

Dorcas Dining Weekly Menu 336-714-3141

Sunday 10/31

Cream of Broccoli Soup 3
Carved Top Round of Beef GF 8
Flounder Florentine GF 7
Parmesan Potato Gratin, Balsamic Brussel Sprouts GF,
Squash & Carrots Medley GF 2.5
Caramel Cheesecake 3
Dinner Rolls

Monday 11/1

Garden Vegetable Soup 3
Moravian Chicken Pie 7
Pork Tenderloin with Lemon Caper
Sauce (GF no sauce) 7
Sugar Snap Peas GF, Orzo Rice Pilaf, Asparagus GF,
Green Beans & Tomatoes GF 2.5
Lemon Chess Pie 3
Dinner Rolls

Tuesday 11/2

Corn & Ham Chowder Soup 3
Roasted French Cut Chicken with Honey Thyme Jus 7
Shrimp and Grits 8
Roasted Red Potatoes GF, Kale and Carrots GF,
Glazed Parsnips GF, Monaco Blend Vegetables GF 2.5
Carrot Cake 3
Dinner Rolls

Wednesday 11/3

National Sandwich Day

Brunswick Stew 3
Country Style Steak 8
Beer-Battered Haddock 7
Cole Slaw GF, Broccoli and Cheese GF 2.5
Mashed potatoes GF, Collard Greens GF
Pumpkin Cheesecake 3
Dinner Rolls

Thursday 11/4

Chicken Noodle Soup 3
Turkey Tetrazzini 7
Carved Ham with Raisin Sauce 7
Corn Pudding, Zucchini and Tomatoes GF 2.5
Sweet Potato Casserole, Green Beans GF
Pecan Pie 3
Dinner Rolls

Friday 11/5

New England Clam Chowder 3
Beef Pot Roast (GF no gravy) 8
Smothered Pork Chop 7
Rice Pilaf, Roasted Carrots, Stewed Apples GF, Wilted Spinach GF 2.5
Apple Pie 3
Dinner Rolls

Saturday 11/6

White, Squash and Kale Soup 3
Baked Ziti with Italian Sausage 7
Lemon-Rosemary Chicken Quarters 7 GF
Roasted Acorn Squash GF, Peas and Carrots GF, Fried Squash,
Roasted Potatoes GF 2.5
Chocolate Overloaded Cake 3
Dinner Rolls



Daily Chef Specials 11-1 Thru 11-5

Salad Special of the Week

Honey Lemon Grilled Chicken Salad Mixed Greens, Avocado, Roasted Corn, Grape Tomatoes, Watermelon Radish \$12

Sandwich of the Week

Monte Cristo Sandwich Sliced Ham, Sliced Turkey, Gruyere Cheese, Mayo, Yellow Mustard, Powdered Sugar (Served with a Side of Raspberry Preserves) \$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

ICEBERG WEDGE

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



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
Beverages: IBC Root Beer, IBC Cream Soda, IBC Cherry Limeade
Sprite, Coke, Dr. Pepper, Sprite Zero, Diet Coke, Diet Dr. Pepper
\$1.00