



Monday
June 2, 2025

Entrées

Garden Vegetable V
Cheeseburger Soup <i>El Camino Café Culinary Creation</i>
Vegetarian Mexican Casserole Layers of tortilla chips, beans, corn, onion, cheese, enchilada sauce Vegetarian
Grilled Hoisin Glazed Pork Chops with scallion oil
Blackened Tilapia with mango salsa

Sides

**Jasmine Rice, Brown Rice Pilaf, Roasted Sweet Potatoes
Chef’s Blend, Brussel Sprouts, Sesame Green Beans**

Soups

Ladle & Leaf Tomato Bisque Vegetarian
Black-eyed Peas & Ham <i>El Camino Café Culinary Creation</i>

Stuffed Acorn Squash with quinoa, golden raisins, green onions, parsley, pumpkin seeds, parmesan and feta cheese Vegetarian

Entrées

Baked Bourbon Chicken Breast
Grilled Turkey, Brie & Cranberry on Sourdough Bread

Sides

**Jasmine Rice, 5 Grain Rice Pilaf, Sidewinders
Chef’s Blend, Green Beans, Cauliflower**

Soups

Hot & Sour Soup <i>El Camino Café Culinary Creation</i> Vegetarian
Crab and Corn Chowder

General Tso Crispy Tofu Stir-Fry Vegetable

Entrées

Parmesan Baked Cod with marinara sauce
Roasted Hanger Steak with whole garlic cloves and rosemary

Sides

**Jasmine Rice, White & Wild Pilaf, Mashed Potatoes & Gravy
Chef’s Blend, Squash & Tomatoes, Glazed Carrots**

Soups

Ladle & Leaf Chicken Tikka Masala
Miso Soup GF VEGETARIAN <i>El Camino Café Culinary Creation</i>

Stuffed Shells Vegetarian
with ricotta cheese, roasted red peppers, spinach parmesan cream sauce

Entrées

Barramundi with teriyaki sauce, green onion, sesame seeds
Geno’s Pork Chili Verde GF DF tender pieces of pork slow cooked with a Geno’s fantastic homemade green chili sauce (salsa verde) this delicious stew alongside warm corn tortillas

Sides

**Jasmine Rice, Spanish Rice, Tempura Cauliflower
Broccolini, Chef’s Blend, Green Bean Almondine**

Soups

Clam Chowder <i>El Camino Café Culinary Creation</i>
French Onion Vegetarian

Mushroom Stroganoff served with egg noodles Vegetarian

Entrées

Roasted Salmon with asparagus-beurre blanc
Tandoori Chicken

Sides

Jasmine Rice, Black Pearl Medley V, **Mashed Potatoes & Gravy** V
Broccoli, Asparagus Tips, Chef’s Blend



Monday **Yaki Udon Noodle Stir-Fry** *PLANT BASED*
Baked tofu, Gardein Chick'n strips, bok choy, mushrooms, scallions
El Camino Café Lifestyle Medicine Culinary Creation

Tuesday **Mediterranean Lamb Meatball Salad**
Mixed greens, tomatoes, cucumbers, red onions, mint, fresh dill and tzatziki sauce
served with crispy pita chips

Wednesday **Roasted Salmon Bowl**
served with kimchi fried rice & gochujang cabbage slaw

Thursday  **KIKKA Sushi**

Friday **Sausage and Peppers Hoagie**
Italian sausage, sauteed peppers & onions, spicy marinara sauce, basil,
argula & cheese in a french roll

Café Hours

Monday – Friday

Breakfast

6:30 a.m. – 10:00 a.m.

(Global & Hot Service Ends 9:45)

Closed: 10:00 a.m. – 11:00 a.m.

Lunch

11:00 a.m. – 3:30 p.m.

Global Closes 1:00 p.m.

Hot service ends 2 :00 p.m.

Grill closes 3:00 p.m.

Closed: 3:30 p.m. – 4:30 p.m.

Dinner

4:30 p.m. – 7:30 p.m.

Hot service ends 7:30 p.m.

Grill 4:30 – 7:00 p.m.

(No Grillworks)

Café Closes at 7:30 PM

Weekend/Holidays

Café Closed

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

Saturday 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.

Saturday Dinner

Hot Food Served 4:30 p.m. – 6:30 p.m.

(No Global Cuisine - No Grillworks)

Café Closes at 7:00 PM

Sunday

11:30 a.m. – 7:00 p.m.

Lunch Hot Meal Service Ends 2:00 p.m.

Grab & Go

Soup, Salad & Sandwiches Available All Day

(No Grillworks)

Hot Food Served 4:30 p.m. – 7:00 p.m.

(No Global Cuisine - (No Grillworks)

Café Closes at 7:00 PM