



Dinner Specials ~ Monday, December 29, 2025

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

SOUPS

Cajun Shrimp and Corn Chowder (D)

Cabbage and Potato (GF/DF/OF/VE) ◆↓

Garden Salad Bar

ENTREES

Blackberry Balsamic Glazed Chicken (GF/D) ◆↓

Chicken breast, butter, shallots, brown sugar, cinnamon, and blackberries.

Flank Steak with Mint Mustard Sauce (GF/DF) ↓▼

Beef flank steak, garlic, mustard, red wine vinegar, honey, and mint.

Vegan Mushroom Shepherd's Pie (GF/DF/VE/A) ↓

Onion, carrots, celery, garlic, mushrooms, thyme, rosemary, red wine, peas, rice flour, nutritional yeast, and vegan mashed potatoes.

SIDES

Roasted Fingerling Potatoes (GF/DF)

Roasted Cauliflower (GF/DF) ◆▼

Steamed Brussels Sprouts

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Banana Marble Cake (D)



Dinner Specials ~ Tuesday, December 30, 2025

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

SOUPS

Cajun Shrimp and Corn Chowder (D)

Cabbage and Potato (GF/DF/OF/VE) ◆↓

Garden Salad Bar

ENTREES

BBQ Roasted Shrimp (GF/DF) ◆

Shrimp, ketchup, brown sugar, lemon juice, chili powder, tabasco, and cumin.

Cajun Roasted Salmon (GF/DF) ◆

Salmon, paprika, oregano, thyme, brown sugar, and cayenne.

Chickpea and Okra Stew with Jasmine RIce (GF/DF/OF/VE) +

Green peppers, celery, rice flour, tomatoes, chickpeas, okra and onions.

SIDES

Garlic and Herb Brown Rice (GF/DF) ▼↓ 1

Braised Green Beans (GF/DF/VE) ◆+ 1

Steamed Corn 1

Baked Potato or Baked Sweet Potato

Brown Rice

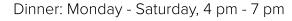
Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Banana Marble Cake (D)



WATERFALLS

Dinner Specials ~ Friday, January 2, 2025

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

SOUPS

Salmon Chowder (D)

Beet and Kohlrabi (GF/DF/OF/VE) ↓

Garden Salad Bar

ENTREES

Honey and Orange Glazed Chicken (GF/D) ◆

Chicken thighs, butter, garlic, ginger, orange, honey, and zest.

Five-Spice Pork Butt (GF/DF/A) ◆

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

Sesame Ginger Grilled Portobello Mushrooms (GF/DF/VE) ◆

Soy sauce, vinegar, sesame oil, sambal oelek, ginger, and scallions.

SIDES

Scallion Rice Pilaf (GF/DF) ↓

Miso Roasted Carrots (GF/D) ◆

Steamed Parsnips

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Chocolate Mint Cream Pie (D) 3



Dinner Specials ~ Saturday, January 3, 2025

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

SOUPS

Creamy Tomato (GF/D/VG)

Garden Vegetable (DF/VE)

Garden Salad Bar

ENTREES

Sundried Tomato and Caper Crumb Cod (D) ◆↓

Cod, butter, panko, sundried tomato, capers, parsley, and kalamata olives.

Middle Eastern Braised Lamb (GF/DF) ◆

Leg of lamb, cumin, coriander, turmeric, onion powder, cinnamon, and tomatoes.

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

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

SIDES

Couscous with Mint, Pine-Nuts, and Feta (D/Nuts)

Roasted Broccoli (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

Chocolate Mint Cream Pie (D)