



Dorcas Dining Weekly Menu
336-714-3141

Sunday 09-26

French Onion Soup **3**
Carved Striploin of Beef with Au Jus **GF 10**
Baked Salmon with Saffron-Tomato Cream Sauce **GF 8**
Parmesan Potato Gratin, Italian Green Beans **GF**, Green Pea Risotto,
Roasted Carrots **GF 2.5**
NY Cheesecake with Cherry Topping **3**

Monday 09-27

Garden Vegetable Soup **GF 3**
Baked Chicken with Gravy (**GF No Gravy**) **7**
Braised Beef Tips **8**
Roasted Potatoes **GF**, Succotash **GF**, Whipped Potatoes,
Roasted Squash **GF 2.5**
Tres Leches Cake **3**

Tuesday 09-28

Cream of Cauliflower Soup **3**
Grilled Mahi-Mahi with Pineapple Compote **GF 8**
Breaded Pork Cutlet Alfredo **7**
Saffron Rice **GF**, Asparagus **GF**, Parslied Red Potatoes **GF**,
Buttered Cabbage **GF 2.5**
French Silk Pie **3**

Wednesday 09-29

Turkey Noodle or Garden Vegetable Soup **3**
Grilled Lamb Souvlaki **GF 9**
Turkey Pie with Gravy **6**
Creamed Orzo with Chives, Cucumber-Tomato Salad **GF**,
Roasted Sweet Potatoes **GF**, Broccoli **GF 2.5**
Cinnamon Coffee Cake **3**

Thursday 09-30

Sweet Potato Bisque **3**
Pot Roast with Gravy & Vegetables (**GF if no Gravy**) **7**
Quiche Lorraine with Parmesan Cream Sauce **6**
Mashed Potatoes **GF**, Monaco Blend Vegetables **GF**, Tabbouleh,
Fresh Fruit **GF 2.5**
Lemon Chess Pie **3**

Friday 10-01

New England Clam Chowder **3**
Fried Catfish with Remoulade **7**
Sweet Tea Brined Pork Loin with Grain Mustard Sauce **GF 7**
Hush Puppies, Cole Slaw **GF**, Tomato Cous-Cous,
Zucchini & Tomatoes **GF 2.5**
Blueberry Almond Bread Pudding **3**

Saturday 10-02

Tomato Bisque **3**
Grilled Herb Marinated Chicken with Tropical Fruit Salsa **7**
Rainbow Trout with Lemon Parsley Butter **GF 7**
Three Bean Salad **GF**, Steak Fries **GF**, Rice Pilaf,
Roasted Beets with Balsamic **GF 2.5**
Apple Pie **3**



Daily Chef Specials 09-27 Thru 10-01

Salad Special of the Week

Strawberry, Mandarin Orange and Almond Salad- Mixed Greens, Oranges, Almonds, Red Onions, Feta Cheese with a Citrus Vinaigrette **GF \$10**

Monday 09-27

Grilled Pesto Chicken over Fettuccine Pasta tossed in a White Wine Pesto Cream Sauce, Grape Tomatoes, Broccoli, & Julienne Yellow Bell Peppers finished with Shaved Parmesan **\$10**

Tuesday 09-28

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

Wednesday 09-29

Fried Jumbo Scallops with Remoulade Sauce, Loaded Mashed Potatoes and Sautéed Spinach **\$12**

Thursday 09-30

Pan-Seared Filet Mignon topped with Burgundy Thyme Demi-Glace served with Herb Mashed Potatoes and Sautéed Green Beans **GF without sauce -\$16**

Friday 10-01

Greek Flatbread Pizza -Chicken, Pesto, Feta, Black Olives, Tomatoes, Artichokes, Oregano & Mozzarella Cheese **GF- \$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**