# Lunch Menu • Monday, May 20, 2024 

8 Credits

## Starters

Zuppa Toscana (D)<br>Tuscan Vegetable (GF/DF/OF/VE)<br>House-Made Chili<br>Garden Salad Bar

Entrees<br>Beef Sliders (D)

Two slider rolls, ground beef patty, slider sauce, dill pickles, and cheddar cheese.

## Beet and Goat Cheese Sliders (D/VG)

Two slider rolls, roasted beets, granny smith apples, caramelized onions, and goat cheese.

Sides<br>Brown Rice<br>Steamed Vegetable Medley<br>Steamed Spinach<br>Roll or Cornbread<br>Dessert<br>M\&M Brownies (D)<br>Mixed Fruit

## WATERFALLS

Lunch Menu•Tuesday, May 21, 2024
8 Credits

## Starters <br> Cajun Shrimp and Corn Chowder (D) Roasted Corn Chowder (GF/DF/OF/VE) <br> House-Made Chili <br> Garden Salad Bar

## Entrees

## Pork Tacos with Mango Salsa (DF)

Two tacos, ground pork, onions, garlic,
taco seasoning, tomatoes, flour tortillas, and mango salsa.

## Impossible Pork Tacos with Mango Salsa (DF/VE)

Impossible pork, onions, garlic, taco seasoning, brown sugar, tomatoes, flour tortillas, and mango salsa.

Sides
Brown Rice
Steamed Vegetable Medley
Steamed Spinach
Roll or Cornbread
Desser†
M\&M Brownies (D)
Mixed Fruit
(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free

## WATERFALLS

# Lunch Menu • Wednesday, May 22, 2024 <br> 8 Credits 

## Starters

Cream of Mushroom (D) Creamy Asparagus (GF/DF/OF/VE)

## House-Made Chili

Garden Salad Bar

Entrees<br>Japanese Pepper Steak (GF/DF/A)<br>Beef, red pepper, green pepper, bamboo shoots, ginger root, sake, stir-fry sauce, and jasmine rice.

## Japanese Pepper Soy Curl (GF/DF/VE/A)

Soy curls, red peppers, green peppers, bamboo shoots, ginger root, sake, stir-fry sauce, jasmine rice.

# Sides <br> Brown Rice <br> Steamed Vegetable Medley <br> Steamed Spinach <br> Roll or Cornbread 

Dessert
Chai Spice Blondies (D)

Mixed Fruit
(GF) Gluten Free •(VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free

# Lunch Menu•Thursday, May 23, 2024 

8 Credits

## Starters

French Onion Soup (D/A)
Note: Can Omit Cheese Crouton
Fennel, Leek, and Spinach (GF/DF/OF/VE)
House-Made Chili
Garden Salad Bar

## Entrees <br> Johnny Marzetti (GF/DF/VE)

Beef, onions, green peppers, tomato sauce, Worcestershire, macaroni, and cheddar cheese.
Vegan Marzetti (GF/DF/VE)
Yellow onions, green peppers, plant-based beef, tomato sauce, and gluten-free macaroni.

Sides<br>Brown Rice<br>Steamed Vegetable Medley<br>Steamed Spinach<br>Roll or Cornbread<br>Desser $\dagger$<br>Chai Spice Blondies (D)<br>Mixed Fruit

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(A) Contains Alcohol • (OF) Oil-Free

# Lunch Menu • Friday, May 24, 2024 <br> 8 Credits 

Starters
Manhattan Clam Chowder (D) Beet and Kohlrabi (GF/DF/OF/VE)

House-Made Chili
Garden Salad Bar

## Entrees

## Tuna Nicoise Salad (GF/DF)

Tuna, egg, tomatoes, green beans, Nicoise olives, bliss potatoes, romaine, and Champagne vinaigrette.

## Chickpea Nicoise Salad (GF/DF/VG)

Chickpeas, egg, tomatoes, green beans, Nicoise olives, bliss potatoes, romaine, and Champagne vinaigrette.

## Sides

Brown Rice
Steamed Medley
Steamed Spinach
Roll or Cornbread
Dessert
Banana Nut Muffin (D)
Mixed Fruit
(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free

# Lunch Menu • Saturday, May 25, 2024 

8 Credits
Starters
Wisconsin Cheddar (D)
Creamy Tomato (GF/D/VG)
House-Made Chili
Garden Salad Bar

## Entrees <br> German Sausage Corn Dogs and Tater Tots (D)

Beef, cornmeal, paprika, tater tots, with side of ketchup and mustard.
Hummus Platter with Crudité and Pita (DF/VE)
Garden fresh vegetables, house made hummus, and pita bread.

Sides<br>Brown Rice<br>Steamed Vegetable Medley<br>Steamed Spinach<br>Roll or Cornbread<br>Dessert<br>Banana Nut Muffins (D)<br>Mixed Fruit

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free

