



Soups

Chicken & Rice Soup *El Camino Café Culinary Creation*

Mushroom & Brie **Vegetarian**

Cheese Manicotti with Spinach and Creamy Marinara Sauce **V**

Monday

October 25, 2021

Entrées

Classic Meatloaf with Ketchup Glaze

Roasted Tilapia with Mango Salsa

Sides

Jasmine Rice, Wild Grain Pilaf **V, Red Skin Mashed Potatoes & Gravy **V**
Cauliflower, Buttered Corn, Chef's Blend**

Soups

French Onion **Vegetarian**

Cheesy Beef & Macaroni Soup *El Camino Café Culinary Creation*

Baked Gnocchi with Tomato Parmesan Sauce and Fresh Basil

Tuesday

October 26, 2021

Entrées

Sautéed Sand Dabs with Toasted Almonds, Parsley and Lemon

Roasted Bourbon Pork Bottom **DF**

Sides

**Jasmine Rice, Creamy Polenta, Roasted Red Potatoes
Brussel Sprouts, Chef's Blend, Green Beans & Red Peppers**

Soups

Chicken and Squash *El Camino Café Culinary Creation*

Tomato Basil **Vegetarian**

Teriyaki Tofu Bowl

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

Wednesday

October 27, 2021

Entrées

Braised Chicken Tuscan Style

tomatoes, peppers, onions, capers and olives in demi-glace

Beef Lasagna with Ricotta & Mozzarella Cheese and a hearty herbed tomato sauce

Sides

**Jasmine Rice, Grano Pilaf, Chicken Pot stickers
Chef's Blend, Colorful Cauliflower, Squash Medley**

Old Fashioned Vegetable Soup *El Camino Café Culinary Creation* **Vegetarian**
Chicken Tortilla

Beef Cabbage filled with Beef & Rice topped with Tomato Sauce

Potato Crusted Cod with Lemon and Chives

Pork Chili Verde with Corn Tortilla's

**Jasmine Rice, Spanish Rice, Mashed Potatoes & Gravy
Chef's Blend, Baby Carrots, Broccolini**

Thursday

October 28, 2021

Soups

Mediterranean Vegetable **Vegetarian**

Clam Chowder

Chili Relleno with Roasted Salsa Roja and Queso **Vegetarian**

Entrées

Grilled Beef Steak with Herb Compound Butter **GF**

Roasted Salmon with Roasted Tomatoes **GF**
(Atlantic Sustainable)

Sides

Jasmine Rice, Cilantro Lime Rice **V, Macaroni and Cheese **V**
Kale & Tomatoes, Broccoli, Chef's Blend**

Friday

October 29, 2021

SPICY Seasoned with or containing spice.

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

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

MENU SUBJECT TO CHANGE



Global Cuisine

Monday

Longanisa

Longanisa (pork sausage) with Garlic Rice, Fried Egg and Fresh Tomatoes

Tuesday

Bulgogi Beef Bowl

Beef Strips, Pickled Red Onions, Stir-Fried Vegetables and Jasmine Rice

Wednesday

Tostada Bowl with Pork Carnitas

Shredded Pork, Refried Beans, Shredded Lettuce, Diced Tomatoes, Queso, Salsa, Guacamole and Cilantro

Thursday

Beef Brisket Pho

Beef Brisket, Rice Noodles, Sliced Onions, Green Onions, Cilantro, Basil, Bean Sprouts, Jalapenos, Limes

Friday

Chicken & Guac Wrap

Braised Chicken, Lettuce, Tomatoes, Onions, Guacamole and Cheese in a Spinach Wrap

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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