



Dorcas Dining Weekly Menu
336-714-3141

Sunday 09-05

Roasted Red Pepper Bisque with Lump Crab 3
Carved Prime Rib of Beef with Jus Lié & Creamed Horseradish GF 10
Herb Stuffed Flounder with Lemon-Chive Butter Sauce GF 7
**Roasted Garlic Whipped Potatoes GF, Roasted Asparagus GF, Butternut
Squash Purée GF, Haricot Verts GF 2.5**
Turtle Cheesecake 3

Monday 09-06

Labor Day Buffet!!
12:00PM to 2:00PM

Tuesday 09-07

Tomato Bisque 3
Chicken Cordon Bleu with Supreme Sauce 8
Baked Cod in Piazzoli Sauce GF 7
Roasted Potatoes GF, Squash & Peppers GF, Roasted Sweet Potatoes GF,
Wilted Spinach GF 2.5
Bananas Foster Cake 3

Wednesday 09-08

Garden Vegetable Soup **GF** or Soup du Jour **3**
Baked Spaghetti with Marinara Sauce **6**
Turkey Pot Pie **6**
Broccoli **GF**, Buttered Rice **GF**, Succotash **GF 2.5**
Chocolate Chess Pie **3**

Thursday 09-09

Chicken Tortilla Soup **3**
Grilled Pork Ribeye with Peach Salsa **GF 7**
Seared Grouper in a Sherry-Spinach Cream Sauce **GF (without sauce) 6**
Pinto Beans **GF**, Squash Medley **GF**, Brown Rice **GF**,
Roasted Beets **GF 2.5**
Cinnamon Roll Bread Pudding **3**

Friday 09-10

New England Clam Chowder **3**
Baked Salmon in Artichoke-Tapenade Cream **GF (without sauce) 8**
Veal Cutlet Marsala **8**
Carrots with Basil **GF**, Buttered Red Bliss Potatoes **GF**,
Scalloped Potatoes, Swiss Chard **GF 2.5**
Oreo Mousse Cake **3**

Saturday 09-11

Vegetable Beef & Barley Soup **3**
Beef Short Ribs with Red Wine Demi-Glace **GF (without sauce) 7**
Chicken Souvlaki in Pita Bread with Lettuce, Tomato, Red Onion
& Tzatziki Sauce **7**
Mac & Cheese, Braised Greens **GF**, Steak Fries **GF**,
Pea & Peanut Salad **GF 2.5**
Peach Cobbler **3**



Daily Chef Specials 09-6 Thru 09-10

Salad Special of the Week

Southwest Grilled Chicken Salad – Romaine Lettuce,
Roasted Corn, Julienned Peppers, Red Onions,
Cucumbers, Tomatoes, Avocado, Watermelon Radish,
topped with Chili-Lime Dressing **\$12**

Monday 09-06

Happy Labor Day!

Tuesday 09-07

BBQ Flank Steak Tacos (3) Caramelized Onions,
Avocado, Cilantro, Queso Fresco, Lime Wedge,
& Chipotle BBQ Drizzle **\$8**

Wednesday 09-08

Pan-Seared Halibut with Lemon Caper Cream Sauce
served with Sautéed Green Beans
and a White Cheddar Grit Cake - **\$12**

Thursday 09-09

Sautéed Filet Tips with Mushrooms & Onions topped
with a Cranberry Demi-Glace served with Herb Mashed
Potatoes & Wilted Spinach - **\$12**

Friday 09-10

Alice Springs Chicken- 6oz Chicken, Mushrooms,
Peppered Bacon, Cheddar Jack Cheese, Honey Mustard
Sauce served with Ranch Roasted Red Potatoes
& Buttered Broccoli - **\$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**



September 3, 2021

Dear Salem Towne Residents,

The Culinary Services Department would like to introduce our **NEW** Wine List. This wine list will become available to all Salem Towne Residents in the Dorcas Dining Room on **Sunday, September 5, 2021.**

After much consideration and review of resident feedback, we have upgraded our House Wines and have added some additional choices. The complete Wine List is attached to this memo and posted on K4. These wines are available for pick up with any “To Go” or online order. A hard copy of the Wine List will be available for table service in the Dorcas Dining Room upon request.

Sincerely,

Jay Christmas and Amy Pagano

Jay Christmas

General Manager of Culinary Services

Amy Pagano

Vice President of Resident Life and Administrative Services



SALEMTOWNE

DORCAS DINING ROOM

Sparkling Wines

BTL

DOMAINE CHANDON BRUT ROSÉ, <i>California</i>	9
FREIXENET BRUT [187ML], <i>Spain</i>	8
TAITTINGER BRUT LA FRANCAISE, <i>California</i>	82

White Wines

GL

TRINITY OAKS CHARDONNAY <i>California</i>	6
J. LOHR 'BAY MIST' RIESLING <i>Monterey</i>	7
J. LOHR 'RIVERSTONE' CHARDONNAY <i>Monterey</i>	9
BENVOLIO PINOT GRIGIO <i>Italy</i>	8
LUNETTA PROSECCO <i>Italy</i>	7
THE SEEKER ROSÉ <i>France</i>	9

Red Wines

GL

CARSON SCOTT CABERNET SAUVIGNON <i>California</i>	8
J. LOHR SEVEN OAKS CABERNET SAUVIGNON <i>Monterey</i>	9
BARINGER BROTHERS PINOT NOIR <i>California</i>	7
SEVEN FALLS MERLOT <i>Washington</i>	8
THE SHOW MALBEC <i>Argentina</i>	9



SALEMTOWNE

Where every life shines

