



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Monday, October 13, 2025

SOUPS

Cauliflower and Cheese (GF/D/VG) ♦ 3/5

Roasted Garlic and Chard (GF/DF/OF/VE) ↓ 3/5

ENTREES

Chicken Mole (GF/DF/Nuts) 6

Chicken thighs, tomatoes, coffee, chocolate, almonds, and cherries.

Ranchero-Style Shrimp (GF/D) ♦ 6

Shrimp, paprika, garlic, butter, onion, lime and cilantro.

Ranchero Soy Curl (GF/DF/OF/VE) ▼ 6

Soy curls, paprika, garlic, onions, tomatoes, lime, and cilantro.

SIDES

Arroz Amarillo (GF/DF) ↓ 1

Rosemary Roasted Delicata Squash (GF/DF) ♦▼ 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

Chocolate Banana Marble Cake (D) 3

Mixed Fruit 2



Dinner Specials ~ Tuesday, October 14, 2025

SOUPS

Parsnip and Apple (GF/DF/OF/VE) ▼↓ 3/5

Potato and Kale (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Banger and Mash with Onion Gravy (D) 6

Pork sausages, mashed potatoes, butter, and onion gravy.

London Broil (GF/D) ♦ 6

Marinated top round steak, Worcestershire, shallots, ginger, and a mushroom and leek sauce.

Tempeh London Broil (GF/DF/VE) ♦ 6

Marinated tempeh, Worcestershire, shallots, ginger, mushrooms, and leeks.

SIDES

Mashed Potatoes (GF/D) 1

Creamed Kale (D) ♦ 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 Banana Marble Cake (D) 3

Mixed Fruit 2



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Wednesday, October 15, 2025

SOUPS

Cock-a-Leekie (GF/D) ♦ 3/5

Fall Garden Vegetable (GF/DF/OF/VE) ↓ 3/5

ENTREES

Turkey Fricassee (D) ♦ 6

Turkey, butter, onions, carrots, flour, peas and heavy cream.

Creole Beef (GF/DF) ♦ 6

Chuck roast, onion, celery, peppers, garlic, Cajun spices, creole seasoning, paprika, garlic powder, oregano, thyme, and tomatoes.

Soy Curl Fricassee (GF/DF/OF/VE) 6

Soy curls, onions, celery, carrots, vegetable stock, peas, coconut milk and cornstarch.

SIDES

Smashed Red Bliss Potatoes (GF/D) 1

Lemon and Dill Roasted Carrots (GF/DF) ▼ 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

Raspberry White Chocolate Cheesecake (D) 3

Mixed Fruit 2

RIVERVIEW



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Thursday, October 16, 2025

SOUPS

Bean and Bacon (GF/DF) 3/5

Carrot, Fennel and Potato (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Chicken Cacciatore (D) 6

Chicken thighs, flour, onions, green peppers, garlic, mushrooms, tomatoes, thyme, oregano, red pepper flakes, and basil.

Pork Piccata (D) ♦ 6

Pork loin, egg, flour, parmesan, lemon, and capers.

Vegan Gardein Piccata (GF/DF/VE) ♦↓ 6

Mushrooms, tofu, red wine, mushroom broth, carrots, and onions.

SIDES

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

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

Cherry Velvet Cake (D) 3

Mixed Fruit 2



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Friday, October 17, 2025

SOUPS

New England Clam Chowder (D) 3/5

Borscht (GF/*DF/OF/VE) ♦↓ 3/5

*Note Dairy Topping Optional

ENTREES

Beef Medallions with Green Peppercorn Sauce (GF/D/A) 6

Beef, butter, shallots, cream, cognac and green peppercorns.

Salmon with Braised Leeks (GF/D) ♦ 6

Salmon, leeks, garlic, tarragon, lemon, butter, stock.

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

Zucchini stuffed with shallots, artichoke hearts, red peppers and quinoa.

SIDES

Herbed Rice Pilaf (GF/DF) ▼↓ 1

Broccoli Amandine (GF/D/Nuts) ♦▼ 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

Pecan Pie (D/Nuts) 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, October 18, 2025

SOUPS

Chicken and Wild Rice (D) 3/5

Creamy Tomato (GF/D/OF/VG) 3/5

ENTREES

Mediterranean Baked Sole (GF/D) 6

Lemons, capers, cumin, garlic, sole, shallots, butter.

Lamb Shish Kebabs with Mint Yogurt Sauce (GF/D/A) 6

Lamb, onions, wine, garlic, mint and yogurt.

Crispy Chickpea Stuffed Bell Peppers (GF/DF/OF/VE) ↓ 6

Chickpeas, red peppers, brown rice, onions, carrots, and garlic.

SIDES

Turmeric Rice Pilaf (GF/DF) ↓ 1

Stewed Okra (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

Pecan Pie (D/Nuts) 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