



Soups

Monday

May 18, 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

Coconut Crusted Cod with a beurre blanc sauce

Chicken Adobo- in a tangy savory peppercorn soy sauce

Sides

**Jasmine Rice, Garlic Rice V, Mashed Potatoes & Gravy
Chef's Blend, Cauliflower, Succotash** (lima beans and corn)

Soups

Hot & Sour Soup El Camino Café Culinary Creation VEGETARIAN

Turkey Chili with Beans

Vegetarian Lasagna VEGETARIAN

Entrées

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

Roasted Hanger Steak with green peppercorn sauce

Sides

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

Soups

Moqueca (Brazilian Fish Stew) El Camino Café Culinary Creation

Roasted Red Pepper Gouda VEGETARIAN

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

Entrées

Roasted Hawaiian Ono Wahoo

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

Miso Soup El Camino Café Culinary Creation

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

Entrées

Blackened Tilapia- with mango pico de gallo

Parmesan Crusted Pork Chop

Sides

**Jasmine Rice, Mashed Potatoes & Gravy, Ruby Wild Pilaf 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 Sesame Lime Chicken Breast

Honey Garlic Butter Baked Salmon

Sides

**Jasmine Rice, 5 Grain Pilaf, Roasted Potatoes
Squash Blend, Broccoli, Chef's Blend**

Friday

May 22, 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 May 18, 2026 – May 22, 2026

Global Cuisine

Monday

BBQ Beef Sandwich *PLANT BASED*

Land Lover's plant base sirloin beef simmered in tangy bbq sauce and cabbage slaw on a hamburger bun served with curly fries
El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Gyro Salad Roll

Lamb/beef, mixed greens, red onions, cucumbers, tomatoes and tzatziki rolled into lavash flat bread

Wednesday

Spam Loco Moco

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

Thursday



Friday

Bulgogi Beef Udon Srir Fry

Thinly sliced beef strips sautéed with udon noodles, bok choy, peppers & onions, scallions and sesame seeds

Café Hours

| Monday – Friday | Weekend/Holidays |
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| <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> |