

WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Monday, July 28, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

SOUPS

German Sausage and Barley (D)

Moroccan Chickpea (GF/DF/OF/VE)

Garden Salad Bar

ENTREES

Grilled Chicken with Dijon Garlic Cream Sauce (GF/D)

Lemon and thyme marinated chicken breasts, Dijon, cream, chives, and tarragon.

Shrimp and Grits (D)

Shrimp, butter, onions, garlic, white pepper, lemon juice, parsley, and grits.

Cauliflower Steaks with Creole Sauce (GF/DF/OF/VE) ♦▼↓

Cauliflower, onions, peppers, tomatoes, and Creole seasoning.

SIDES

Mashed Potatoes (GF/D)

Smothered Green Beans and Bacon (GF/DF) ♦

Steamed Broccoli

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Chocolate Lovin' Spoon Layer Cake (D)

Mixed Fruit

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(DF) Dairy Free • (A) Contains Alcohol • (OF) Oil-Free • (♦) Low Carb • (▼) Low Sodium • (†) Low Fat

WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Tuesday, July 29, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

SOUPS

Turkey Chili (GF/D)

Mango Gazpacho (GF/DF/OF/VE)

Garden Salad Bar

ENTREES

Roasted Pork Tenderloin with Romesco Sauce (GF/DF/Nuts)

Pork tenderloin, red peppers, tomatoes, garlic, almonds, and cayenne.

Grilled Flank Steak with Cilantro Chimichurri (GF/DF)

Flank steak, citrus juice, garlic, shallots, cilantro, red pepper, champagne vinegar and olive oil.

Grilled Tempeh with Cilantro Chimichurri (GF/DF/VE)

Grilled tempeh, citrus, garlic, shallots, cilantro, red pepper and vinegar.

SIDES

Cumin Roasted Sweet Potatoes (GF/DF)

Roasted Broccoli (GF/DF) ♦▼

Steamed Green Beans

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Chocolate Lovin' Spoon Layer Cake (D)

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WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Wednesday, July 30, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

SOUPS

Five-Spice Chicken Noodle (DF/A) ↓

Thai Lemongrass and Tofu (GF/DF/OF/VE)

Garden Salad Bar

ENTREES

Swedish Meatballs (D)

Beef, pork, egg, Worcestershire, panko, thyme, garlic, allspice, and nutmeg.

Seafood Newburg (D)

Cod, butter, shrimp, flour, onion, milk, and paprika.

White Bean Stuffed Portobello Mushrooms (GF/DF/OF/VE) ↓

Portobello mushrooms, white beans, onions, leeks, celery, garlic, turmeric, kale, spinach, artichoke hearts, and tomatoes.

SIDES

Egg Noodles (DF)

Carrots Amandine (GF/D/Nuts) ♦▼

Steamed Peas

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

New York Cheesecake with Blueberry Compote (D)

Mixed Fruit

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WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Thursday, July 31, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

SOUPS

Sweet Onion and Pancetta (D)

Watermelon Gazpacho (GF/DF/OF/VE)

Garden Salad Bar

ENTREES

Tomato Braised Pork (GF/DF/A)

Pork butt, onion, carrots, celery, garlic, tomato, white wine, chicken broth, thyme, oregano, rosemary, bay leaves, and parsley.

Lamb Moussaka (D) ♦

A layered casserole of eggplant, lamb, tomato, topped with a creamy bechamel sauce.

Vegan Moussaka (GF/DF/OF/VE)

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

SIDES

Greek Spinach Rice (GF/D) ▼

Braised Kale (GF/DF/A) ♦▼

Steamed Zucchini and Yellow Squash

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Triple Chocolate Torte (D)

Mixed Fruit

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WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Friday, August 1, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

SOUPS

Smoked Salmon Chowder (D)

Summer Zucchini (GF/DF/OF/VE)

Garden Salad Bar

ENTREES

Beef Medallions with Red Wine Demi (GF/D/A)

Beef, salt, pepper, butter, shallots, garlic, and red wine.

Grilled Salmon with Sundried Tomato Tapenade (GF/DF)

Salmon, sundried tomatoes, olives, lemon, capers, and basil.

Vegan Leek and Spinach Pie (DF/VE) ↓

Onion, leeks, green onions, dill, parsley, mint, nutritional yeast, vegetable stock, fresh spinach, and phyllo dough.

SIDES

French Onion Mashed Potatoes (GF/D)

Ratatouille (GF/DF/OF) ♦▼↓

Steamed Cauliflower

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Cherry Pie (D)

Mixed Fruit

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WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Saturday, August 2, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

SOUPS

Italian Wedding (D)

Tomato Florentine (GF/DF/OF/VE) ♦↓

Garden Salad Bar

ENTREES

Peach Glazed Chicken (GF/DF)

Chicken thighs, onions, rosemary, brown sugar, apple cider, Dijon and peaches.

Dijon and Rosemary Roasted Leg of Lamb (GF/DF)

Lamb, Dijon, honey, rosemary, and thyme.

Vegetable Pot Pie (DF/OF/VE/A)

Onion, carrots, celery, mushrooms, thyme, rosemary, red wine, zucchini, yellow squash, peas, roasted vegetable broth, puff pastry, and parsley.

SIDES

Herb Roasted Red Potatoes (GF/DF) ▼

Broccoli Gratin (D) ♦

Steamed Carrots

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Cherry Pie (D)

Mixed Fruit

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