



Dorcas Dining Weekly Menu
336-714-3141

Sunday 10-03

Seafood Chowder **3**
Prime Rib of Beef with Au Jus **(GF no sauce) 10**
Baked Cod with Lemon-Herb Cream Sauce **(GF no sauce) 7**
Au Gratin Potatoes, Roasted Carrots GF, Wild Rice, Asparagus GF **2.5**
Strawberry Cream Shortcake **3**

Monday 10-04

National Taco Day!!
Garden Vegetable Soup **GF 3**
Seared Chicken Breast with Artichoke Spinach Cream Sauce **7**
Stuffed Pork with Spinach, Mushrooms & Peppers **7.5**
Rice Pilaf, Roasted Green Beans **GF**, Roasted Sweet Potatoes **GF**,
Cauliflower Au Gratin **2.5**
Banana Cream Pie **3**

Tuesday 10-05

Chicken Noodle Soup **3**
Veal Marsala **8**
Fried Flounder **7**
Spoon Bread
Herb Mashed Potatoes **GF**, Turnip Greens **GF**, Steak Fries **GF**,
Cole Slaw **GF 2.5**
Chocolate Overload Cake **3**



Daily Chef Specials 10-04 Thru 10-08

Salad Special of the Week

**BLT Salad- Iceberg and Romaine Lettuce, Bacon,
Grape Tomatoes, Chives, & Green Onions
with a Dijon Vinaigrette \$8**

Monday 10-04

National Taco Day!!

**Beef Brisket Tacos (3) Caramelized Onions,
Manchego Cheese, Avocado, Cilantro,
with a Chipotle-Lime Crema \$10**

Tuesday 10-05

**BBQ Bleu Cheeseburger with Caramelized Onions
served with Waffle Fries \$10**

Wednesday 10-06

**Trio Salad Plate- Shrimp Salad, Egg Salad,
Chicken Salad with Walnuts & Grapes,
served with Sliced Fruit & a Muffin \$10**

Thursday 10-07

**Fried Calamari with Sweet Chili Sauce served with
Sesame-Soy Ginger Slaw & Basmati Rice -\$12**

Friday 10-08

**Seared Chicken with a Puttanesca Sauce served with a
Mediterranean Cous-Cous & Green Beans- \$12**

****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**

SAUSAGE PIZZA

Sausage, Roasted Red
Pepper and Spinach **10**

PEPPERONI PIZZA

Pepperoni, Mozzarella
and Red Sauce **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**

Wednesday 10-06

Brunswick Stew or Garden Vegetable Soup **3**
Baked Spaghetti **GF 6**
Blackened Tilapia with Pineapple Salsa **GF 7**
Garlic Bread
Sugar Snap Peas **GF**, Creamed Orzo, Peas & Mushrooms **GF 2.5**
Blackberry Cobbler **3**

Thursday 10-07

Tomato Basil Soup **3**
Fried Chicken **7**
Kielbasa Sausage with Peppers & Onions **GF 6**
Corn Bread
Mac & Cheese, Collard Greens **GF**, Braised Cabbage **GF**,
Warm German Potato Salad **2.5**
Sweet Potato Pie **3**

Friday 10-08

New England Clam Chowder or Vegetable Soup **GF 3**
Beef Tips with Pearl Onions & Mushrooms **8**
Ham, Broccoli & Cheese Quiche **6**
Buttered Rice **GF**, Glazed Carrots **GF**, Fresh Fruit **GF 2.5**
Carrot Cake **3**

Saturday 10-09

Fall Festival!

11AM to 2PM 3 Time Slots Available
Must Sign Up for this event through K4 or
with Irma Arias 336-448-2787 iarias@salemtowne.org

Call 336-714-3141 to Reserve a Boxed Dinner