

Dorcas Dining Weekly Menu 336-714-3141

Sunday 07-11

Roasted Red Pepper Bisque with Lump Crab 3
Carved Prime Rib of Beef with Jus Lie and Creamed Horseradish 10
Herb Stuffed Flounder with Lemon-Chive Butter Sauce 7
Roasted Garlic Whipped Potatoes, Roasted Asparagus,
Butternut Squash Purée, Haricot Verts 2.5
Chocolate Cream Pie 3

Monday 07-12

Vegetable Soup 3
Sautéed Pork tips with Lemon-Caper Butter Sauce 6
Beef Stroganoff 8
Fried Okra, Rice Pilaf, Egg Noodles, Peas & Pearls 2.5
Coconut Cloud Cake 3

Tuesday 07-13

Tomato Bisque 3
Chicken Cordon Bleu 8
Baked Cod in Piazzoli Sauce 7
Roasted Potatoes, Squash and Peppers, Roasted Sweet Potatoes,
Wilted Spinach 2.5
Turtle Cheesecake 3

Wednesday 07-14

Garden Vegetable Soup or Soup du jour 3
Spaghetti with Meat Sauce 6
Turkey Pot Pie 6
Broccoli, Garlic Bread, Buttered Rice, Succotash 2.5
Strawberry Crisp 3

Thursday 07-15

Chicken Tortilla Soup 3
Grilled Pork Ribeye in Peach Salsa 7
Seared Grouper in Sherry-Spinach Cream Sauce 8
Pinto Beans, Squash Medley, Brown Rice, Roasted Beets 2.5
Mocha Mousse Parfait 3

Friday 07-16

New England Clam Chowder 3
Baked Salmon in Artichoke-Tapenade Cream 8
Veal Cutlet Marsala 8
Scalloped Potatoes, Carrots with Basil, Buttered Red Bliss Potatoes,
Swiss Chard 2.5
Mango-Passion Fruit Tart 3

Saturday 07-17

Vegetable Beef & Barley Soup 3
Baby Back Ribs 8
Chicken Souvlaki in Pita with Lettuce, Tomato, Red Onion &
Tzatziki Sauce 7
Mac & Cheese, Braised Greens, Steak Fries, Pea & Peanut Salad 2.5
Lemon-Blueberry Cake 3



Daily Chef Specials 07-12 Thru 07-16 Salad Special of the Week

Mesclun Greens with Peaches, Strawberries, Bleu Cheese, Candied Pecans, and Pickled Red Onions with a Brown Sugar Vinaigrette- \$10

Monday 07-12

BBQ Rubbed Seared Salmon in a Corn Relish served with Roasted Potatoes and Asparagus- \$12

Tuesday 07-13

Shredded Pork Tacos (3) with Cilantro, Red Onion, Pico de Gallo, and Avocado-Lime Crema Served with Cumin Scented Black Beans and Cilantro Rice-\$9

Wednesday 07-14

Grilled Garlic-Mint Pesto Marinated Lamb Chops (2) Served with Tabbouleh and Tzatziki - \$14

Thursday 07-15

Fried Chicken Livers over Smoked Gouda Grits with a Bacon-Apple Cider Demi-Glace- \$10

Friday 07-16

Chinese Chicken Salad with Iceberg and Romaine, Orange Segments, Scallions, Toasted Almonds, Julienne Snow Peas & Red Peppers, topped with Fried Julienne Won Tons Served with Thai Chili Vinaigrette - \$11

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