



Monday
January 20, 2025



Soups

Split Pea *El Camino Café Culinary Creation* GFDFV PB

Jambalaya

Sautéed Sand Dabs with Shrimp Lemon-Caper Sauce

Barbecue Pork Ribs with Honey Bourbon BBQ Sauce

Sides

Jasmine Rice V, Roasted Yukon Gold Potatoes V
Brussel Sprouts, Glazed Carrots, Chef's Blend, Hamburgers, Spiral Fries

Soups

Ladle & Leaf Carrot & Ginger GFDFV PB

Salmon Chowder *El Camino Café Culinary Creation*

Entrées

Braised Ancho Coffee Rubbed Beef Roast

Chicken, Green Beans, Mushroom and Onions Stir Fry

Polenta and Eggplant Parmesan Casserole Vegetarian

Sides

Jasmine Rice, 5 Grain Rice Pilaf, Mashed Potatoes & Gravy
Asparagus, Chef's Blend, Green Beans Almondine

Soups

Black-eye Pea & Tomato Stew GFDFV PB *El Camino Café Culinary Creation*

Thai Chicken & Rice

Entrées

Chili Relleno with Salsa Verde and Queso Vegetarian

Smoked Paprika and Garlic Roasted Chicken

Roast Pork Shoulder with Gravy

Sides

Jasmine Rice, Spanish Rice, Potato Au Gratin
Chef's Blend, Squash with Tomatoes, Cauliflower

Soups

Ethiopian Chicken Stew with Harissa Spice *El Camino Café Culinary Creation*

Sweet Potato Coconut Curry Vegetarian

Entrées

Vegetable Macaroni & Cheese Casserole Vegetarian

Beef Stew with Root Vegetables and Potatoes GFDF

Oven Roasted Salmon Fillet

with roasted cherry tomatoes topped with fresh basil and beurre blanc sauce

Sides

Jasmine Rice, Brown Rice Pilaf, Roasted Garlic Potatoes
Chef's Blend, Broccolini, Roasted Baby Carrots

Soups

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

Mediterranean Vegetable Vegetarian

Entrées

Palak Paneer spinach, paneer cheese and Indian spices Vegetarian

Southern Fried Chicken

Macadamia Crusted Mahi Mahi

Sides

Jasmine Rice, Saffron Rice, Mashed Potatoes & Gravy
Buttered Corn, Chef's Blend, Naan

Thursday
January 23, 2025

Friday
January 24, 2025

Monday



Chicken Chow Mein

chicken strips, shredded cabbage, carrots, cilantro with chow mein noodles

Tuesday

Sizzling Pork Sisig ^{GF}

seasoned diced pork, onions, Anaheim peppers with fried egg served over Garlic Rice garnished with Lime Wedges

Wednesday

French Dip Sandwich on Hoagie Roll

served with Aujus and BOOM BOOM Sauce with hot pickles and a side of fresh potato chips

Thursday

Nashville Hot Crispy Chicken Salad

spicy chicken fritter with buttermilk ranch dressing, shredded lettuce, tomatoes, cucumber, olive, corn, sweet potatoes, blue cheese

Friday

Grilled Lemongrass Chicken

jasmine rice, pickled carrots and daikon, cilantro, basil, sliced cucumbers, roasted peanuts, fish sauce

Café Hours

Monday – Friday

Breakfast

6:30 a.m. – 10:00 a.m.

(Global & Hot Service Ends 9:45)

Closed: 10:00 a.m. – 11:00 a.m.

Lunch

11:00 a.m. – 3:30 p.m.

Global Closes 1:00 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

4:30 p.m. – 8:00 p.m.

Hot service ends 7:30 p.m.

Grill 4:30 – 7:00 p.m.

(No Grillworks)

Café Closes at 7:30 PM

Weekend/Holidays

Café Closed

Please join us at the **Bistro** for Breakfast

Saturday Lunch

11:30 a.m. – 2:30 p.m.

Hot service ends 2:00 p.m.

(No Grillworks)

Closed: 2:30 p.m. – 4:30 p.m.

Saturday Dinner

Hot Food Served 4:30 p.m. – 6:30 p.m.

(No Global Cuisine - No Grillworks)

Café Closes at 7:00 PM

Sunday

11:30 a.m. – 7:00 p.m.

Lunch Hot Meal Service Ends 2:00 p.m.

Grab & Go

Soup, Salad & Sandwiches Available All Day

(No Grillworks)

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 6