



Soups

Monday

May 10, 2021

Chicken & Rice Soup *El Camino Café Culinary Creation*

Mushroom & Bean Soup *PB, GF, V*

Garbanzo Bean Power Bowl *PB, GF, V, DF*

with Rice Pilaf, Roasted Tomatoes, Broccoli, and Carrots

Entrées

Classic Meatloaf with Ketchup Glaze

Stuffed Chicken Breast with Cornbread Stuffing with Herb Sauce

Sides

**Jasmine Rice, Wild Grain Pilaf *V*, Mashed Potatoes & Gravy *V*
Green Beans, Chef's Blend, Kale & Tomatoes**

Soups

Minestrone Soup *Vegetarian*

Corn & Crab Chowder *El Camino Café Culinary Creation*

Baked Gnocchi with Asparagus, Tomatoes, Mushrooms & Butternut Squash

Entrées

Sautéed Sand Dabs with Toasted Almonds, Parsley and Lemon

Bourbon Pork Loin *DF*

Sides

**Jasmine Rice, Brown Rice Pilaf, Roasted Potatoes
Brussel Sprouts, Chef's Blend, Colorful Cauliflower**

Soups

Feta & Spinach Chowder *El Camino Café Culinary Creation* *Vegetarian*

Chicken Chili with Cheese and Onions

Tuscan Style Lasagna- Spinach, Kale, Artichokes, Mozzarella, Ricotta, Parmesan and Fontina Cheeses

Entrées

**Baked Barramundi with Tomatoes, Capers & Sauce
(Australian Seabass)**

Buttermilk Country Fried Chicken

Sides

**Jasmine Rice, Grano Pilaf, Mashed Potatoes & Gravy
Chef's Blend, Broccolini, Squash**

Soups

Split Pea Soup *El Camino Café Culinary Creation* *Vegetarian*
Italian Wedding

Rosemary Baked Chicken Breast *DFGF*

Pistachio Crusted Tilapia

Cheese Enchiladas with Roasted Salsa Roja and Queso *Vegetarian*

**Jasmine Rice, Wild Rice Pilaf *V*, Spanish Rice
Chef's Blend, Spaghetti Squash, Green Beans**

Soups

Mediterranean Vegetable *Vegetarian*

Clam Chowder

Herb Roasted Turkey *DFGF*

Entrées

Teriyaki Tofu Bowl

Stir-fry Vegetables, Roasted Corn, Edamame with Jasmine Rice
VEGETARIAN

Roasted Salmon with Mango Chutney Glaze *DFGF*
(Atlantic Sustainable)

Sides

**Jasmine Rice, Aztec Rice Pilaf *V*, Mashed Potatoes & Gravy
Orange Glazed Carrots & Onions, Chef's Seasonal Vegetables, Ratatouille**

Thursday

May 13, 2021

Friday

May 14, 2021

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



Global Cuisine

Monday

Buffalo Chicken Wrap

Grilled Chicken, Lettuce, Tomatoes, Bacon, Blue Cheese, Red Onions, and Buffalo-Ranch Dressing in a Spinach Wrap

Tuesday

Beef Nachos

Seasoned Ground Beef, Corn Tortilla Chips, Cheese Sauce, Tomatoes, Pico de gallo, Salsa Verde, Onions

Wednesday

Chicken Cobb Salad

Sliced Chicken, Romaine Lettuce, Tomatoes, Red Onions, Hard Boiled Eggs, Cucumbers, Cheese, Croutons and Ranch Dressing

Thursday

General Tso Chicken Stir-Fry

Tempura Chicken, Red Peppers, Shredded Carrots, Broccoli Green Onions, Cilantro and Jasmine Rice

Friday

Shrimp Po'Boy

Crispy Shrimp, Shredded Lettuce, Tomatoes, Bistro Sauce Served on a French Roll and a Side of Shoestring Fries

Café Hours

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. – 7:00 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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