



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Monday, November 3, 2025

SOUPS

Five-Spice Chicken Noodle (DF/A) ↓ 3/5

Cabbage, Mushroom and Rice (GF/DF/OF/VE/A) ↓ 3/5

ENTREES

Teriyaki Chicken Thighs (GF/DF) ♦ 6

Chicken thighs, brown sugar, soy sauce, rice vinegar, sesame oil, and garlic.

Kalua Pork (GF/DF) ♦ 6

Boneless pork shoulder, banana leaf, liquid smoke, and broth.

Huli Huli Tofu (GF/DF/OF/VE/Nuts) 6

Ketchup, soy sauce, tofu, brown sugar, rice vinegar, vegan fish sauce, ginger, vegetable stock, onion, garlic, carrot, red pepper, cauliflower, and peanuts.

SIDES

Scallion Rice Pilaf (GF/DF) ↓ 1

Ginger Garlic Green Beans (GF/DF) ♦ 1

Steamed Asparagus 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Chocolate Chip Mousse Cake (D) 3

Mixed Fruit 2



Dinner Specials ~ Tuesday, November 4, 2025

SOUPS

German Goulash (D) 3/5

Colcannon (GF/DF/OF/VE) ▼♦ 3/5

ENTREES

Sole Amandine (D/Nuts) ♦ 6

Sole, almonds, panko, butter, lemons, parmesan, and paprika.

Beef Medallions with Forest Mushrooms and Bacon Medley (GF/D) ♦ 6

Beef, butter, mushrooms, thyme and bacon.

White Bean Stuffed Portobellos (GF/DF/OF/VE) † 6

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

SIDES

Scalloped Potatoes (GF/D) 1

Roasted Asparagus (GF/DF) ♦▼ 1

Steamed Brussels Sprouts 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Chocolate Chip Mousse Cake (D) 3

Mixed Fruit 2



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Wednesday, November 5, 2025

SOUPS

Turkey Noodle (DF) ↓ 3/5

Leek and Fennel (GF/DF/OF/VE) ↓ 3/5

ENTREES

Grilled Chicken Breast Alfredo (D) ♦ 6

Chicken breast, bechamel, milk, penne pasta, and cheese.

Ragu Bolognese (GF/D/A) ♦ 6

Olive oil, butter, garlic, onions, carrots, celery, beef, pork, veal, milk, white wine, tomatoes, and nutmeg.

Vegan Lentil Bolognese (GF/DF/OF/VE/A) ↓ 6

Lentil, broth, carrot, onion, celery, garlic, mushrooms, oregano, tomato, red wine, gluten-free penne, and basil.

SIDES

Penne (DF) or Gluten-Free Penne (GF/DF) 1

Roasted Broccoli with Pine-Nuts and Parmesan (D/Nuts) ♦ 1

Steamed Zucchini and Yellow Squash 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Marionberry Cheesecake (D) 3

Mixed Fruit 2

(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

RIVERVIEW



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Thursday, November 6, 2025

SOUPS

Spanish Chicken and Rice (GF/D) 3/5

Lentil and Root Vegetable (GF/*DF/OF/VE) 3/5

***Note: Parmesan Topping Optional**

ENTREES

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

Chicken thighs, onion, celery, carrot, garlic, white wine, cream, chicken stock, thyme, and bay leaves.

Tuscan Grilled Flank Steak with Tuscan Chimichurri (GF/DF) ♦ 6

Flank steak, lime, garlic, shallots, oregano, and lemon.

Eggplant Involtni (GF/DF/OF/VE/Nuts) 6

Eggplant, tofu, cashew cheese, Rice-Chex, basil, and tomato sauce.

SIDES

Roasted Garlic Mashed Potatoes (GF/D) 1

Ratatouille (GF/DF/OF/VE) ♦▼↓ 1

Steamed Parsnips 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Marionberry Cheesecake (D) 3

Mixed Fruit 2



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Friday, November 7, 2025

SOUPS

Manhattan Clam Chowder (GF/D) ♦↓ 3/5

Vegetable Quinoa (GF/DF/OF/VE) ↓ 3/5

ENTREES

Steamed Cod over Napa Cabbage (GF/DF/A) ♦↓ 6

Cod, cabbage, onions, red peppers, cilantro, green onions, ginger, wine, sesame oil, and soy sauce.

Vietnamese Caramel Pork (GF/DF) 6

Pork shoulder, shallots, ginger, brown sugar, fish sauce, chili sauce, and green onions.

Lemongrass and Garlic Baked Tempeh (GF/DF/OF/VE/A) 6

Tempeh, onion, garlic, lemongrass, lime, mirin, soy sauce, and cilantro.

SIDES

Jasmine Rice (GF/DF/OF/VE) ▼↓ 1

Miso Roasted Carrots (GF/D) ♦ 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

French Fries or Sweet Potato Fries 1

DESSERTS

Vanilla Salted Caramel Crunch Cake (D) 3

Mixed Fruit 2

(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



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Saturday, November 8, 2025

SOUPS

Ultimate Baked Potato (D) 3/5

Thai Coconut Tomato (GF/DF/OF/VE) ♦ 3/5

ENTREES

Hunter's Chicken (DF/A) 6

Chicken thighs, mushrooms, onions, peppers, garlic, white wine, eggs, and flour.

Lamb Leg Spezzatino (GF/DF/A) ♦ 6

Lamb leg, onion, garlic, saffron, tomato, white wine, stock, and thyme.

Spiced Eggplant Stuffed Peppers (GF/DF/OF/VE) † 6

Eggplant, fire roasted tomatoes, cumin, garbanzo beans, garlic, onions, and bell peppers.

SIDES

Parmesan and Black Pepper Rice Pilaf (GF/D) † 1

Herb Roasted Vegetables (GF/DF) ♦1

Steamed Cauliflower 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Vanilla Salted Caramel Crunch Cake (D) 3

Mixed Fruit 2