

Dorcas Dining Weekly Menu 336-714-3141

Sunday 10/24

Tomato Basil Soup 3 Prime Rib with Au Jus GF 10 Fried Chicken GF 7 Whipped Potatoes GF, Asparagus, GF Broccoli & Carrots GF 2.5 Vanilla Pound Cake 3 Dinner Rolls

Monday 10/25

Cream of Chicken Soup3 Blackened Catfish GF 7 Beef Tips 8 California Vegetable Blend GF, Buttered Rice, Italian Green Beans GF 2.5 Chocolate Bundt Cake 3 Dinner Rolls

<u>Tuesday 10/26</u>

Beef & Barley Soup GF 3 Pork Tenderloin with BBQ Sauce 7 Grilled Salmon w/Lemon-Thyme Cream Sauce GF 8 Smoked Gouda Grits, Whipped Butternut Squash GF Creamed Spinach GF 2.5 Peanut Butter Pie 3 Dinner Rolls

Wednesday 10/27

White Bean & Rosemary Soup 3 Baked Chicken GF 7 Beef Stroganoff 8 Egg Noodles, Peas & Mushrooms GF, Roasted Beets GF 2.50 Pumpkin Cheesecake 3 Dinner Rolls

Thursday 10/28

Chicken Tortilla Soup 3 Chicken Enchilada 7 Shrimp Tacos 7 Red Rice GF, Corn O'Brien GF, Broccoli GF 2.5 Apple Cobbler 3 Dinner Rolls

<u>Friday 10/29</u>

New England Clam Chowder Soup 3 Fried Shrimp 8 Pork Ribs GF 8 Stewed Tomatoes & Okra GF, Mac & Cheese, Collard Greens 2.5 Key Lime Pie 3 Dinner Rolls

<u>Saturday 10/30</u>

Butternut Squash & Apple Soup 3 Meat Lasagna 7.50 Chicken Parmesan 7 Garlic Bread, Tortellini Alfredo, Buttered Lima Beans GF 2.5 German Chocolate Cake 3 Dinner Rolls



Daily Chef Specials 10-25 Thru 10-29

Salad Special of the Week

Autumn Salad Mixed Greens, Pecans, Bacon, Crasins, Granny Smith Apples, Blue Cheese Crumbles with a Maple Vinaigrette Dressing \$10

Sandwich of the Week

Shrimp Melt Shrimp Salad, Swiss Cheese, Tomato, English Muffin Served with Sliced Fruit \$10

<u>Monday 10/25-10/29</u> **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

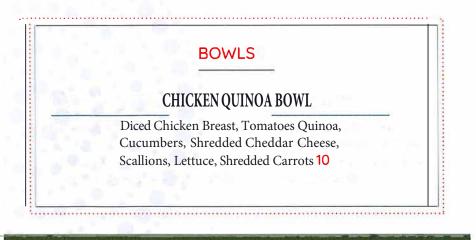
Two House-made Soups prepared daily 3

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