

RIVERVIEW



Dinner

DAILY SPECIALS

Monday, June 9, 2025

SOUPS

Bacon and Butternut (D) 3/5

Three Bean (GF/DF/OF/VE) ↓ 3/5

ENTREES

Thyme and Leek Braised Chicken Thighs (GF/D/A) ♦ 6

Chicken thighs, onions, celery, carrots, garlic, white wine, cream, chicken stock, thyme, and bay leaves.

Honey Garlic Butter Shrimp (GF/D) ♦ 6

Shrimp, honey, soy sauce, ginger, garlic, and butter.

Vegan Stuffed Zucchini (GF/DF/OF/VE) ↓ 6

Zucchini, chickpeas, vegetable broth, garlic, roasted red peppers, artichoke hearts, thyme, and rosemary.

SIDES

Brown Rice Black Cherry Rice Pilaf (GF/DF/OF) 1

Broccoli Gratin (D) 1

Steamed Green Beans 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

DESSERTS

Rustic Triple Berry Tart (D) 3

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Dinner



DAILY SPECIALS

Tuesday, June 10, 2025

SOUPS

Pozole and Chorizo (GF/D) ♦ 3/5

Southwestern Squash (GF/DF/OF/VE) ▼↓ 3/5

ENTREES

Italian Style Beef Pot Roast (GF/DF) ♦ 6

Beef, onions, carrots, garlic, paprika, garlic powder,
and fire-roasted tomatoes.

Cod with Garlic, Tomato, and Rosemary (GF/DF) ♦▼↓ 6

Cod, rosemary, onions, tomatoes, and garlic.

Couscous Stuffed Portobello Mushrooms (DF/OF/VE) ↓ 6

Mushrooms, shallots, artichoke, red peppers, thyme, and couscous.

SIDES

Garlic Roasted Potato Wedges (GF/DF) 1

Roasted Cauliflower with Pine-Nuts and Parmesan (GF/D/Nuts) 1

Steamed Broccoli 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

DESSERTS

Rustic Triple Berry Tart (D) 3

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DAILY SPECIALS

Wednesday, June 11, 2025

SOUPS

Potato and Ham (D) 3/5

Vegetable Cabbage (GF/DF/OF/VE) ♦▼↓ 3/5

ENTREES

Pork Chile Verde (D) ♦ 6

Pork shoulder, onions, garlic, cumin, poblano, jalapeno, tomatillos, and cilantro. Served with warm tortillas, and sour cream on the side.

Beef Chile Colorado (DF) ♦ 6

Guajillo chilies, ancho chiles, onions, oregano, garlic, cumin, beef, and flour. Served with warm tortillas, and sour cream on the side.

Soy Chile Verde (GF/DF/VE) ♦ 6

Soy chunks, onions, garlic, cumin, poblano, jalapenos, tomatillos, and cilantro. Served with warm tortillas, and optional sour cream.

SIDES

Cilantro Lime Rice (GF/DF) 1

Garlic and Herb Spaghetti Squash (GF/D) 1

Steamed Zucchini and Yellow Squash 1

Brown Rice 1

Baked or Sweet Potato 1

Steamed Spinach or Carrots 1

Legume of the Day 1

DESSERTS

Turtle Cheesecake (D/Nuts) 3

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DAILY SPECIALS

Thursday, June 12, 2025

SOUPS

Sausage, Parmesan and Kale (GF/D/A) ♦ 3/5

Spinach and Okra (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Chicken Adobo (GF/DF) ♦ 6

Chicken thighs, peppercorns, garlic, soy sauce, vinegar, and onions.

Five-Spice Pork Butt (GF/DF/A) ♦ 6

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

Tofu Adobo (GF/DF/OF/VE) ♦ 6

Soy sauce, tofu, vinegar, garlic, onions, and brown sugar.

SIDES

Jasmine Rice (GF/DF) 1

Honey Ginger Roasted Carrots (GF/D) 1

Steamed Snap Peas 1

Brown Rice 1

Baked or Sweet Potato 1

Steamed Spinach or Carrots 1

Legume of the Day 1

DESSERTS

Turtle Cheesecake (D/Nuts) 3

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DAILY SPECIALS

Friday, June 13, 2025

SOUPS

Manhattan Clam Chowder (D) ♦↓ 3/5

Spring Vegetable (GF/DF/OF/VE) ▼↓3/5

ENTREES

Lamb Puttanesca (GF/DF/A) ♦ 6

Onions, lamb, garlic, white wine, tomatoes, capers, anchovies, olives, red pepper flakes, oregano, and basil.

Salmon with Pesto Cream (GF/D/Nuts) ♦ 6

Salmon, parmesan, cream, basil, and pine-nuts.

Vegan Chickpea Puttanesca (GF/DF/OF/VE/A) ↓ 6

Red onions, garlic, eggplants, red peppers, chickpeas, tomatoes, thyme, oregano, red wine, capers, olives, and basil.

SIDES

Penne Pasta (DF) or Gluten-Free Penne

Pasta (GF/DF) 1

Calabacitas (GF/D) Note: Dairy Optional 1

Steamed Asparagus 1

Brown Rice 1

Baked or Sweet Potato 1

Steamed Spinach or Carrots 1

Legume of the Day 1

DESSERTS

Spring Berry Pie (D) 3

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DAILY SPECIALS

Saturday, June 14, 2025

SOUPS

Italian Wedding (D) 3/5

Tomato Dill (GF/DF/OF/VE) ♦ 3/5

ENTREES

Pollo Asado (GF/DF) ♦ 6

Chicken thighs, cumin, oregano, orange juice, lime, and achiote paste.

Beef Machaca (GF/DF) ♦ 6

Beef, worcestershire, lime, garlic, green peppers, chilies, jalapeno, oregano, and onions.

Quinoa and Vegetable Stuffed Peppers (GF/DF/OF/VE) 6

Quinoa, onions, green peppers, zucchini, red peppers, and basil.

SIDES

Spanish Rice (GF/D) 1

Stewed Green Beans (GF/DF) 1

Steamed Cauliflower 1

Brown Rice 1

Baked or Sweet Potato 1

Steamed Spinach or Carrots 1

Legume of the Day 1

DESSERTS

Spring Berry Pie (D) 3

Mixed Fruit