



Soups

Monday

March 30, 2026

Entrées

Italian Beef & Orzo **El Camino Café Culinary Creation**

Wholesome Crave Spiced Carrot **Vegetarian**

Southwest Quinoa Stuffed Tomatoes- black beans, corn, peppers, onions, carrots topped with queso and cilantro

Herb and Citrus Oven Roasted Chicken Breast **GF**

Salisbury Steak with mushroom gravy **GF**

Sides

Jasmine Rice, Mashed Potatoes & Gravy, Black Pearl Medley Chef's Blend, Kale & Tomatoes, Buttered Corn

Soups

Cauliflower Cheddar **Vegetarian**

Pork Goulash **El Camino Café Culinary Creation**

Alu Chole

potatoes and garbanzo beans simmered in a spicy onion-tomato sauce
VEGETARIAN

Entrées

Country Style Boneless Pork Ribs **GFDF**

Reuben Sandwich- sliced corned beef, thousand island dressing, sauerkraut and Swiss cheese on rye bread

Sides

Jasmine Rice, Jeera Rice (basmati rice with cumin seeds), **Samosas with Tamarind Sauce**

Wednesday

April 1, 2026

Chicken Gumbo **El Camino Café Culinary Creation**

Home Style Garden Vegetable **VEGETARIAN GFDF**

Grilled Flank Steak with chimichurri **GFDF**

Baked Rockfish with lemon and capers

Sweet Potato & Black Bean Quesadilla

Jasmine Rice, Spanish Rice, Roasted Yukon Potatoes Asparagus Tips, Chef's Blend, Glazed Carrots

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

Chicken, Vegetable with Rice

Macadamia Nut Crusted Mahi Mahi

Entrées

Chicken Saltimbocca- chicken cutlet wrapped in prosciutto and fresh sage

Japchae- sweet potato glass noodles, mushrooms, spinach, bell peppers, onions, soy sauce, sesame oil **VEGETARIAN**

Sides

Jasmine Rice, 5 Grain Rice Pilaf, Chicken Gyoza Chef's Blend, Bok Choy, Squash Medley

Soups

Clam Chowder **El Camino Café Culinary Creation**

Wholesome Crave Pozole Green Chili **VEGETARIAN**

Entrées

Panko Crusted Tofu Picatta

Chicken and Matzo Ball- celery, onions and carrots

Baked Salmon with spicy peach glaze

Sides

Jasmine Rice, Mashed Potatoes & Gravy, Ruby Red Pilaf Broccolini, Chef's Blend, Cauliflower

Friday

April 3, 2025

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. **Foods prepared in this facility may contain the following allergens...**

Dairy, Egg, Fish, Seafood Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. Please ask your server if you have any allergies

MENU SUBJECT TO CHANGE



Week March 30, 2026 – April 3, 2026

Global Cuisine

Monday

Falafel Pita Sandwich PLANT BASED

Lettuce, tomatoes, cucumbers, red onions, drizzled with tahini sauce
El Camino Cafe' Lifestyle Medicine Culinary Creation

Tuesday

Shrimp Louie Salad

Grilled shrimp, romaine lettuce, tomatoes, hard boiled eggs, red onion, cucumbers, lemon wedges, avocado tossed in house made Louie dressing

Wednesday

Cuban Mojo Pork Wrap

Mojo seasoned pork shoulder, black beans, cilantro rice and salsa verde in a tomato wrap

Thursday



Friday

Chicken Chow Mein

Chicken sautéed with chow mein noodles, cabbage, carrots, bean sprouts, celery and green onions tossed in soy-sesame sauce

Café Hours

Monday – Friday	Weekend/Holidays
<p>Breakfast 6:30 a.m. – 10:00 a.m. (Omelet Station Ends 9:45) Closed: 10:00 a.m. – 11:00 a.m.</p>	<p>Café Closed for Breakfast Please join us at the Bistro for Breakfast</p>
<p>Lunch 11:00 a.m. – 3:30 p.m. Hot service ends 2:00 p.m. Grill closes 3:00 p.m. Closed: 3:30 p.m. – 4:30 p.m.</p>	<p>Lunch Saturday & Sunday 11:30 a.m. – 3:30 p.m. Hot Meal Service Ends 2:00 p.m. (No Grillworks) Closed: 3:30 p.m. – 4:30 p.m.</p>
<p>Dinner Hot Food Served 4:30 p.m. – 7:30 p.m. Grill 4:30 p.m. - 7:00 p.m. Café Closes at 7:30 PM</p>	<p>Dinner Saturday & Sunday Hot Food Served 4:30 p.m. – 7:00 p.m. (No Global Cuisine – No Grillworks) Café Closes at 7:00 PM</p>

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