

Monday
March 16, 2026

Today's Soup		\$1.99 \$3.99
Today's Vegetarian Soup	Cream of Broccoli and Cheddar Soup	\$1.99 \$3.99
Breakfast Bistro	Buttermilk Pancakes, Chicken Apple Sausage, Fresh Fruit	\$8.75
Global Adventure	Chili Lime Shrimp, Asparagus, Spaghetti Tossed in Garlic Butter Sauce, Citus Chili Glaze	\$12.95
Market Grill	Chipotle Pulled Pork Slider, Jicama, Apple Slaw and Curly Fries	\$11.25
Vegetarian	Chili Lime Tofu, Grilled Lemon Pepper Asparagus, Spaghetti Tossed in Garlic Butter Sauce, Citus Chili Glaze	\$10.25

Tuesday
March 17, 2026

Today's Soup	Pork Rojo Pozole, Simmered in Chili Infused Pork Stock, Hominy, Chopped Cilantro & Onion	\$1.99 \$3.99
Today's Vegetarian Soup	Tofu & Chayote Rojo Pozole, Simmered in Chili Infused Pork Stock, Hominy, Chopped Cilantro & Onion	\$1.99 \$3.99
Breakfast Bistro	House Baked Biscuit and Chorizo Sausage Gravy, Fried Egg	\$8.75
Global Adventure	Chicken or Pork Rojo, Simmered in Chili Tomato Onion Sauce, Spanish Rice, Refried Beans, Warm Tortilla	\$12.95
Market Grill	El Diablo Chicken Sandwich, Mexican Spiced, Jalapeno, Pepper Jack Cheese Lettuce, Tapatio Aioli, Tater Tots	\$11.25
Vegetarian	Mexican Cheese, Chayote, Black Bean, Corn Enchiladas, House Salsa, Rice and Beans	\$10.25

Wednesday
March 18, 2026

Today's Soup	Spring Chicken Gnocchi Soup, Peas, Asparagus, Fresh Mint	\$1.99 \$3.99
Today's Vegetarian Soup	Southwest Spring Vegetable Soup, Simmered in Cilantro Jalapeno Infused Vegetable Broth	\$1.99 \$3.99
Breakfast Bistro	Eggs Benedict, Basil Hollandaise, Grilled Tomato & Asparagus, Breakfast Potatoes.	\$8.75
Global Adventure	Comed Beef & Cabbage Plate, Slow Braised Beef, Roasted Red Bliss Potatoes, Steamed Cabbage	\$12.95
Market Grill	Fried Fish and Chips with Cole Slaw and House Tartar Sauce	\$11.25
Vegetarian	Roasted Tofu and Spring Vegetable Rice Bowl	\$10.25

Thursday
March 19, 2026

Today's Soup	Smoked Chicken Corn & Asparagus Soup Simmered in Jalapeno Infused Broth	\$1.99 \$3.99
Today's Vegetarian Soup	Southwest Tortilla & Spring Vegetable Soup	\$1.99 \$3.99
Breakfast Bistro	Steak and Eggs, Grilled Tri-Tip, Scrambled Eggs, Chipotle Black Bean and Corn Salsa	\$8.75
Global Adventure	Lemon Pepper Salmon with Wild Rice Pilaf, Corn Edamame and Cucumber Salsa	\$12.95
Market Grill	BBQ Pulled Beef Slider with Blue Cheese Slaw, and Seasoned Fries	\$11.25
Vegetarian	Lemon Pepper Tofu With Wild Rice Pilaf and Roasted Spring Vegetables	\$10.25

Friday
March 20, 2026

Today's Soup		\$1.99 \$3.99
Today's Vegetarian Soup	Roasted Tomato Bisque with House Made Croutons	\$1.99 \$3.99
Breakfast Bistro	Chilaquitos with Fried Egg, Salsa Verde, Black Beans	\$8.25
Global Adventure	Create your Own Calzone, House Made Pizza Dough, Roasted Tomato Pizza Sauce	\$12.95
Market Grill	Meatball Grinder, Provolone Cheese, Roasted Tomato Sauce, Curly Fries	\$11.25
Vegetarian	Black Bean Burger, Caramelized Onion and Mushrooms, Roasted Jalapeno Aioli, Seasoned Fries	\$12.95

Epicurean Group at Ross Stores

Executive Chef: Mark Scott | mark@epicurean-group.com | (310) 508-1970



Café Service Hours

Breakfast Hours
7:30 am - 10:00 am

Lunch Hours
11:30 am - 1:30 pm

Dinner Hours
7:00 am - 3:00 pm

Grab & Go Specials

MUNCH

Chicken Caesar Salad

Spicy Turkey Sandwich,
Swiss, Chipotle Aioli,
Lettuce, Tomato, Onion,
MUNCH

Southwest Steak Salad

Chicken Finger Basket with Fries

WRAPARNAV
Snap Pea Cobb Salad,
Bacon, Egg, Cucumber,
Tomatoes, Blue Cheese,
Salami, Provolone
Sandwich Baguette
TRAVARNAV

Asian Chicken Salad

Build your own Poke Bowl

MUNCH

Chicken Pad Thai Salad

Buffalo Chicken Calzone

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In the Know

Epitomize Group is a Food Service Management Company headquartered on the West Coast. We are one of the best food service companies to be certified as a Green Business, recognized for community environmental responsibility, resource conservation, and pollution prevention. We have multiple offices on the West Coast.

