



Monday
January 26, 2026

Entrées	Chicken Noodles
	Lentil Curry VEGETARIAN El Camino Café Culinary Creation
	Korean Sweet Spicy Gochujang Tofu Stir-Fry
Sides	BBQ Glazed Chicken Quarter
	Baked Garlic Basil Barramundi with light creamy al burro sauce
	Jasmine Rice V , Black Pearl Medley V , Pot Stickers, Chef’s Blend, Brussel Sprouts, Buttered Corn

Tuesday
January 27, 2026

Soups	Ginger Garlic Chicken Wonton El Camino Café Culinary Creation
	Split Pea and Kale VEGETARIAN
Entrées	Rajma Masala – North Indian curry with kidney beans simmered in thick onion tomato gravy with spices VEGETARIAN GF
	Classic Tuna Casserole Canned tuna, creamy sauce, egg noodles, peas, baked with a crunchy breadcrumbs topping
	Grilled Chicken Breast with marinated fresh tomatoes and onion salsa
Sides	Jasmine Rice, Saffron Rice, Paprika Roasted Red Potatoes, Cauliflower, Chef’s Blend, Green Beans Almondine

Wednesday
January 28, 2026

Soups	Zuppa Toscana with Italian Meatballs El Camino Café Culinary Creation
	Carrot Ginger Vegetarian GF
Entrées	Vegetarian Tamale Pie Braised fire roasted corn, poblano, onion, bell pepper, kidney beans, black beans, tomato sauce baked with honey cornbread topping VEGETARIAN
	Nashville Spicy Fried Chicken with pickles
	Old-Fashioned Beef Stew –Tender beef, onion, carrots, potatoes, peas braised in a rich flavorful beef broth
Sides	Jasmine Rice, Spanish Rice, Garlic Mashed Potatoes, Chef’s Blend, Swiss Chard, Broccolini

Thursday
January 29, 2026

Soups	Cream of Mushroom Vegetarian El Camino Café Culinary Creation
	Chicken Tortilla with Tortilla Strips
Entrées	Buglgogi Plant Base Flank Steak - sautéed in bulgogi sauce and sliced white onion VEGETARIAN
	Chicken Parmesan- breaded chicken breast covered in tomato sauce, mozzarella and parmesan cheese
	Hot Honey Garlic Glazed Salmon
Sides	Jasmine Rice, 5 Grain Pilaf, Roasted Garlic Potatoes, Chef’s Blend, Asparagus, Cauliflower

Friday
January 30, 2026

Soups	Clam Chowder El Camino Café Culinary Creation
	Tomato Bisque VEGETARIAN
Entrées	Creamy Tomato Pasta –creamy roasted tomatoes sauce, mushrooms, kale, spinach and penne pasta VEGETARIAN
	Fried Catfish- crispy cornmeal crusted catfish
	Maple-Dijon Mustard Marinade Bone In Chicken Breast
Sides	Jasmine Rice, Kansas Medley, Sidewinder Fries, Chef’s Blend, Broccoli, Green Beans



Week January 26, 2026– January 30, 2026

Global Cuisine

Monday	Spiced Chickpea Stew <i>PLANT BASED</i> Spiced turmeric chickpeas, cannellini bean simmered in a ginger garlicky coconut milk, warm lavash bread and fresh mint El Camino Café Lifestyle Medicine Culinary Creation
Tuesday	Morocco Chicken Tagine Braised chicken thighs in spices, garlic, onion, olives and preserved lemons over a bed of fluffy cous cous pilaf and sautéed vegetables
Wednesday	Birria Ramen Shredded beef in Birria broth, ramen noodles, radish, jalapeno, onion, cilantro and lime
Thursday	I Miss Thanksgiving Wrap Roasted turkey, lettuce, roasted sweet potatoes, cornbread stuffing, cranberry sauce served alongside turkey gravy
Friday	Loaded Baked Potato Chili con carne, bacon bits, broccoli, shredded cheese, sour cream and chives

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