

Dorcas Dining Weekly Menu 336-714-3141

Sunday 11-7

French Onion Soup 3
Prime Rib of Beef with Au Jus GF 10
Herb Roasted Salmon GF 8
Au Gratin Potatoes, Roasted Butternut Squash GF, Creamy Orzo,
Asparagus GF 2.5
NY Cheesecake with Strawberry Topping 3

Monday 11-8

Tomato Bisque 3
Pork Tips with Lemon and Capers 6
Honey Mustard Chicken 7
Rice Pilaf, Honey Glazed Carrots GF, Corn Stuffing, Green Beans GF 2.5
French Silk Pie 3

Tuesday 11-9

Vegetable Soup GF 3
Meatloaf with Tomato Gravy 7
Fried Flounder with Tartar Sauce 7
Whipped Potatoes GF, Scalloped Tomatoes, Hushpuppies,
Coleslaw GF 2.5
Coconut Cake 3

Wednesday 11/10

Cream of Cauliflower Soup 3

Baked Chicken GF 7

Pork Cutlet with Tasso Gravy 7

Roasted Red Potatoes GF, Broccoli & Carrots GF, Baked Apples GF,

Braised Red Cabbage GF 2.5

Pecan Pie 3

Thursday 11-11

Chicken Vegetable Soup 3

Beef Tips & Mushrooms 8

Chicken Pasta Alfredo 7

Buttered Rice GF, Wilted Spinach GF, Root Vegetables GF 2.5

Cherry Cobbler 3

Friday 11-12

New England Clam Chowder 3
Baked Trout Almondine GF 7
Pork Lo Mein 7
Saffron Rice GF, Glazed Carrots GF, Asian Noodles, Brussels Sprouts 2.5
Cinnamon Roll Bread Pudding 3

Saturday 11-13

Potato Leek Soup 3
Bratwurst with Peppers & Onions GF 6
Chicken Divan 7
Mashed Potatoes GF, Broccoli GF, Wild Rice, Peas & Carrots GF 2.5
Mixed Berry Cake 3



Daily Chef Specials 11/7 Thru 11/13

Salad Special of the Week

Apple Pecan Fall Salad (Mixed Greens, Diced Red Apples, Diced Pears, Crasins, Blue Cheese Crumbles, Pecan) with a Honey Mustard Dressing-\$10

Sandwich of the Week

Chick-Fil-A-Friend Chicken Sandwich (Pickle Chips, Bacon aioli) on a Toasted Brioche Bun Served with Waffle Freis- \$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