

Camp Zama Community Club Dining Room



# LUNCH

# DAILY SPECIAL

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

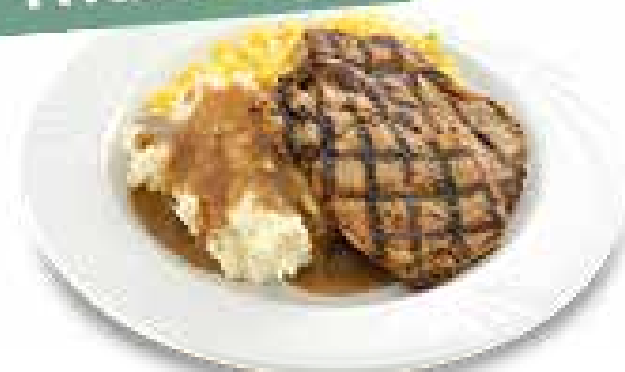
**\$8.95** / Includes Ice Tea or Coffee

**Monday**



**Sweet & Sour Chicken**

**Thursday**



**Grilled Pork**

**Tuesday**



**Pork Carnitas**

**Friday**



**Pork Adobo**

**Wednesday**



**Chicken Don**

**Dessert**

**\$5.5**

- Carrot Cake
- Red Velvet Cake
- Creme Brulee
- 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



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## Sandwiches

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

Add Onion Rings \$4.25

### The Swiss \$13

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



### 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



### Bacon Egg & Cheese Sandwich \$9

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

### Tuna Salad Sub \$8

Our Very Own Tuna Salad Served  
on a Toasted Hoagie Roll, Garnished  
with Lettuce and Tomato

### Egg Salad Sandwich \$7

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

### Grilled Chicken Monterey \$13

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

### Homemade Char-Grilled Hamburger \$10

Half-pound Homemade Burger  
Grilled to Perfection Served on  
a Brioche Bun Garnished with  
Lettuce, Tomato and Onion

Add Cheese: Provolone,  
Swiss, American, Pepper Jack  
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  
Acompanied with Sour Cream,  
Salsa and Jalapeños Served on the  
Side

## Vegetarian

### Southwest Black Bean Burger \$9

Spicy Black Bean Burger on a  
Toasted Brioche 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