



Dorcas Dining Weekly Menu  
336-714-3141

*Sunday 05-23*

Corn & Ham Chowder **3**  
Carved Strip Loin of Beef with Chimichurri **10**  
Baked Salmon with Orange-Chive Butter Sauce **8**  
Dauphinoise Potatoes, Roasted Cauliflower, Mixed Grain Pilaf,  
Creamed Spinach **2.5**  
Lemon Pound Cake with Berries & Cream **3**

*Monday 05-24*

Garden Vegetable Soup or Chili with Beans **3**  
Roasted Chicken Tapenade Cream **7**  
Grilled Pork Tenderloin Medallions with Sweet Onion BBQ Sauce **7**  
Mushroom Rice Pilaf, Okra & Tomatoes,  
Maple Whipped Sweet Potatoes **2.5**  
Chocolate Cream Pie **3**

*Tuesday 05-25*

Cream of Five Onion **3**  
Swiss Steak **7**  
Fried Catfish with Tartar Sauce **7**  
Chive Whipped Potatoes, Peas a la Francais, Steak Fries, Coleslaw **2.5**  
Banana Bread Pudding **3**

*Wednesday 05-26*

Garden Vegetable or Chicken & Rice **3**  
Chicken Marsala **7**  
Smothered Pork Chops **7**  
Garlic Bread  
Fettuccini Alfredo, Squash, Zucchini & Carrots, Buttered Rice,  
Collard Greens **2.5**  
Chocolate Overload Cake **3**

*Thursday 05-27*

Tomato Bisque **3**  
Vegetable Lasagna **6**  
Garlic Bread  
Chicken Piperade with Herb Jus **7**  
Sugar Snaps, Asparagus, Roasted Red Bliss Potatoes **2.5**  
Atlantic Beach Pie **3**

*Friday 05-28*

New England Clam Chowder or Vegetable Soup **3**  
Beef Stew **7**  
Turkey Tetrazzini **7**  
Sweet Potato Casserole, Wilted Greens, Citrus Glazed Beets,  
Green Beans **2.5**  
Apple Almond Tart **3**

*Saturday 05-29*

Chilled Gazpacho **3**  
Sweet & Sour Pork **7**  
Egg Rolls  
Baked Flounder with a Champagne-Dill Cream **7**  
Basmati rice, Stir Fried Vegetables, Tomato Cous-Cous, Brussels Sprouts  
with Balsamic **2.5**  
Bourbon Pecan Pie **3**



*Daily Chef Specials 05-24 Thru 05-28*

**Salad Special of the Week**

Salad Trio- Southern Shrimp Salad, Rotini Pasta Salad, & Fresh Cut Fruit with Creamy Honey-Vanilla Yogurt, & Garlic-Olive Oil Crostini's- **\$8**

**Monday 05-24**

Grilled Chipotle Steak & Fajita Rice Bowl – Thin Sliced Grilled Chipotle Steak, Brown Rice, Charred Corn, Pinto Beans, Sliced Jalapenos, Sliced Avocado, Crème Fraiche & Fresh Cilantro- **\$9**

**Tuesday 05-25**

Sweet & Smokey Honey-Heat Fried Chicken Street Tacos (3) Crispy Chicken Tenders tossed in a Sweet & Smokey Honey-Heat Sauce, Shredded Pepper-Jack Cheese, Cilantro-Lime Cole Slaw, Scallions, Thin Sliced Jalapenos, Sriracha Ranch Drizzle & Flour Tortillas **\$9**

**Wednesday 05-26**

Adult Lemon-Dill Tuna Melt, Butter Griddled Sourdough, Sliced Heirloom Tomatoes, Melted Gruyere Cheese, Tarragon-Dill Aioli, Crispy Fried Potatoes - **\$8**

**Thursday 05-27**

Citrus Braised Beef Short Rib Empanadas, Spanish Rice, Roasted Street Corn Salad- **\$9**

**Friday 05-28**

Lemon Salmon w/ Basil, Garden Vegetable Cous-Cous, Sautéed Asparagus & Red Bell Peppers- **\$12**

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



# Twenty-Six

## SOUPS & SALADS

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### HOUSE SALAD

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Acadian Lettuce, Orange Segments, Scallions and Toasted Almonds with Dijon-Herb Vinaigrette **6**

### CAESAR SALAD

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Romaine, Croutons and Shaved Parmesan Cheese with House-made Caesar Dressing **6**

### ICEBERG WEDGE

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

### SALEMTOWN TARRAGON CHICKEN SALAD

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

### SOUP DU JOUR

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

### SALMON SALAD

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

## BOWLS

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### CHICKEN QUINOA BOWL

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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**

### SAUSAGE PIZZA

Sausage, Roasted Red  
Pepper and Spinach **10**

### PEPPERONI PIZZA

Pepperoni, Mozzarella  
and Red Sauce **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**