



Monday

January 5, 2026

Entrées	Chicken with Orzo <i>El Camino Café Culinary Creation</i>
	Potato & Leek Vegetarian
	Fried Tofu simmered in tangy tomato sauce with Thai chili, onions, sliced tomato and spring onions Vegetarian
Sides	Herb and Citrus Oven Roasted Chicken Breast GF
	Pan Seared Rainbow Trout with rosemary, lemon and capers
	Jasmine Rice, White and Wild Pilaf, Roasted Yams Chef's Blend, Brussel Sprouts, Roasted Baby Carrots

Tuesday

January 6, 2026

Soups	Red Pepper Gouda Vegetarian
	Crab & Egg Drop Soup <i>El Camino Café Culinary Creation</i>
Entrées	Stuffed Portabella Mushrooms- Artichoke, spinach and brown rice VEGETARIAN
	Baked Rockfish with lemon and capers GF
	Italian Chicken Casserole- penne pasta, marinara sauce, cheese, roasted squash
Sides	Jasmine Rice, Pearled Couscous Pilaf, Cheese Curds Chef's Blend, Green Beans, Squash Medley

Wednesday

January 7, 2026

	Chicken Tinola <i>El Camino Café Culinary Creation</i>
	Mediterranean Vegetable VEGETARIAN GFDF
	Herb Roasted Turkey with gravy GFDF
	5 Spice Braised Pork and Daikon Radish
	Southwestern Veggie Quesadilla- black beans, peppers, onions, corn & .
	Jasmine Rice, Spanish Rice, Stuffing Asparagus Tips, Chef's Blend, Spinach & Mushrooms

Thursday

January 8, 2026

	Broccoli & Cheese VEGETARIAN
	Miso Soup <i>El Camino Café Culinary Creation</i>
	Buttermilk Fried Chicken Legs
Entrées	Roasted Cod with burst tomatoes and olives GF
	Lentil Bolognese with Spaghetti
Sides	Jasmine Rice, 5 Grain Rice Pilaf, Mashed Potatoes & Gravy Buttered Corn, Chef's Blend, Spinach & Mushrooms

Friday

January 9, 2026

Soups	Clam Chowder <i>El Camino Café Culinary Creation</i>
	Split Pea with Kale Vegetarian
Entrées	Lemon & Dill Baked Salmon GF MD
	Pork Tonkatsu with shredded cabbage and katsu sauce
	Palak Paneer GF
Sides	Jasmine Rice, Saffron Basmati Rice, Chicken Pot Stickers Buttered Corn, Chef's Blend, Asparagus Tips



Week January 5, 2026 – January 9, 2029

Global Cuisine

Monday	Lemongrass Chick “N” Banh Mi Pickled daikon & carrots, jalapenos, cilantro, cucumbers and garlic aioli(vegan)
Tuesday	Chicken Fettuccine Alfredo Grilled chicken breast, fettuccine pasta, alfredo sauce, roasted tomatoes, broccoli, parsley and parmesan cheese
Wednesday	Bibimbap Sautéed ground beef, bean sprout, carrots, fried egg, mushrooms and secret sauce with white rice
Thursday	 KIKKA Sushi
Friday	Barbacoa Beef Nachos Shredded beef, cheese sauce, jalapenos, tomatoes, cilantro green onions, sour cream and guacamole, corn tortilla chips

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. – 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	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