

WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Monday, February 23, 2026

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

SOUPS

Bean and Bacon (GF/DF)

Carrot and Ginger (GF/DF/OF/VE) ♦

Garden Salad Bar

ENTREES

Lemon and Rosemary Shrimp (GF/DF) ♦

Shrimp, olive oil, lemon, rosemary, and garlic.

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

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

Vegan Stuffed Zucchini (GF/DF/OF/VE) †

Zucchini, chickpeas, vegetable broth, garlic, roasted red peppers, artichoke hearts, thyme, and rosemary.

SIDES

Roasted Fingerling Potatoes (GF/DF)

Roasted Broccoli (GF/DF) ♦▼

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 Peanut Butter Cake (D/Nuts)

Mixed Fruit

WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Tuesday, February 24, 2026

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

SOUPS

Egg Flower Soup (GF/DF)

Hot and Sour Soup (GF/DF/OF/VE)

Garden Salad Bar

ENTREES

General Tso's Chicken (DF/A)

Soy sauce, chicken, vodka, flour, vinegar, oil, shallots, garlic, ginger, and scallions.

Char Siu Pork (GF/DF/A)

Pork tenderloin, honey, hoisin sauce, tahini, soy sauce, wine, egg, and garlic.

Mapo Tofu with Shiitake Mushrooms (GF/DF/OF/VE/A) ♦

Tofu, mushrooms, ginger, black beans, miso, chili powder, and wine.

SIDES

Jasmine Rice (GF/DF/OF/VE) ▼↓

Vegetable Lo Mein (GF/DF/VE) ↓

Sesame Garlic Green Beans (GF/DF/VE) ♦

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 Peanut Butter Cake (D/Nuts)

Mixed Fruit

WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Wednesday, February 25, 2026

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

SOUPS

Bok Choy and Sweet Potato (GF/DF/OF/VE/A) ↓

Cabbage and Tofu Dumpling (GF/DF/OF/VE) ◆↓

Garden Salad Bar

ENTREES

Vietnamese Caramel Pork (GF/DF)

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

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

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

Tofu with Fermented Black Bean Sauce (GF/DF/OF/VE/A)

Tofu, maple syrup, black beans, garlic, soy sauce, and green onions.

SIDES

Scallion Rice Pilaf (GF/DF) ↓

Sesame Miso Roasted Bok Choy (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

Raspberry White Chocolate Cheesecake (D)

Mixed Fruit

WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Thursday, February 26, 2026

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

SOUPS

Thai Chicken and Rice * (D)

Note: * Contains Fish

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

Garden Salad Bar

ENTREES

Thai Shrimp Yellow Curry (GF/DF)

Lemongrass, cilantro, lime, coconut milk, tomatoes, garlic, ginger, shallots, curry, and shrimp.

Crying Tiger Thai Steak Salad (GF/DF)

Flank steak, cabbage, carrots, red onions, cucumbers, tomatoes, cilantro, mint, Thai basil, peanuts, and Thai salad dressing.

Grilled Vegetable and Coconut Curry (GF/DF/OF/VE/A) ◆▼

Assorted vegetables, shallots, tofu, wine, coconut milk, and nutritional yeast.

SIDES

Purple Rice (GF/DF/OF/VE) ▼↓ 1

Sauteed Napa Cabbage with Onions, Garlic, and Sesame (GF/DF/VE) ◆▼↓ 1

Steamed Green Beans 1

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Lemon Cream Torte

Mixed Fruit

WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Friday, February 27, 2026

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

SOUPS

New England Clam Chowder (D)

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

Garden Salad Bar

ENTREES

Za'atar Spiced Salmon with Hot Honey Glaze (GF/DF)

Salmon, lemon, Za'atar spice, and hot honey.

Lamb Curry (GF/DF) ◆

Lamb, onion, tomatoes, cinnamon, garam masala, coconut milk and cilantro.

Eggplant and Tofu Bhurtha (GF/DF/VE)

Eggplant, tofu, onion, ginger, tomato, garlic, turmeric, cumin, oat milk, coriander, black pepper, cayenne, coconut milk, and cilantro.

SIDES

Mediterranean Rice (GF/DF/OF/VE) ▼↓

Moroccan Stewed Zucchini (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

Pecan Chocolate Chip Pie (D/Nuts)

Mixed Fruit

WATERFALLS

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Saturday, February 28, 2026

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

SOUPS

Minestrone (D) ↓

Tomato Dill (GF/DF/OF/VE) ◆

Garden Salad Bar

ENTREES

Cider Braised Chicken Thighs (GF/DF) ◆

Chicken thighs, onion, carrot, celery, garlic, rosemary, apple cider, and broth.

Grilled Pork Medallions with Applesauce (GF/DF)

Pork, apples, and cinnamon.

Vegan Stuffed Acorn Squash (GF/DF/OF/VE) ↓

Squash, navy bean, carrot, leek, bay leaf, thyme, spinach, tomatoes, onion, garlic, basil, and thyme.

SIDES

Scalloped Potatoes (GF/D)

Green Beans Amandine (GF/D/Nuts) ◆▼

Steamed Asparagus

Baked Potato or Baked Sweet Potato

Brown Rice

Steamed Carrots or Steamed Spinach

Legume of the Day

Dinner Roll or Cornbread

DESSERTS

Pecan Chocolate Chip Pie (D/Nuts)

Mixed Fruit