



Soups

Chicken Coconut Curry **El Camino Café Culinary Creation**

Potato Leek **Vegetarian GFDF**

Baked Chicken Breast
with tarragon chive hollandaise sauce

Stuffed Manicotti with spinach, mushroom, alfredo sauce and cheese

Panko Crusted Calamari Steaks
served marinara sauce on the side

Sides

Jasmine Rice, Red Mountain Pilaf, Arancini
Chef’s Blend, Green Beans, Broccoli

Soups

Butternut Squash **VEGETARIAN**

Korean Beef Seaweed Soup (Miyeok Guk) **El Camino Café Culinary Creation**

Home-style Beef Meatloaf with Ketchup Glaze

Entrées

Kung Pao Tempura Cauliflower with Peppers & Onions **VEGETARIAN**

Baked Rockfish with mango chutney and fresh mango

Sides

Jasmine Rice, Mashed Potatoes & Gravy, 5 Grain Rice Pilaf
Chef’s Blend, Buttered Corn, Brussel Sprouts

Soups

Bacon, Chicken & Corn Chowder **El Camino Café Culinary Creation**

Chipotle Sweet Potato **VEGETARIAN**

Vegetable Gnocchi with kale, roasted tomato, mushrooms
and a tomato cream sauce with parmesan cheese and basil **VEGETARIAN**

Entrées

Teriyaki Pineapple Rings Glazed Chicken Legs

Grilled Lemongrass Pork Chop

Sides

Jasmine Rice, Roasted Potatoes, Cheese Curds
Chef’s Blend, Broccolini, Sautéed Kale

Soups

Miso Soup **El Camino Café Culinary Creation VEGETARIAN**

Wicked Thai spicy Chicken

Chicken Pancit Guisado with carrots, cabbage and green onions

Entrées

Mediterranean Stuffed Mushrooms **VEGETARIAN**
with ancient grains, kale, sundried tomatoes, feta and Greek olives

Beef Eye of Round Roast with roasted stew vegetables and brown gravy

Sides

Jasmine Rice, Black Pearl Medley, Chicken Pot stickers
Chef’s Blend, Bok Choy, Roasted Baby Carrots

Soups

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

Tomato Florentine with Pasta **Vegetarian**

Entrées

Stir-Fried Tofu with vegetables and wok sauce **Vegetarian**

Oven Roasted Salmon Fillet with kale pesto sauce

Chicken Mole Enchiladas

Sides

Jasmine Rice, Spanish Rice, Paprika Roasted Potatoes
Broccoli, Chef’s Blend, Green Bean Almandine



Week February 2, 2026 – February 6, 2026

Global Cuisine

Monday

Tofu Buddha Bowl *PLANT BASED*

Quinoa pilaf, tofu, roasted chickpeas, shredded carrots, shredded red cabbage, sprouts, edamame, green onion, cilantro, spicy peanut sauce
El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Smothered Barbacoa Beef Burrito

Slow braised spicy shredded beef, Spanish rice, pinto beans, cilantro, onion, flour tortilla, smothered in green salsa

Wednesday

Japanese Curry

Diced chicken thighs slow cooked in Japanese curry, carrots, potatoes, peas served alongside short grain rice and fukujinzuke (pickled vegetables)

Thursday

 KIKKA Sushi

Friday

Basil Pesto Chicken Wrap

Grilled chicken, kale, bacon, crumble blue cheese, avocado, pesto mayonnaise in a spinach wrap with a side of waffle fries

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