

Camp Zama Community Club Dining Room



LUNCH DAILY SPECIAL

Open: Monday - Friday / 11 a.m. - 5 p.m.

\$8.95 / Includes Ice Tea or Coffee

Monday



Pork Adobo

Thursday



Grilled Pork

Tuesday



Pork Carnitas

Friday



Chamorro BBQ

Wednesday



Chicken Don

Dessert

\$5.5

- Carrot Cake
- Red Velvet Cake
- Chocolate Lava Cake
- Apple Pie A La Mode
- Brownie A La Mode

Soup of the Day

- Cup \$2.5
- Bowl \$5.5

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LUNCH MENU



Open: Monday - Friday / 11 a.m. - 5 p.m.

Sandwiches

All Sandwiches are served with Choice of French Fries, Curly Fries or Vegetable Cup

Add Onion Rings \$4.25



Bacon Egg & Cheese Sandwich \$9

Toasted Kaiser Bun Topped with Bacon, Fried Egg, American Cheese, Lettuce and Tomato

The Swiss \$13

Smoked Turkey Breast Served with Swiss Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion and Pesto Aioli on a Toasted Kaiser Bun

Club Sandwich \$11

A Classic Triple Decker Sandwich with Black Forest Ham, Smoked Turkey Breast, Bacon, Lettuce, Tomato and American Cheese



CZCC Hoagie BLT \$10

A Toasted Hoagie Roll Piled High with Bacon, Lettuce, Tomato and a Touch of Mayonnaise



Cuban Reuben \$12

Two Classics Combined into One, Grilled Rye Bread Topped with 1000 Island Dressing, Swiss and American Cheese, Ham, Corned Beef, Pickles and Coleslaw

Egg Salad Sandwich \$7

A Childhood Favorite, Our Homemade Egg Salad Served on Toasted Rye Bread



Open Faced Tuna Melt \$8

Our Very Own Tuna Salad served on Toasted English Muffins topped with Melted American Cheese

Grilled Chicken Monterey \$13

Grilled Chicken Breast Basted with BBQ Sauce, Topped with Crispy Bacon and Monterey Jack Cheese, Served on a Toasted Kaiser Bun with Lettuce, Tomato and Onion

Homemade Char-Grilled Hamburger \$10

Half Pound Char Grilled Homemade Beef Patty served on a Toasted Kaiser Bun with Lettuce, Tomato, Onion and Pickles

Add Cheese: Provolone, Swiss, American or Cheddar \$1
Add: Bourbon Caramelized Onions \$1.5
Add: Bacon \$2

Salad

Seared Ahi Tuna Salad \$15

Pan-Seared Sesame Seed Crusted Ahi Tuna Served over a Bed of Mixed Field Greens with Hard-Boiled Egg and Tomato Garnish Served with Our Homemade Wasabi Dressing

Grilled Chicken Caesar Salad \$13

Grilled Herb-Marinated Breast of Chicken Served on a Bed of Romaine Lettuce, House-Made Croutons and Freshly Shaved Parmesan Cheese



Taco Salad \$11

CHOICE OF BEEF OR CHICKEN

Crispy Flour Tortilla Bowl Filled with Shredder Lettuce and Topped with Refried Beans, Diced Tomatoes, Cheddar Cheese Accompanied with Sour Cream, Salsa and Jalapeños Served on the Side

Vegetarian

Southwest Black Bean Burger \$9

Spicy Black Bean Burger on a Toasted Kaiser Bun with Lettuce, Tomato and Onion

Specialties



Miso Salmon \$17

Grilled Atlantic Salmon with a Miso Glaze Served on a Bed of Creamy Mushroom Risotto

Ponzu Honey Glazed Chicken \$14

Grilled Ponzu Honey Glazed Chicken Breast Served with a Creamy Mushroom Risotto and Seasonal Vegetables

Pasta Marinara \$10

Classic Italian Dish Dating back to the 1700's, Our Homemade Marinara Sauce Consisting of Tomatoes, Onions, Herbs and Spices Tossed with Linguini and Topped with Parmesan Cheese and Fresh Parsley Accompanied with Garlic Bread



Garden Fresh Veggie Hoagie \$9

Toasted Hoagie Roll Filled with Lettuce, Tomato, Onion, Banana Peppers, Jalapeno Peppers and Avocado Aioli