



Soups

Monday

April 6, 2026

Entrées

Mediterranean Vegetable PLANT BASE

Cheeseburger Soup El Camino Café Culinary Creation

Mexican Tortilla Casserole-

black bean, grilled corn, peppers, onions, cheese, corn tortilla VEGETARIAN

Roasted Hanger Steak with green peppercorn sauce

Grilled Chicken Breast with creamy mushroom garlic sauce

Sides

**Jasmine Rice, Spanish Rice V, Mashed Potatoes & Gravy
Chef's Blend, Cauliflower, Buttered Corn & Peas**

Soups

Hot & Sour Soup El Camino Café Culinary Creation VEGETARIAN

Ladle and Leaf Turkey Chili with Beans

Vegetarian Lasagna VEGETARIAN

Entrées

Honey BBQ Game Hen- roasted Cornish game hen in honey BBQ sauce

Pan Seared Barramundi with a beurre blanc sauce

Sides

**Jasmine Rice, White & Wild Pilaf, Garlic Bread
Broccolini, Brussel Sprouts, Chef's Blend**

Soups

Split Pea & Ham El Camino Café Culinary Creation

Broccoli & Cheddar VEGETARIAN

Chicken Tikka Masala- diced chicken & vegetables
simmered in spiced creamy tomato based sauce

Entrées

Baked Rockfish with lemon & caper sauce

Stuffed Shell Florentine with rose' sauce (alfredo & marinara) VEGETARIAN

Sides

**Jasmine Rice, Saffron Basmati Rice, Naan
Chef's Blend, Spinach and Mushrooms, Green Beans**

Soups

Butternut Squash & Apple VEGETARIAN

Chicken Poblano with Corn El Camino Café Culinary Creation

General Tso Tofu Stir Fry- sauteed tofu, broccoli, baby corn, peppers, onion,
with kung pao sauce, scallions and sesame seeds VEGETARIAN

Entrées

Honey Garlic Butter Baked Salmon

Chicken Adobo- in a tangy savory peppercorn soy sauce

Sides

**Jasmine Rice, Garlic Fried Rice, Roasted Potatoes V
Asparagus Tips, Chef's Blend, Squash Blend V**

Soups

Clam Chowder El Camino Café Culinary Creation

French Onion Vegetarian

Entrées

Baked Mac & Cheese Casserole with panko crust

Grilled Sweet & Spicy Pineapple Pork Chop

Blackened Tilapia- with mango pico de gallo

Sides

**Jasmine Rice, Ruby Wild Pilaf, Pickle Bomb
Squash Blend, Broccoli, Chef's Blend**

Friday

April 10, 2026

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 April 6, 2026 – April 10, 2026

Global Cuisine

Monday

Tofu, Udon Noodle Stir-Fry *PLANT BASED*
 Sprouted tofu, udon noodles, sliced Portobello mushrooms,
 bok choy and red bell peppers
El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Gyro Salad Bowl
 Chopped lamb/beef, mixed greens, red onions, cucumbers,
 tomatoes and tzatziki topped with crunchy pita chips

Wednesday

Spam Loco Moco
 Spam(pork) & fried egg served with savory brown gravy, jasmine rice,
 green onions and a side of macaroni salad

Thursday

Southwest Wrap
 Chicken strips, cilantro rice, black beans, corn, smashed avocado, sour cream,
 chipotle aioli, cotija cheese and cilantro in a whole wheat tortilla

Friday

Carnitas Platter
 Slow-cooked tender pork, Spanish rice, beans, guacamole, pico de gallo
 lime, served with warm flour tortilla

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>