



Dorcas Dining Weekly Menu
336-714-3141

Sunday 08-01

French Onion Soup 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
Chocolate Cake 3

Monday 08-02

Vegetable Soup 3
Pan Seared French Chicken with Sweet Onion BBQ Sauce 7.5
Salisbury Steak with Mushroom-Onion Gravy 6
Smoked Gouda Grits, Succotash, Whipped Potatoes,
Stewed Squash & Onions 2.5
Lemon Meringue Pie 3

Tuesday 08-03

Cream of Cauliflower Soup 3
Grilled Mahi Mahi with Pineapple-Black Bean Salsa 8
Breaded Pork Cutlet Alfredo 7
Saffron Rice, Green Beans with Fresh Basil, Parslied Red Potatoes,
Buttered Cabbage 2.5
Peach Cobbler 3

Wednesday 08-04

Garden Vegetable or Turkey Noodle Soup **3**
Shrimp & Sausage Boil **8**
Baked Chicken Marengo **7**
Corn Cobs, Cucumber-Tomato Salad, Pasta Marinara,
Broccoli & Peppers, Garlic Bread **2.5**
Mixed Berry Parfait **3**

National Chocolate Chip Cookie Day!!

Thursday 08-05

Sweet Potato Bisque **3**
Carved Beef Tenderloin Sauce jus lié **10**
Quiche Lorraine with Gruyere Cream Sauce **6**
Roasted Potato Medley, Monaco Blend Vegetables, Tabbouleh,
Fresh Fruit **2.5**
NY Cheesecake with Strawberry Topping **3**

Friday 08-06

Citrus Gazpacho **3**
Fried Catfish with Remoulade **7**
Sweet Tea Brined Pork Loin with Grain Mustard Sauce **7**
Hush Puppies, Cole Slaw, Tomato Cous Cous, Zucchini & Tomatoes **2.5**
Banana Pudding **3**

Saturday 08-07

Brunswick Stew **3**
Grilled Herb Marinated Chicken with Tropical Fruit Salsa **7**
Roasted Kielbasa with Peppers & Onions **7**
Cucumber, Tomato, & Red Onion Salad, Steak Fries,
Warm German Potato Salad, Sauerkraut **2.5**
Tres-Leches Cake **3**



Daily Chef Specials 08-2 Thru 08-6

Salad Special of the Week

Arugula Salad with Apricots, Cashews, Avocado, Grape Tomatoes, & Feta Cheese topped with a Citrus Vinaigrette **\$10**

Monday 08-02

Grilled Pesto Chicken over Fettuccini Pasta tossed in a White Wine Pesto Cream Sauce with Baby Spinach, Grape Tomatoes & Julienne Yellow Bell Peppers finished with Balsamic Glaze- **\$9**

Tuesday 08-03

Blackened Shrimp Tacos (3) with Cilantro-Lime Cole Slaw, Pan-Roasted Corn, Diced Tomatoes, Cilantro, Cotija Cheese with a Chili-Lime Drizzle- **\$8**

Wednesday 08-04

Fried Jumbo Scallops with Roasted Red Pepper Remoulade Served with a Loaded Baked Potato and Sautéed Broccoli - **\$12**

Thursday 08-05

Black Bean Burger with Avocado, Caramelized Red Onions, Bibb Lettuce, Swiss Cheese, Chipotle Mayonnaise served with Sweet Potato Tots -**\$8**

Friday 08-06

Southern Pan-Fried Cubed Steak with Gravy served with Buttered Rice and Green Beans - **\$10**

****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**