

# WATERFALLS

# Dinner Specials ~ Monday, November 3, 2025

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

#### **SOUPS**

Five-Spice Chicken Noodle (DF/A) ↓
Cabbage, Mushroom and Rice (GF/DF/OF/VE/A) ↓

Garden Salad Bar

### **ENTREES**

Teriyaki Chicken Thighs (GF/DF) ◆

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

### Kalua Pork (GF/DF) ◆

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

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

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) ↓

Ginger Garlic Green Beans (GF/DF) ◆

**Steamed Asparagus** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Chocolate Chip Mousse Cake (D)



# Dinner Specials ~ Tuesday, November 4, 2025

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

### **SOUPS**

German Goulash (D)

Colcannon (GF/DF/OF/VE) ▼↓

Garden Salad Bar

### **ENTREES**

Sole Amandine (D/Nuts) ◆

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

### Beef Medallions with Forest Mushrooms and Bacon Medley (GF/D) ◆

Beef, butter, mushrooms, thyme and bacon.

### White Bean Stuffed Portobellos (GF/DF/OF/VE) ↓

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** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

## **DESSERTS**

Chocolate Chip Mousse Cake (D)



# WATERFALLS

# Dinner Specials ~ Wednesday, November 5, 2025

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

#### SOUPS

Turkey Noodle (DF) ↓

Leek and Fennel (GF/DF/OF/VE) ↓

**Garden Salad Bar** 

### **ENTREES**

Grilled Chicken Breast Alfredo (D) ◆

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

### Ragu Bolognese (GF/D/A) ◆

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

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

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)

Roasted Broccoli wtih Pine-Nuts and Parmesan (D/Nuts) +

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**

Marionberry Cheesecake (D)





# Dinner Specials ~ Thursday, November 6, 2025

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

### **SOUPS**

Spanish Chicken and Rice (GF/D) 3/5
Lentil and Root Vegetable (GF/\*DF/OF/VE) 3/5

\*Note: Parmesan Topping Optional Garden Salad Bar

#### **ENTREES**

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

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

Tuscan Grilled Flank Steak with Tuscan Chimichurri (GF/DF) ◆

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

### Eggplant Involtini (GF/DF/OF/VE/Nuts)

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

### SIDES

Roasted Garlic Mashed Potatoes (GF/D)

Ratatouille (GF/DF/OF/VE) ◆▼↓

**Steamed Parsnips** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

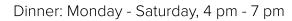
**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

## **DESSERTS**

Marionberry Cheesecake (D)





# Dinner Specials ~ Friday, November 7, 2025

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

### **SOUPS**

Manhattan Clam Chowder (GF/D) ◆↓

Vegetable Quinoa (GF/DF/OF/VE) ↓

Garden Salad Bar

### **ENTREES**

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

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

### **Vietnamese Caramel Pork (GF/DF)**

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

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

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

### **SIDES**

Jasmine Rice (GF/DF/OF/VE) ▼↓

Miso Roasted Carrots (GF/D) ◆

Steamed Broccoli

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Vanilla Salted Caramel Crunch Cake (D) 3



# Dinner Specials ~ Saturday, November 8, 2025

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

#### **SOUPS**

**Ultimate Baked Potato (D)** 

Thai Coconut Tomato (GF/DF/OF/VE) ◆

**Garden Salad Bar** 

### **ENTREES**

**Hunter's Chicken (DF/A)** 

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

### Lamb Leg Spezzatino (GF/DF/A) ◆

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

### Spiced Eggplant Stuffed Peppers (GF/DF/OF/VE) +

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

### **SIDES**

Parmesan and Black Pepper Rice Pilaf (GF/D) ↓

Herb Roasted Vegetables (GF/DF) ◆

Steamed Cauliflower

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Vanilla Salted Caramel Crunch Cake (D)