soup 3 Shrimp & Grits 8 Swedish Meatballs 6 White Cheddar Grits, Asparagus, Au Gratin Potatoes, Peas & Mushrooms 2.5 Cherry Cobbler 3

Friday 07-30

New England Clam Chowder or Vegetable Soup 3 Moravian Chicken Pie 7 Maryland Lump Crab Cakes 8 Buttered Rice, Succotash, Potato Cakes, Buttered Cabbage 2.5 Key Lime Pie 3

Saturday 07-31

Chicken Noodle Soup 3 Roasted Pork Tenderloin with Dried Cherry Demi-Glace 7 Country Style Steak 8 Whipped Sweet Potatoes, Braised Greens, Chive Whipped Potatoes, Country Style Green Beans 2.5 French Silk Pie 3



Daily Chef Specials 07-26 Thru 07-30 Salad Special of the Week

Cobb Salad – Romaine Lettuce, Bacon, Eggs, Avocado, Diced Chicken, Diced Tomato, Fresh Chives with Choice of Dressing \$12

<u>Monday 07-26</u>

Soy Maple-Glazed Salmon with Basmati Rice and Sautéed Stir Fry Vegetables- \$12 <u>Tuesday 07-27</u>

Chicken Bacon Ranch Tacos- Marinated Diced Chicken, Lettuce, Tomatoes, Cilantro, & Avocado with Sriracha Ranch Drizzle - \$8

<u>Wednesday 07-28</u>

Trio Plate of Chicken Salad, Shrimp Salad, and Egg Salad with Sliced Fruit and a Muffin - \$10 <u>Thursday 07-29</u>

Cast Iron Fried Pork Chops with Sweet Potato Casserole and Southern Green Beans -\$10

Friday 07-30 Pan Seared Filet Mignon and Shrimp with Port Demi-Glace served over Yukon Mashed Potatoes and Asparagus - \$15

****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

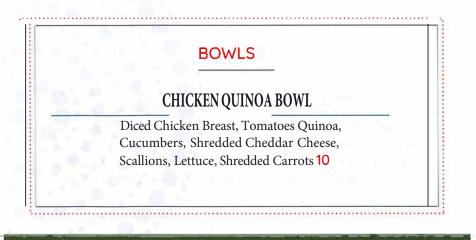
Two House-made Soups prepared daily 3

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