### Monday
**August 31, 2020**

**Soups**
- Cilantro-Lime Chicken & Rice Soup  
  *El Camino Café Culinary Creation*
- Minestrone Soup  
  *Vegetarian*
- Indian Vegetable Curry  
  *Vegetarian*
  cauliflower, green beans, carrots, and zucchini simmered in a coconut milk curry sauce
- Beef Burrito  
  with machaca beef, spanish rice, black beans and queso in a flour tortilla with salsa and sour cream on the side
- Roasted Chicken Thighs  
  with rosemary- thyme mushroom sauce

**Sides**
- Jasmine Rice, Saffron Basmati, Naan  
- Broccoli, Chef’s Blend, Cauliflower

### Tuesday
**September 1, 2020**

**Soups**
- Mushroom Barley  
  *Vegetarian*
- Turkey Lasagna Soup  
  *El Camino Café Culinary Creation*

**Entrées**
- Baked Monte Cristo  
  - ham, turkey, swiss cheese, lingonberry sauce wrapped in puff pastry
- Potato Crusted Rockfish with Lemon-Caper Sauce
- Black Pepper Beef Stir-fry  
  with broccoli florets, onions, red bell peppers & mushrooms in a savory black pepper sauce

**Sides**
- Jasmine Rice, Ruby Wild Rice, Garlic Mashed Potatoes & Gravy  
- Brussels Sprouts, Chef’s Blend, Egg Rolls (pork)

### Wednesday
**September 2, 2020**

**Soups**
- Fish Stew  
  *El Camino Café Culinary Creation*
- Glazed Sriracha Roasted Cornish Game Hen

**Entrées**
- Grilled Pastrami on Marble Rye  
  with pickles and pepper jack cheese
- Garlic-Parmesan Stuffed Mushrooms  
  portobello mushrooms stuffed with brown rice, spinach and mushrooms with parmesan crumb topping and marinara sauce

**Sides**
- Jasmine Rice, Aztec Rice Pilaf  
- Sweet Potato Waffle Fries  
- Chef’s Blend, Glazed Carrots, Kale & Tomatoes

### Thursday
**September 3, 2020**

**Soups**
- White Beans & Ham Hocks  
  *El Camino Café Culinary Creation*
- Red Pepper Bisque  
  *Vegetarian*
- Eggplant Caponata Pasta  
  sautéed eggplant with celery, onions, black olives, capers, basil and marinara sauce
- Pan Seared Barramundi  
  with tomatoes, green onions and mushrooms
- Columbian Empanadas  
  filled with ground chorizo, potatoes and vegetables served with pico de gallo and cilantro lime cream sauce on the side

**Sides**
- Jasmine Rice, White and Wild Pilaf, Mashed Potatoes & Gravy  
- Chef’s Blend, Green Beans and Mushrooms, Asparagus

### Friday
**September 4, 2020**

**Soups**
- Mediterranean Vegetable  
  *Vegetarian*
- Clam Chowder  
  *El Camino Café Culinary Creation*

**Entrées**
- Tandoori Chicken with Fresh Mint and Onions
- Teriyaki Salmon En papillote (folded pouch)  
  with sesame seeds, green onions, bamboo rice and mixed vegetables  
  *Pacific Northwest Sustainable*
- Polenta & Fried Green Tomato Stack  
  *Vegetarian*
  Seared Polenta Cake, Fried Green Tomatoes with Marinara and Parmesan Cheese

**Sides**
- Jasmine Rice, Roasted Potatoes  
- Caviar Rice Pilaf  
- Swiss Chard, Chef’s Blend, Zucchini & Tomatoes
### Global Cuisine

**Monday**

**Chicken Shawarma Salad**
Mixed Greens, Tomatoes, Red Onions, Persian Cucumbers and Feta Cheese tossed in Olive Oil & Lime Juice topped with Tzatziki Sauce.

**Tuesday**

**Impossible Taco**
Seasoned Impossible Meat *(PB)*, Roasted Corn, Black Beans, Tomatoes, Onions, Cheese, Cilantro and Salsa on Corn Tortillas.

**Wednesday**

**Bimbimbap**
Seasoned Ground Beef, Fried Egg, Spinach, Carrots and mushrooms with Jasmine Rice.

**Thursday**

**Sushi Bar**

**Friday**

**Pork Banh Mi**
Pickled Daikon & Carrots, Green Onions, Jalapenos, Cilantro, Cucumbers, Garlic Mayo and Pate in a French Roll.

### Café Hours

<table>
<thead>
<tr>
<th></th>
<th><strong>Monday – Friday</strong></th>
<th><strong>Weekend/Holidays</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast</strong></td>
<td>6:30 a.m. – 10:00 a.m.</td>
<td>Café Closed</td>
</tr>
<tr>
<td><em>(Global &amp; Hot Service Ends 9:45)</em></td>
<td></td>
<td>Please join us at the Bistro for Breakfast</td>
</tr>
<tr>
<td><strong>Lunch</strong></td>
<td>11:00 a.m. – 3:30 p.m.</td>
<td>Lunch</td>
</tr>
<tr>
<td>Hot service ends 1:30 p.m.</td>
<td></td>
<td>11:30 a.m. – 2:30 p.m.</td>
</tr>
<tr>
<td>Global closes 1:00 p.m.</td>
<td></td>
<td>Hot service ends 1:30 p.m.</td>
</tr>
<tr>
<td>Grill closes 3:00 p.m.</td>
<td></td>
<td><em>(NO Grillworks)</em></td>
</tr>
<tr>
<td><em>Closed:</em> 3:30 p.m. – 4:30 p.m.</td>
<td></td>
<td><em>Closed:</em> 2:30 p.m. – 4:30 p.m.</td>
</tr>
<tr>
<td><strong>Dinner</strong></td>
<td>4:30 p.m. – 7:00 p.m.</td>
<td>Dinner</td>
</tr>
<tr>
<td><em>(NO Global Cuisine)</em></td>
<td></td>
<td>4:30 p.m. – 6:30 p.m.</td>
</tr>
<tr>
<td><em>(NO Grill)</em></td>
<td></td>
<td><em>(NO Grillworks and Global)</em></td>
</tr>
<tr>
<td><em>Closed:</em> 7:30 p.m.</td>
<td></td>
<td><em>Closed:</em> 6:30 p.m.</td>
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</tbody>
</table>

**VEGETARIAN** Does not contain meat, fish or fowl; may contain dairy & eggs.

**PLANT BASED** Does not contain meat, fish, fowl dairy & eggs.

**SPICY** Seasoned with or containing spice.

**MENU SUBJECT TO CHANGE.**