



Monday

August 11, 2025

Entrées	Chicken & Poblano
	French Lentil VEGETARIAN <i>El Camino Café Culinary Creation</i>
	Baked Tortellini with spinach, tomatoes, marinara sauce and parmesan & mozzarella cheese VEGETARIAN
Sides	Chicken Piccata with artichokes and capers
	Adobo Glazed Pork Wings GF
	Jasmine Rice V , Garlic Rice V , Mashed Potatoes & Gravy Chef's Blend, Brussel Sprouts, Cauliflower

Tuesday

August 12, 2025

Soups	Vietnamese Rice Porridge with Chicken <i>El Camino Café Culinary Creation</i>
	Ladle & Leaf5 Bean Chili VEGETARIAN
Entrées	Chili Relleno with chili verde and queso Vegetarian
	Roasted Hanger Steak with smoky Texas BBQ Sauce
	Roasted Snapper with Red Thai coconut curry sauce
Sides	Jasmine Rice, Spanish Rice, Roasted Potatoes Corn on the Cob, Chef's Blend, Green Beans Almondine

Wednesday

August 13, 2025

Soups	Italian Wedding
	Broccoli Cheddar Vegetarian <i>El Camino Café Culinary Creation</i>
Entrées	Korean Braised Tofu with bok choy, green onions & sesame
	Lemon & Herb Baked Chicken Breast
	Lasagna with meat sauce and melted mozzarella cheese
Sides	Jasmine Rice, Garlic Bread, Kimchi Fried Rice Chef's Blend, Swiss Chard, Broccolini

Thursday

August 14, 2025

Soups	Green Chili Pozole PLANT BASE
	Chicken and Wild Rice <i>El Camino Café Culinary Creation</i>
	Aloo Palak - garlic, tomato, spinach and potatoes VEGETARIAN
Entrées	Country Fried Beef Steak with gravy
	Baked Salmon Fillet with roasted peppers and beurre blanc sauce
	Jasmine Rice, Red Skinned Mashed Potatoes & Gravy, Saffron Rice Pilaf Chef's Blend, Spinach & Mushrooms, Buttered Corn

Friday

August 15, 2025

Soups	Clam Chowder <i>El Camino Café Culinary Creation</i>
	Tomato Bisque VEGETARIAN
Entrées	Baked Ratatouille Casserole with pesto and melted cheese VEGETARIAN
	Pan Seared Barramundi with mango habanero sauce
	Jamaican Jerk Chicken Legs
Sides	Jasmine Rice, Red Beans & Rice, Plantains Chef's Blend, Broccoli, Squash Medley

El Camino Café Week August 11, 2025 – August 15, 2025 El Camino Health

Global Cuisine

Monday



Falafel Salad *PLANT BASED*

Mixed greens, tahini sauce, shredded lettuce, tomatoes, cucumbers, Cherry tomatoes, avocado, mint and cilantro

El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Garlic and Shrimp Pasta

Sauteed shrimp, tomatoes, mushrooms, spinach and penne pasta with a creamy garlic sauce, parmesan cheese and parsley

Wednesday

Pho Ga'

Pho broth, rice noodles, chicken, bean sprout, green onions, jalapenos, basil and lemon wedges

Thursday

Classic Reuban Sandwich

Melted Swiss cheese, thousand island & sauerkraut on rye bread served with a side of fresh chips and cornichons (baby pickles)

Friday

Fish and Chips

Crispy pollock served with French fries, lemon slices, tartar sauce, malt vinegar and pea mash

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. – 8:00 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.

MENU SUBJECT TO CHANGE 4