



Dorcas Dining Weekly Menu
336-714-3141

Sunday 08-29

French Onion Soup 3
Carved Strip Loin of Beef with Au Jus GF 10
Baked Salmon with Saffron-Tomato Cream GF 8
Parmesan Potato Gratin, Roasted Brussels Sprouts GF, Green Pea Risotto,
Roasted Heirloom Carrots GF 2.5
Peanut Butter Pie 3

Monday 08-30

Vegetable Soup GF 3
Pan Seared French Cut Chicken with Sweet Onion BBQ Sauce GF 7.5
Braised Beef Tips 8
Smoked Gouda Grits, Succotash GF, Whipped Potatoes GF,
Roasted Squash GF 2.5
German Chocolate Cake 3

Tuesday 08-31

Cream of Cauliflower Soup 3
Grilled Mahi Mahi with Pineapple Compote GF 8
Breaded Pork Cutlet Alfredo 7
Saffron Rice GF, Asparagus GF, Parslied Red Potatoes GF,
Buttered Cabbage GF 2.5
Orange Cake 3

Wednesday 09-01

Garden Vegetable Soup **GF** or Turkey Noodle Soup **3**
Grilled Lamb Souvlaki **GF 9**
Pita Bread
Baked Chicken Marengo **7**
Creamed Orzo with Chives, Cucumber-Tomato Salad **GF**,
Pasta Marinara, Broccoli & Peppers **GF 2.5**
Chocolate Cheesecake Parfait **3**

Thursday 09-02

Sweet Potato Bisque **3**
Carved Beef Tenderloin with Sauce Jus Lié **GF 10**
Quiche Lorraine **6**
Roasted Potato Medley **GF**, Monaco Vegetable Blend **GF**, Tabbouleh,
Fresh Fruit **GF 2.5**
Lemon Chess Pie **3**

Friday 09-03

Citrus Gazpacho **3**
Fried Catfish with Remoulade **7**
Sweet Tea Brined Pork Loin with Grain Mustard Sauce **GF 7**
Hush Puppies, Coleslaw **GF**, Tomato Cous-Cous,
Zucchini & Tomatoes **GF 2.5**
Blackberry Walnut Streusel **3**

Saturday 09-04

Tomato Bisque **3**
Grilled Herb Marinated Chicken with Tropical Fruit Salsa **GF 7**
Rainbow Trout with Lemon-Parsley Butter **GF 7**
Three Bean Salad **GF**, Steak Fries **GF**, Rice Pilaf,
Roasted Beets with Balsamic **GF 2.5**
Caramel Cake **3**



Daily Chef Specials 08-30 Thru 09-03

Salad Special of the Week

Greek Salad -Marinated Chicken, Romaine Lettuce,
Roasted Red Peppers, Artichokes, Olives, Cherry
Tomatoes, Cucumbers, Feta Cheese,
with a Greek Dressing **\$10 GF**

Monday 08-30

Grilled Pesto Chicken over Fettucine Pasta tossed in a
White Wine Pesto Cream Sauce, Grape Tomatoes,
Broccoli, & Julienne Yellow Bell Peppers finished with
Shaved Parmesan Cheese- **\$10**

Tuesday 08-31

Blackened Shrimp Tacos (3) Cilantro-Lime Coleslaw,
Pan Roasted Corn, Diced Tomatoes, Cilantro, Cotija
Cheese & a Chili-Lime Drizzle **\$8**

Wednesday 09-01

Fried Jumbo Scallops with Remoulade, Loaded Mashed
Potatoes & Sautéed Spinach - **\$12**

Thursday 09-02

Pan Seared Flat Iron Steak topped with a Burgundy-
Thyme Demi-Glace served with Rosemary Roasted Red
Potatoes & Sautéed Kale -**\$14 GF w/o Sauce**

Friday 09-03

Herb Marinated Seared Pork Tenderloin on a Bed of
Baby Arugula with a White Wine & Lemon Caper Sauce,
Cremini Mushrooms over Wild Rice & Sautéed
Zucchini & Squash - **\$10 GF**

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



Twenty-Six

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 House-made Caesar Dressing **6**

ICEBERG WEDGE

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

SALEMTOWN TARRAGON CHICKEN SALAD

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

SOUP DU JOUR

Two House-made Soups prepared daily **3**

SALMON SALAD

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

BOWLS

CHICKEN QUINOA BOWL

Diced Chicken Breast, Tomatoes Quinoa, Cucumbers, Shredded Cheddar Cheese, Scallions, Lettuce, Shredded Carrots **10**



Twenty-Six

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 **\$2.00**

Beverages: IBC Root Beer, IBC Cream Soda, IBC Cherry Limeade **\$1.75**

Sprite, Coke, Dr. Pepper, Sprite Zero, Diet Coke, Diet Dr. Pepper **\$1.00**