



Monday

November 3, 2025

Entrées	Chicken & Poblano
	Roasted Vegetable with Orzo VEGETARIAN El Camino Café Culinary Creation
	Cheese Manicotti with artichokes, mushrooms and Alfredo & marinara sauce VEGETARIAN
	Grilled Chicken Florentine
Sides	Baked Garlic Basil Barramundi with tomato butter sauce
	Jasmine Rice V , Red Mtn. Rice Pilaf V , Mashed Potatoes & Gravy Chef’s Blend, Brussel Sprouts, Cauliflower

Soups	Colcannon Soup (Irish Cabbage & Potato Soup w/Bacon) El Camino Café Culinary Creation
	Ladle & Leaf 5 Bean Chili VEGETARIAN

Tuesday

November 4, 2025

Entrées	General Tso’s Cauliflower Stir-Fry
	Beef Bourguignon beef stewed in red wine with mushrooms, pearl onions and carrots
	5 Spice Roasted Pork Loin with scallion oil GF
Sides	Jasmine Rice, 5 Grain Rice Pilaf, Parsiled Pasta Corn on the Cob, Chef’s Blend, Green Beans Almondine

Soups	Italian Wedding
	Broccoli Cheddar Vegetarian El Camino Café Culinary Creation

Wednesday

November 5, 2025

Entrées	Aloo Palak - garlic, tomato, spinach and potatoes VEGETARIAN
	Lemon & Herb Baked Chicken Breast
	Roasted Hanger Steak with smoky Texas BBQ Sauce
Sides	Jasmine Rice, Roasted Potatoes, Saffron Basmati Chef’s Blend, Swiss Chard, Broccolini

Soups	Miso Soup PLANT BASE El Camino Café Culinary Creation
	Turkey Lasagna

Thursday

November 6, 2025

Entrées	Chili Relleno with salsa verde, queso and cilantro Vegetarian
	Beef and Broccoli Stir-Fry DF
	Oven Roasted Snapper with tomatoes and onions
Sides	Jasmine Rice, Spanish Rice, Egg Rolls Chef’s Blend, Asparagus, Cauliflower

Soups	Clam Chowder El Camino Café Culinary Creation
	Tomato Bisque VEGETARIAN

Friday

November 7, 2025

Entrées	Pasta Romesco with Crispy Tofu, Penne Pasta & Fresh Basil VEGETARIAN
	Baked Salmon Fillet with mango chutney glaze
	Bayou Blackened Chicken Legs
Sides	Jasmine Rice, Smoked Red Beans, White & Wild Pilaf Chef’s Blend, Broccoli, Plantains

SPICY Seasoned with or containing spice.

VEGETARIAN Does not contain meat, fish or fowl; may contain dairy & eggs.

PLANT BASED Does not contain meat, fish, fowl dairy & eggs.

GLUTEN FREE Does not contain gluten or wheat.

DAIRY FREE Does not contain dairy products.

MENU SUBJECT TO CHANGE 4



Week November 3, 2025 – November 7, 2025

Global Cuisine

Monday

Jambalaya *PLANT BASED*

Chick N’, soyrizo, red and green peppers, onions and tomatoes
sautéed together with creole seasoning, white rice and green onions
El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Salmon Shawarma Wrap

Roasted Salmon, green leaf lettuce, tomato, cucumbers, pickled red onions
and tzatziki sauce rolled in warm lavash

Wednesday

Korean BBQ Pork Bowl

Served with kimchi, sautéed onions & carrots,
jasmine rice and green onions and sesame seeds

Thursday

Sushi  KIKKA

Friday

Loco Curry “Chicken” Fried Steak

Crispy beef patty, Japanese curry, fried egg,
jasmine rice, furakake and green onion

Café Hours

Monday – Friday

Weekend/Holidays

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 2 :00 p.m.
Grill closes 3:00 p.m.
Closed: 3:30 p.m. – 4:30 p.m.

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

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

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