



Soups

Monday

June 16, 2025

Entrées

Chicken Chili with Black Beans <i>El Camino Café Culinary Creation</i>
Wild Mushroom Bisque VEGETARIAN
Asiago Stuffed Gnocchi with roasted tomatoes, spinach and mushrooms VEGETARIAN
Baked Chicken Legs with oregano and garlic
Grilled Strip Loin with herb butter

Sides

Jasmine Rice, White & Wild Pilaf **V**, Roasted Garlic Potatoes
Chef’s Blend, Broccoli, Chayote & Tomatoes **V**

Soups

Chicken, Kale & Thyme <i>El Camino Café Culinary Creation</i>
Cream of Jalapeno Vegetarian

Entrées

Spinach & Artichoke Stuffed Mushrooms VEGETARIAN
Herb Roasted Turkey Breast with gravy DF
Chinese Style Pork Char Siu

Sides

Jasmine Rice, Mashed Potatoes & Gravy, Fried Rice
Asparagus Tips, Brussel Sprouts, Chef’s Blend

Soups

Lemon Pepper Chicken <i>El Camino Café Culinary Creation</i>
Moroccan Lentil VEGETARIAN

Entrées

Smoked BBQ Beef Brisket
Baked Rockfish with lemon & caper sauce
Lentil Shepard’s Pie- VEGETARIAN seasoned lentils and vegetables baked with a mashed potato crust

Sides

Jasmine Rice, Roasted Potatoes, Red Mountain Pilaf
Chef’s Blend, Spinach and Mushrooms, Green Beans

Soups

Chicken and Dumpling
Miso Soup <i>El Camino Café Culinary Creation</i> VEGETARIAN

Entrées

S skillet Black Eyed Peas and Smoked Ham-hocks over warm biscuits
Cornmeal Crusted Catfish with sliced lemon and tartar sauce
Lemon Rosemary Roasted Chicken Breast

Sides

Jasmine Rice, Roasted Yams, Macaroni & Cheese **V**
Buttered Corn, Chef’s Blend, Collard Greens, Corn Bread

Soups

Clam Chowder <i>El Camino Café Culinary Creation</i>
Roasted Red Pepper Bisque Vegetarian

Entrées

Parmesan Crusted Tofu with marinara sauce Vegetarian
Roasted Salmon with fresh herbs
Stuffed Chicken Breast- sun dried tomatoes, spinach & ricotta

Sides

Jasmine Rice, Buttered Noodles, 5 Grain Pilaf
Squash, Broccoli, Chef’s Blend

Thursday



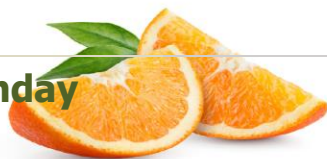
Friday

June 20, 2025



Global Cuisine

Monday



Impossible Patty Melt PLANT BASED GF

Grilled with (PB) cheddar cheese, grilled onions
chipotle (PB) aioli on sourdough bread with a side of fries

El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Chicken Waldorf Salad GF

grilled chicken chunks, mixed greens and romaine lettuce, apple slices,
toasted walnuts, grapes, raisins and dressing (yogurt, mayo, honey and lemon)

Wednesday

Bulgogi Beef Stir-Fry

Bok choy, mushrooms, carrots and scallions served with jasmine rice

Thursday

Sushi KIKKA

Friday

Chopped Cobb Wrap

shredded lettuce, cheese, tomatoes, bacon, chopped egg, diced turkey
tossed in cilantro lime vinaigrette in tomato wrap

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

SPICY Seasoned with or containing spice.

GLUTEN FREE Does not contain gluten or wheat.

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. **Foods prepared in this facility may contain the following allergens...**

Dairy, Egg, Fish, Seafood Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. Please ask your server if you have any allergies

MENU

SUBJECT TO CHANGE