



Monday

January 25, 2021

Soups

Chicken Meatball Stroganoff Soup *El Camino Café Culinary Creation*

Minestrone *Vegetarian*

Tuscan Braised Chicken
with rosemary, zucchini, cherry tomatoes, sliced red onions,
olives in a spicy tomato gravy **GF,DF**

Entrées

Lemon Grass Basil Tofu Bowl, Pacific Rim Vegetables & Brown Rice
V,GF,DF,PB

New England Baked Cod with Panko-Cornflake Crust

Sides

Jasmine Rice, Creamy Polenta **GF,DF,PB**, **5 Grain Rice Pilaf**
Broccoli, California Blend, Green Bean

Tuesday

January 26, 2021

Soups

Southwest Pork Soup
El Camino Café Culinary Creation

Cauliflower Chana Masala Soup *Vegetarian*

Entrées

Korean Beef Bowl with Jasmine Rice **GF,DF**
shredded cabbage & green onions

Roasted Vegetable & Mushroom Strudel **GF,DF**

Sautéed Idaho Rainbow Almondine

Sides

Jasmine Rice, Red Mountain Pilaf, Roasted Potatoes
Broccoli, Isaac's Blend, Baby Bok Choy

Wednesday

January 27, 2021

Soups

Eggplant Parmesan Soup *El Camino Café Culinary Creation* *Vegetarian*
Italian Wedding

Entrées

Cajun Oven Baked Fried Chicken Breast with Garlic Aioli

Braised Rubbed Eye of Round Beef with Stew Vegetables **GF,DF**

White Butter Bean Bowl **GF,DF,PB**
with Roasted Whole Roma Tomato, Vegetable Blend, Farro Pilaf Red Pepper Sauce

Sides

Jasmine Rice, Mashed Potatoes & Gravy, Farro Pilaf **PB**
California Blend, Sautéed Kale, Acorn Squash

Thursday

January 28, 2021

Soups

Lentil Soup *Vegetarian* **GF,DF,PB**

Asian Chicken Noodle Soup *El Camino Café Culinary Creation*

Sweet & Sour Chicken
Pineapple, Red and Green Peppers

Garlic, Parsley & Lemon Crusted Tilapia with Caper Sauce

Aloo Palak- Sautéed Potatoes and Spinach with Indian Spices
Paneer Tikka Masala- Paneer Cheese in Savory Masala Sauce

Sides

Jasmine Rice, Saffron Basmati Rice, Naan
Pacific Blend, Green Beans & Mushrooms, Vegetarian Egg Roll

Friday

January 29, 2021

Soups

Clam Chowder *El Camino Café Culinary Creation*

Vegetarian Vegetable Soup *Vegetarian* **GF,DF,PB**

Entrées

Teriyaki Glazed Salmon
with Green Onions and Toasted Sesame Seeds **GF,DF**

Stuffed Portabella Mushrooms
with Spinach & Quinoa topped with a Demi-Glace **V,GF,DF,PB**

Rosated Chicken Reuben Sandwich
Chicken, Sauerkraut, Cheese & Thousand Island on Marble Rye Bread

Sides

Jasmine Rice, Whole Wheat Couscous **PB**, **Sidewinders**
Sautéed Spinach, Prima Vera Mix, Glazed Baby Carrots

SPICY Seasoned with or containing spice.

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

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

GLUTEN FREE Does not contain gluten or wheat.

MENU SUBJECT TO CHANGE



Week of January 25, 2021 – January 29, 2021

Global Cuisine

Monday

Chipotle Black Bean Burger (Vegan)

served on Vegan Bun Southwest Coleslaw and Sweet Potato Waffle Fries

Tuesday

Nachos

Seasoned Ground Beef, Black Beans, Sour Cream, Salsa Verde, Pico De Gallo, Jalapenos, Cheese Sauce, Green Onions, Diced Tomatoes

Wednesday

Philly Style French Dip Sandwich

with melted Swiss Cheese, Grilled Onions, Mushrooms on French Roll served with a side of Shoestring Fries

Thursday

Hawaiian Style Cooker Kalua Pork

Shredded Cabbage, Steamed Rice and Macaroni Salad

Friday

Japchae Vegetarian

(Korean Stir-fried Glass Noodles) - Korean Bapsang

Café Hours

Monday – Friday

Weekend/Holidays

Breakfast

6:30 a.m. – 10:00 a.m.

(Global & Hot Service Ends 9:45)

Closed: 10:00 a.m. – 11:00 a.m.

Café Closed

Please join us at the **Bistro** for Breakfast

Lunch

11:00 a.m. – 3:30 p.m.

Global Closes 1:00 p.m.

Hot service ends 1:30 p.m.

Grill closes 3:00 p.m.

Closed: 3:30 p.m. – 4:30 p.m.

Lunch

11:30 a.m. – 2:30 p.m.

Hot service ends 2:00 p.m.

(NO Grillworks)

Closed: 2:30 p.m. – 4:30 p.m.

Dinner

4:30 p.m. – 6:30 p.m.

(NO Grillworks or Global)

Closed: 6:30 p.m.

Dinner

4:30 p.m. – 6:30 p.m.

(NO Grillworks or Global)

Closed: 6:30 p.m.

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