



Soups

## Monday

June 8, 2026

**Beef Stroganoff Soup** **El Camino Café Culinary Creation**

**Green Chili Pozole** **Vegetarian GFDF**

**Ricotta Stuffed Manicotti Parmesan** **VEGETARIAN MD**

**Green Thai Curry Chicken with Vegetables** **MD**

**Corn Flaked Crusted Tilapia**

Sides

**Jasmine Rice, Pearled Cous Cous Pilaf, Vegetarian Spring Roll  
Chef's Blend, Green Beans, Bok Choy**

Soups

**Zucchini, Tomato & Orzo** **VEGETARIAN El Camino Café Culinary Creation**

**Beef Chili with Cheese & Green Onions**

**Spanakopita**

Greek savory spinach pie with feta and filo dough **VEGETARIAN MD**

Entrées

**Carolina BBQ Glazed Chicken Breast** **MD**

**Pan Fried Barramundi with Tarragon Butter Sauce**

Sides

**Jasmine Rice, 5 Grain Rice Pilaf, Potatoes Au gratin  
Chef's Blend, Broccoli, Brussel Sprouts**

Soups

**Chicken Matzo Ball Soup** **El Camino Café Culinary Creation**

**Broccoli & Cheddar** **VEGETARIAN**

**Vegetarian Moussaka** **Vegetarian MD**

(lentils, eggplant, tomatoes, potatoes, creamy béchamel sauce)

Entrées

**Braised Beef Shoulder Roast with carrots, onions and celery** **MD**

**Chicken Cordon Bleu**(chicken breast filled with Swiss cheese & ham)

Sides

**Jasmine Rice, Minnesota Wild Rice, Mashed Potatoes & Gravy  
Chef's Blend, Broccolini, Sautéed Kale**

Soups

**Black-eye Peas** **El Camino Café Culinary Creation VEGETARIAN**

**Mexican Menudo**

**Southern Fried Chicken Leg**

Entrées

**Mediterranean Stuffed Mushrooms** **VEGETARIAN MD**

with ancient grains, kale, sundried tomatoes, feta, culinary cream and olives

**Roasted Salmon with Fresh Dill** **MD**

Sides

**Jasmine Rice, Black Pearl Medley, Macaroni & Cheese  
Chef's Blend, Buttered Corn, Roasted Baby Carrots, Corn Bread**

Soups

**Alex's Clam Chowder** **El Camino Café Culinary Creation**

**Garden Vegetable** **Vegetarian**

Entrées

**Kung Pao Tempura Tofu** **Vegetarian MD**

**Baked Snapper with citrus and fennel slaw**

**House-Made Turkey Lasagna** **MD**

with marinara sauce, ricotta, mozzarella and parmesan cheese

Sides

**Jasmine Rice, Paprika Roasted Potatoes, Garlic Bread  
Broccoli, Chef's Blend, Green Bean Almandine**

## Wednesday

June 10, 2026

## Thursday

June 11, 2026

## Friday

June 12, 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 6**



Week June 8, 2026 – June 12, 2026

**Global Cuisine**

**Monday**

**Kale Ramen Bowl Plant Based**

bok choy, carrots, kelp, cabbage, green onions, wood ear mushrooms, in vegan miso broth  
El Camino Café Lifestyle Medicine Culinary Creation

**Tuesday**

**Shrimp Louie**

petite iceberg lettuce, cold water shrimp, tomatoes, cucumbers, hardboiled egg, bacon, topped with Thousand island dressing

**Wednesday**

**Hawaiian BBQ Chicken Wrap**

pulled chicken, broccoli slaw tossed in Hawaiian BBQ sauce and a side of fresh chips

**Thursday**

**Tuna Poke Bowl**

spicy tuna, edamame, nori salad, pickle ginger, cucumber, avocado, carrots on a bed of brown rice, topped with nori komi furikake

**Friday**

**Fishwich Sandwich**

crispy cod fillet, American cheese, tartar sauce, shredded lettuce on brioche bun served with curly fries and butter pickles

**Café Hours**

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