

DAILY SPECIALS

Monday, January 27, 2025 12 Dining Credits

Soup
Lentil and Spanish Chorizo (GF/DF)
Red Pepper and Tomato (GF/DF/OF/VE)
Garden Salad Bar

ENTREE SPECIALS

Pork Piccata (D)

Seasoned pork loin, egg, flour, parmesan, lemon, and capers.

Shrimp Scampi (GF/DF/A)

Shrimp, garlic, thyme, butter, wine, lemon, and parsley

Cauliflower Steaks with Lemon Caper Sauce (GF/DF/OF/VE)

Cauliflower, dill, capers, shallots, and lemon.

SIDES

Penne Pasta (DF)
Chickpea Pasta (GF/DF)
Roasted Brussels Sprouts (GF/DF)
Steamed Asparagus
Baked or Sweet Potato
Brown Rice
Legume of the Day
Dinner Roll or Cornbread

DESSERTS

Triple Chocolate Tiger Cake (D)
Mixed Fruit



DAILY SPECIALS

Tuesday, January 28, 2025 12 Dining Credits

Soup
Beef and Vegetable (GF/DF)
Asparagus and Edamame (GF/DF/OF/VE)
Garden Salad Bar

ENTREE SPECIALS

Chicken Pastitsio (D/A)

Chicken, onions, garlic, mushrooms, cinnamon, wine, tomatoes, penne pasta, and bechamel sauce.

Apple Cider Braised Beef (GF/DF)

Beef, cinnamon, bay leaf, rosemary, thyme, garlic, apple, onions, and apple cider.

Vegan Pastitsio (GF/DF/VE/A)

Vegan butter, onions, garlic, mushrooms, cinnamon, red wine, tomatoes, lentils, chickpea pasta, and soy milk.

SIDES

Crispy Roasted Yukon Potatoes (GF/DF/OF)
Creamed Peas (D)
Steamed Green Beans
Baked or Sweet Potato
Brown Rice
Legume of the Day
Dinner Roll or Cornbread

DESSERTS

Triple Chocolate Tiger Cake (D)
Mixed Fruit



DAILY SPECIALS

Wednesday, January 29, 2025 12 Dining Credits

Soup

Lunar New Year Pork Soup (GF/DF)
Lunar New Year Tofu Soup (GF/DF/OF/VE)
Garden Salad Bar

ENTREE SPECIALS

Beef Medallions with Maple and Soy Glaze (GF/DF)

Seasoned beef, maple syrup, mustard, red chili flakes, and soy sauce.

Steamed Cod over Napa Cabbage (GF/DF)

Cod, napa cabbage, celery, red peppers, ginger, garlic, soy sauce, and gojuchang.

Vegan Sticky Tofu (GF/DF/OF/VE)

Tofu, rice vinegar, sugar, tomato paste, soy sauce, cornstarch, and sesame seeds.

SIDES

Five-Spice Roasted Sweet Potatoes (GF/DF)
Roasted Edamame Succotash (GF/DF/OF)
Steamed Brussels Sprouts
Baked or Sweet Potato
Brown Rice
Legume of the Day
Dinner Roll or Cornbread

DESSERTS

Coconut Meringue Pie (D)
Mixed Fruit



DAILY SPECIALS

Thursday, January 30, 2025 12 Dining Credits

Soup
Five-Spice Chicken Noodle (DF/A)
Cabbage and Tofu Dumpling (GF/DF/OF/VE)
Garden Salad Bar

ENTREE SPECIALS

Honey and Orange Glazed Chicken (GF/D) Chicken thighs, butter, garlic, orange, honey, and zest.

Five-Spice Pork Butt (GF/DF/A)

Pork butt, garlic, ginger, onions, soy sauce, wine, spiced, and scallions.

Sesame Ginger Grilled Portobello Mushrooms (GF/DF/VE)
Soy sauce, vinegar, sesame oil, Sambal Oolek, ginger, and scallion

SIDES

Scallion Rice Pilaf (GF/DF)
Miso Roasted Carrots (GF/D)
Steamed Cauliflower
Baked or Sweet Potato
Brown Rice
Legume of the Day
Dinner Roll or Cornbread

DESSERTS

Lemon Cream Cake (D)
Mixed Fruit



DAILY SPECIALS

Friday, January 31, 2025

Waterfalls will be closed for dinner so that all staff can assist with the Chinese New Year buffet in Riverview.

Take-Out in Riverview is available





DAILY SPECIALS

Saturday, February 1, 2025 12 Dining Credits

Soup

Tomato Florentine with Pasta (D)
Creamy Carrot and Coriander (GF/DF/OF/VE)
Garden Salad Bar

ENTREE SPECIALS

Lamb Moussaka (D)

Eggplant, lamb, tomato, and bechamel sauce.

Sole Oreganata (GF/D)

Sole, sauteed onions, basil, and oregano.

Vegan Moussaka (GF/DF/OF/VE)

Lentils, tomato sauce, oregano, eggplant, vegan bechamel sauce, and Rice-Chex.

SIDES

Garlic and Herb Quinoa (GF/DF/OF)
Stewed Cauliflower
Steamed Broccoli
Baked or Sweet Potato
Brown Rice
Legume of the Day
Dinner Roll or Cornbread

DESSERTS

Honey Pie (D)
Mixed Fruit