



Monday

May 4, 2026

	Moroccan Lentil V GF PB
	Beef, Tomato & Orzo Soup El Camino Café Culinary Creation
Entrées	Polenta and Eggplant Parmesan (Marinara, Mozzarella and Parmesan) Vegetarian
	Smoked BBQ Beef Brisket
	Baked Rock Fish with Dijon Butter Sauce
Sides	Jasmine Rice, Brown Rice Pilaf, Mashed Potatoes with Gravy Chef's Blend, Brussel Sprouts, Sesame Green Beans

Soups	Mexican Street Corn VEGETARIAN
	Menudo-Mexican Beef and Tripe
Entrées	Chili Relleno with salsa rojo and queso Vegetarian
	Geno's Famous Pork Chili Verde with flour tortillas
	Pollo Loco - "crazy chicken" citrusy marinade with cumin, coriander and smoked paprika
Sides	Jasmine Rice, Spanish Rice, Cilantro Lime Rice Chef's Blend, Chayote & Tomatoes, Cauliflower, Horchata, Bottled Coke



Wednesday

May 6, 2026

Soups	Minestrone Soup El Camino Café Culinary Creation V PB
	Crab and Corn Chowder
Entrées	Lentil Sheppard Pie Vegetarian GF lentils, celery, onions, carrots and corn in savory sauce topped with mashed potatoes
	Garlic and Lemon Crusted Baked Cod with Roasted Tomatoes
	Lemon, Sage and Honey Baked Chicken Breast
Sides	Jasmine Rice, White & Wild Pilaf, Roasted Sweet Potatoes Chef's Blend, Buttered Corn, Glazed Carrots

Thursday

May 7, 2026

Soups	Ladle & Leaf Green Chili Chicken
	Miso Soup V GF PB El Camino Café Culinary Creation
Entrées	Palak Paneer Vegetarian (Creamy spinach with traditional Indian Spices and paneer cheese)
	Braised Barramundi in caramel sauce with garlic and onions
	Roasted Turkey Breast with gravy
Sides	Jasmine Rice, Saffron Basmati Rice, Naan, Mashed Potatoes & Gravy Broccoli, Chef's Blend, Green Bean

Friday

May 8, 2026

Soups	Clam Chowder El Camino Café Culinary Creation
	Carrot & Ginger V GF PB
Entrées	Sweet & Sour Tofu with peppers, onions and pineapple V
	Tortilla Crusted Salmon with Roasted Corn Salsa
	Roasted Hanger Steak with Roasted Garlic Cloves and Rosemary
Sides	Jasmine Rice, Black Pearl Medley V, Paprika Roasted Potatoes Broccoli, Asparagus Tips, Chef's Blend



Week May 4, 2026 – May 6, 2026

Global Cuisine

Monday

Crispy Tofu Stir-Fry *PLANT BASED*

Tofu sautéed with carrots, snow pea, sliced bell peppers & onions, Mushrooms, green onions and spicy peanut sauce topped with crushed peanuts and a side of jasmine rice
El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Street Taco's

Lengua (beef tongue), carne asada (beef), pork carnitas, onions, cilantro, salsa roja and salsa verde on corn tortillas

Wednesday

Sizzling Sisig

Diced pork sautéed with Anaheim green peppers, red diced peppers and onions served with sliced lime, crushed chicharrones and jasmine rice

Thursday

SUSHI

Friday

Party Wings!

Crispy chicken wings tossed in teriyaki, Korean gochujang or original Franks Buffalo sauce Served with a side of carrots & celery with ranch dressing

Café Hours

Monday – Friday

Weekend/Holidays

Breakfast

6:30 a.m. – 10:00 a.m.
(Omelet Station Ends 9:45)
Closed: 10:00 a.m. – 11:00 a.m.

Café Closed for Breakfast

Please join us at the

Bistro for Breakfast

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.

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.

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

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

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