



Soups

Monday  
August 4, 2025

Entrées

Beef Minestrone **DF** *El Camino Culinary Creation*

Mexican Street Corn **GF** VEGETARIAN

Kombucha Indian Curry- **MD**

Squash, potatoes, tomatoes and onions stewed in Indian curry sauce  
VEGETARIAN

Salisbury Beef with mushroom gravy **MD**

Korean Gochujang BBQ Chicken Legs

Sides

Jasmine Rice, Mashed Potatoes & Gravy, Saffron Basmati, Naan  
Chef’s Blend, Brussel Sprouts, Cauliflower

Tuesday  
August 5, 2025

Soups

Turkey Lasagna

Spinach & White Bean **DF** VEGETARIAN *El Camino Culinary Creation*

Honey-Orange Glaze Cod **MD**

Entrées

Swedish Meatballs with parslied egg noodles VEGETARIAN **MD**

Grilled Lemongrass Pork Chops with scallion oil

Sides

Jasmine Rice, 5 Grain Rice Pilaf **PB**, Buttered Noodles  
Broccoli, Chef’s Blend, Green Beans

Soups

Mushroom & Be’F Tips (Gardein) **GFDFV** **PB** *El Camino Café Culinary Creation*

Roasted Chicken Noodle

Sweet Chili & Sesame Cauliflower Bites with peppers, onions and pineapple  
VEGETARIAN **MD**

Entrées

Sole Picatta with lemon and capers

Roasted Chicken Breast with chimichurri sauce **MD**

Sides

Jasmine Rice, Red Mountain Pilaf **PB**, Roasted Yams  
Spinach & Mushrooms, Chef’s Blend, Glazed Carrots

Soups

Miso Soup *El Camino Café Culinary Creation*

Sweet Potato Coconut Curry **GFDFV** **PB** VEGETARIAN

Vegetarian Stuffed Cabbage Rolls **MD**

filled with whole grains and topped with tomato sauce and cheese VEGETARIAN

Entrées

Honey Glazed Pork Loin with roasted apples and rosemary **MD**

Turkey Caprese Sandwich on Ciabatta Bread

(fresh mozzarella, kale (no nut) pesto aioli, basil leaves, sliced tomatoes)

Sides

Jasmine Rice, Black Pearl Pilaf **PB**, Sidewinders  
Swiss Chard, Chef’s Blend, Cauliflower

Soups

Alex’s Clam Chowder *El Camino Café Culinary Creation*

Carrot & Ginger **GFDFV** **PB**

Entrées

Veggie Alfredo Pasta- cavatappi pasta, broccoli, carrots VEGETARIAN **MD**

Balsamic Glazed Salmon with fresh tomatoes and basil **MD**

Dry-Rubbed Flank Steak with grilled corn salsa

Sides

Jasmine Rice, Roasted Garlic Potatoes, Quinoa Pilaf **V**  
Chef’s Blend, Broccoli, Asparagus

Friday  
August 8, 2025

Week August 4, 2025 – August 8, 2025

## Global Cuisine

**Monday**

### Grilled Teriyaki Tofu & Pineapple Bowl

Served with jasmine rice, green onions and sautéed vegetables

**Tuesday**

### Crispy Chicken Flautas (3)

Shredded lettuce, cilantro, tomatoes, green onions, sour cream, guacamole and salsa

**Wednesday**

### Fresh Watermelon Seafood Salad

grilled shrimp with mixed greens and baby arugula, blueberries, cucumbers, red onions, walnuts, basil and feta cheese with balsamic dressing

**Thursday**

## Sushi KIKKA

**Friday**

### Sesame Crunch Chicken Wrap

Napa cabbage, romaine lettuce, carrots, cilantro, green onions, crispy wontons, mandarin oranges and toasted almonds in a spinach tortilla

## 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 8:00 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**