



Monday

March 23, 2026

Soups	Masala Cauliflower VGFPBDF
	Vegetable Beef Soup with Quinoa DFGF El Camino Café Culinary Creation
Entrées	General Tso Mushroom & Broccoli Stir Fry Vegetarian PBDF (bamboo shoots and vegetables)
	Beef Pot Roast with Carrots, Onions, Leeks and Celery DF
	Seared Trout with Dijon - Chive Butter Sauce
Sides	Jasmine Rice, Brown Rice Pilaf, Mashed Potatoes with Gravy Chef's Blend, Brussel Sprouts, Sesame Chinese Long Beans

Tuesday

March 24, 2026

Soups	Roasted Red Pepper & Gouda Vegetarian
	Chicken Posole El Camino Café Culinary Creation
Entrées	Polenta Parmesan (Marinara, Mozzarella and Parmesan) VegetarianGF
	Lemon, Sage and Honey Baked Chicken Breast GF
	Sautéed Sanddabs Almandine
Sides	Jasmine Rice, Wild Rice, Tortellini Alfredo Chef's Blend, Butter Corn, Cauliflower

Wednesday

March 25, 2026

Soups	Minestrone Soup El Camino Café Culinary Creation VegetarianPBDF
	Crab and Corn Chowder
Entrées	Lentil Sheppard Pie Vegetarian lentils, celery, onions, carrots and corn in pastry shell with savory sauce topped with mashed potatoes
	Garlic and Lemon Crusted Baked Cod with Roasted Tomatoes
	Bourbon Roast Pork with Onion Medley (Cipollini and Pearl Onions)
Sides	Jasmine Rice, White & Wild Pilaf, Mashed Sweet Potatoes Chef's Blend, Squash Medley, Glazed Carrots

Thursday

March 26, 2026

Soups	Green Chicken Chili
	Red Bean & Rice Soup VGFPBDF El Camino Café Culinary Creation
Entrées	Palak Paneer Vegetarian (Creamy spinach with traditional Indian Spices and paneer cheese)
	Tortilla Crusted Salmon with Roasted Corn Salsa
	Chicken, Mushroom, Kale and Butternut Squash Ravioli & Cream Sauce
Sides	Jasmine Rice, Saffron Basmati Rice, Naan Broccoli, Chef's Blend, Green Beans

Friday

March 27, 2026

Soups	Alex's Clam Chowder El Camino Café Culinary Creation
	Tuscan Bean & Mushroom VPBDF
Entrées	Mediterranean Stew & Bulgur Wheat V PB DF
	Crab Crusted Red Snapper Fillets
	Roasted Hanger Steak with Roasted Garlic Cloves and Rosemary
Sides	Jasmine Rice, Black Pearl Medley V , Red Skinned Mashed Potatoes V Cauliflower, Asparagus Tips, Chef's Blend



Week March 23, 2026 – March 27, 2026

Global Cuisine

Monday	<p>Impossible Meat & Noodle Bowl <small>VGFPB</small> Vegan miso broth: Impossible™ meat, tofu, bean sprouts, broccolini, green onion, corn, red onion, crispy garlic and chili seasoning served with udon noodles El Camino Café Lifestyle Medicine Culinary Creation</p>
Tuesday	<p>Thai Salmon Green Curry Bowl salmon, sautéed vegetables, served with steamed rice</p>
Wednesday	<p>French Dip Sandwich sliced prime beef, hoagie roll, aujus, side of cole slaw and fresh chips</p>
Thursday	<p>Pork Carnitas Sopes shredded pork, refried beans, shredded lettuce, diced tomatoes, sliced radishes, green onions and cotija cheese on a crunchy corn tortilla</p>
Friday	<p>Fish Tacos crunchy cod fillets on flour tortillas with a roasted corn & green goddess slaw</p>

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>

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**