



Dorcas Dining Weekly Menu
336-714-3141

Sunday 06-06

Crab Bisque 3
Carved Top Round of Beef with Au Jus 10
Baked Salmon with Saffron-Tomato Cream 8
**Parmesan Potato Gratin, Roasted Asparagus, Green Pea Risotto,
Roasted Heirloom Carrots 2.5**
Pina Colada Cheesecake 3

Monday 06-07

Vegetable Soup or Chili 3
Pan Seared Airline Chicken with Sweet Onion BBQ Sauce 7
Salisbury Steak with Mushroom-Onion Gravy 6
**Smoked Gouda Grits, Succotash, Whipped Potatoes,
Buttered Cabbage 2.5**
Chocolate Peanut Butter Pie 3

Tuesday 06-08

Cream of Cauliflower Soup 3
Almond Crusted Flounder with Caponata Relish 7
Grilled Pork Chop with Dried Cranberry Demi-Glace 7
**Saffron Rice, Glazed Beets, Whipped Sweet Potatoes,
Tomato Provencal 2.5**
Orange Dreamsicle Cake 3

Wednesday 06-09

Garden Vegetable Soup or Turkey Noodle Soup **3**
Shrimp & Stuffed Rigatoni in Tomato Cream Sauce **8**
Fried Chicken **7**
Garlic Bread
Peas & Mushrooms, Mac & Cheese, Collard Greens **2.5**
Strawberry-Mousse Parfait with Oreo **3**

Thursday 06-10

Sweet Potato Bisque **3**
Marinated Flank Steak with Chimichurri **9**
Mushroom, Spinach, Red Pepper & Ham Quiche
with Gruyere Cream Sauce **6**
Roasted Potato Medley, Monaco Blend Vegetables, Fresh Fruit **2.5**
Apple Bourbon Cobbler **3**

Friday 06-11

Wedding Soup or Garden Vegetable Soup **3**
Fried Catfish with Remoulade Sauce **7**
Seared Pork Tenderloin Medallions with Grain Mustard Cream **7**
Hush Puppies, Cole Slaw, Tomato Cous-Cous, Zucchini & Tomatoes **2.5**
Chocolate Caramel Tart **3**

Saturday 06-12

Brunswick Stew **3**
Grilled Herb Marinated Chicken with Tropical Fruit Salsa **7**
Beer Braised Bratwurst with Grain Mustard, Peppers & Onions
on a Hoagie Roll **6**
Cucumber, Tomato & Red Onion Salad, Steak Fries, Warm German
Potato Salad, Julienne Vegetable Salad **2.5**
Pineapple Upside Down Cake **3**



Daily Chef Specials 06-07 Thru 06-11

Salad Special of the Week

Spring “Green” Salad- Sliced Summer Zucchini, Hot House Cucumber Ribbons, Edamame, Green Peas, Olives, Capers, Baby Arugula, Spinach & Butter Lettuce with a Cider Vinaigrette & Goat Cheese Mousse- **\$7**

Monday 06-07

Grilled Cajun Chicken & Andouille Sausage, Cavatappi Pasta, Roasted Garlic, Bell Peppers, Onion, Zucchini, Squash & Baby Spinach in a White Wine, Parmesan & Cajun Cream Sauce **\$12**

Tuesday 06-01

Beef Tacos (3) Seasoned Ground Beef, Lettuce, Tomato, Onion, Shredded Cheddar-Jack Cheese, Crispy Corn Tortillas with Sour Cream & Salsa **\$6**

Wednesday 06-02

Pan Seared French Style Chicken Breast, Artichoke, Kalamata Olive & Sundried Tomato Relish, Lemon-Parmesan Risotto Cake, Wilted Baby Spinach, Balsamic Glaze - **\$9**

Thursday 06-03

Blackened Grouper, Pineapple-Black Bean Relish, Cumin Scented Basmati Rice, Sautéed Baby Green Beans- **\$12**

Friday 06-04

Asian Shrimp Burger, Brioche Bun, Roasted Garlic & Sweet Ginger Soy Aioli, Heirloom Tomatoes, Butter Crunch Lettuce- **\$9**

****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**



Dear Salem Towne residents,

We are now serving a **NEW** Summer Menu at Bistro Twenty-Six.

With this new menu, we will be offering some lighter/ Healthier menu options. We have had multiple requests for more salads, Grain bowls, and appetizers. We will be having a soft opening of the Bistro Summer menu this week and then the full menu available next Monday June 7th 2021. We will also phase in some of the items throughout the week to allow our Culinary Services Team time to adjust and become comfortable with the new changes.

Restrictions are being lifted. We have seen an increase in need to offer take-out for each of these items as well. Therefore, we have decided to start serving lunch at 12:00pm, instead of 11:00am. This will provide the staff more time to prepare and serve you appropriately. Thank you for your patience as we transition to this new menu.

Sincerely,

Jay Christmas

Jay Christmas CEC, CCA, AAC