

NEW ISLANDS DINING HALL

Hours: Monday-Friday: NO BREAKFAST

Lunch: 10:30am-4pm

Dinner: 4pm-8pm

Saturday & Sunday: Brunch: 10am-2pm

(Closed 2pm-4pm)

Dinner: 4pm-8pm

Prices: Breakfast: \$7.00

Lunch: \$9.25

Dinner: \$11.25

MONDAY SEPTEMBER 18TH

SANTA CATALINA PIZZA AND PASTA

- CHICKEN FRESCO, ONIONS, ARTICHOKE, GARLIC, BELL PEPPERS, SUNDRIED TOMATOES, PESTO CREAM, CHEESE RAVIOLI
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- PASTOR PORK QUESADILLA, PICO DE GALLO, QUESO FRESCO

FARMER'S MARKET

- ORGANIC FRUIT
- STRAWBERRY AND BANANA YOGURT SMOOTHIE
- TERIYAKI BROWN RICE AND VEGETABLE BOWL AND VEGAN CHICKEN

SANTA ROSA GRILL

- GUACAMOLE BURGER, LETTUCE, PEPPER JACK, AND TOMATO ON SPECIALTY BUN

ANACAPA SALADS

- BEET SALAD AND CANDIED WALNUT, ARUGULA, GOAT CHEESE, CHAMPAGNE VINAIGRETTE

- PASTA PRIMAVERA, GARDEN FRESH VEGETABLES WITH GOLDEN ITALIAN DRESSING
- TRADITIONAL CAESAR SALAD
- TUNA SALAD WITH CHERRY TOMATOES, ASPARAGUS, EXTRA VIRGIN OLIVE OIL
- MEXICAN STREET CORN SALAD WITH CHICKEN, ONION, TOMATOES, CILANTRO, CHIPOTLE RANCH
- CUBAN STYLE JICAMA SALAD, RED PEPPERS, ONIONS, CUCUMBERS, CILANTRO AND LEMON DRESSING

ANACAPA SOUPS

- CHICKEN NOODLE SOUP
- CREAM OF TOMATO
- BEEF MINISTRONE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY SEPTEMBER 19TH

SANTA CATALINA PIZZA AND PASTA

- PENNE ABBRIATTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARMESAN
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- CHICKEN TAMALES, RICE, BEANS, HOUSE MADE SALSA, SOUR CREAM

FARMER'S MARKET

- ORGANIC FRUIT
- ORGANIC LETTUCE WRAPS, EGGPLANT, SQUASH, ONIONS, BELL PEPPERS, CORN AND JICAMA SALSA WITH ANCHO AIOLI
- BERRY SMOOTH SMOOTHIE

SANTA ROSA GRILL

- TRADITIONAL RUEBEN ON A HOAGIE, CORN BEEF, SAUERKRAUT, THOUSAND ISLANDS AND SWISS

ANACAPA SUSHI

- THAI PEANUT CHICKEN AND SOBA NOODLE SALAD
- THAI PEANUT AND SOBA NOODLE VEGETABLE SALAD
- SPICY TUNA
- CALIFORNIA ROLL

ANACAPA SOUPS

- CHICKEN NOODLE
- BEEF, MUSHROOM AND POTATO
- LOBSTER BISQUE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

WEDNESDAY SEPTEMBER 20TH

SANTA CATALINA PIZZA AND PASTA

- NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- SOPES, GROUND BEEF, BEANS, LETTUCE, SOUR CREAM, PICO DE GALLO, COTIJA CHEESE

FARMER'S MARKET

- ORGANIC FRUIT
- VEGAN MUSHROOM BROTH BOWL, AND BROWN RICE
- PINEAPPLE, ORANGE AND VANILLA YOGURT SMOOTHIE

SANTA ROSA GRILL

- CCC PATTY, CRISPY CHICKEN PATTY, CHIPOTLE AIOLI ON CIABATTA, LETTUCE, TOMATO AND PROVOLONE

ANACAPA SALADS

- BEET SALAD AND CANDIED WALNUT, ARUGULA, GOAT CHEESE, CHAMPAGNE VINAIGRETTE
- PASTA PRIMAVERA, GARDEN FRESH VEGETABLES WITH GOLDEN ITALIAN DRESSING
- TRADITIONAL CAESAR SALAD
- TUNA SALAD WITH CHERRY TOMATOES, ASPARAGUS, EXTRA VIRGIN OLIVE OIL
- MEXICAN STREET CORN SALAD WITH CHICKEN, ONION, TOMATOES, CILANTRO, CHIPOTLE RANCH
- CUBAN STYLE JICAMA SALAD, RED PEPPERS, ONIONS, CUCUMBERS, CILANTRO AND LEMON DRESSING

ANACAPA SOUPS

- CHICKEN NOODLE
- CHICKEN ORZO
- CREAM OF MUSHROOM

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

THURSDAY SEPTEMBER 21ST

SANTA CATALINA PIZZA AND PASTA

- CHICKEN AND BROCCOLI WITH BOWTIE, PARMESAN SAUCE, TOMATOES, ONIONS AND MUSHROOMS
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- TACO THURSDAY, PORK PASTOR AND CARNE ASADA

FARMER'S MARKET

- ORGANIC FRUIT
- SHITAKE AND ASPARAGUS TACOS, JICAMA SLAW, MANGO SALSA
- FRESH BLENDER GREEN SMOOTHIES

SANTA ROSA GRILL

- GRILLED CHEESE WITH ROAST BEEF, SWISS, HORSERADISH AIOLI AND TOMATOES

ANACAPA SALADS

- BEET SALAD AND CANDIED WALNUT, ARUGULA, GOAT CHEESE, CHAMPAGNE VINAIGRETTE
- PASTA PRIMAVERA, GARDEN FRESH VEGETABLES WITH GOLDEN ITALIAN DRESSING
- TRADITIONAL CAESAR SALAD
- TUNA SALAD WITH CHERRY TOMATOES, ASPARAGUS, EXTRA VIRGIN OLIVE OIL
- MEXICAN STREET CORN SALAD WITH CHICKEN, ONION, TOMATOES, CILANTRO, CHIPOTLE RANCH
- CUBAN STYLE JICAMA SALAD, RED PEPPERS, ONIONS, CUCUMBERS, CILANTRO AND LEMON DRESSING

ANACAPA SOUPS

- CHICKEN NOODLE
- BROCCOLI AND CHEDDAR
- CHICKEN AND RICE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

FRIDAY SEPTEMBER 22ND

SANTA CATALINA PIZZA AND PASTA

- TORTELLINI AND CHICKEN ALFREDO WITH SAUSAGE, PEPPERS, TOMATOES AND ONIONS
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- SWEATY TACOS, BEEF BARBACOA, LETTUCE, PICO DE GALLO, TOMATILLO SALSA

FARMER'S MARKET

- ORGANIC FRUIT
- ROASTED VEGETABLES AND PESTO MEDLEY WITH GLUTEN FREE PASTA
- BERRY DELICIOUS SMOOTHIE

SANTA ROSA GRILL

- TERIYAKI PULLED BEEF STEAM BUN WITH SRIRACHA COLESLAW

ANACAPA SALADS

- CHICKEN WALDORF, CRAPES, CELERY, RAISINS, CANDIED PECANS
- ORZO MEDITERRANEAN, TOMATOES, OLIVES, CUCUMBERS AND FETA
- TRADITIONAL CAESAR SALAD
- STRAWBERRY SALAD, WALNUTS, GOAT CHEESE, RED ONIONS ORANGE VINAIGRETTE
- NOPALES, TOMATOES, CILANTRO, RED ONIONS AND PICKLED JALAPENOS
- TURKEY COBB SALAD, EGGS, BACON, TOMATOES, BLUE CHEESE, CUCUMBERS, RANCH

ANACAPA SOUPS

- CHICKEN NOODLE
- GARDEN VEGETABLE
- CLAM CHOWDER

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

SATURDAY & SUNDAY

SEPTEMBER 23RD & 24TH

- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- FULL SALAD, FRUIT AND DRESSING STATION
- WAFFLE STATION

SANTA ROSA GRILL

- CHEF'S CHOICE

ANACAPA SALADS

- CHEF'S CHOICE

FARMER'S MARKET STATION

- CHEF'S CHOICE

SANTA CRUZ SWEETS

- FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)

ISLANDS CAFE DINING HALL

Hours: Monday – Friday:

Breakfast: 7am-10:30pm

Lunch: 10:30- 4pm

Dinner: 4pm-8pm

Saturday & Sunday: Brunch: 10am-2pm

(Closed 2pm-4pm)

Dinner: 4pm-8pm

Prices: Breakfast: \$7.00

Lunch/Brunch: \$9.25

Dinner: \$11.25

MONDAY SEPTEMBER 18TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- TANDOORI WHITE FISH WITH CUCUMBER AND YOGURT SAUCE
- RICE PILAF
- LEMON PEPPER VEGETABLE MEDLEY

DINNER

- BBQ QUARTER CHICKEN
- GARLIC WHIPPED POTATOES
- ROASTED CORN & VEGETABLE MEDLEY

SAN NICHOLAS DELI

- JALAPENO BLT ON FLAT BREAD WITH MOZZARELLA

SANTA ROSA BREAKFAST

- CHORIZO AND EGG BURRITO WITH POTATOES AND CHEESE

SAN MIGUEL PAN ASIAN GRILL

- KUNG PAO CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

TUESDAY SEPTEMBER 19TH

SAN CLEMENTE ENTREES AND SIDES

- TORTILLA CRUSTED CHICKEN, TOMATILLO CREAM SAUCE
- ROASTED RED POTATOES
- FAJITA STYLE VEGETABLES

DINNER

- POMEGRANATE GLAZED PORK LOIN
- WHIPPED POTATOES
- GARLIC SCENTED VEGETABLES

SAN NICHOLAS DELI

- BLACKENED CHICKEN CAESAR WRAP

SANTA ROSA BREAKFAST

- CHORIZO AND EGG BURRITO WITH POTATOES AND CHEESE

SAN MIGUEL PAN ASIAN GRILL

- ORANGE CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY SEPTEMBER 20TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN FRESCO, SUNDRIED TOMATOES, ARTICHOKE, ONIONS AND PESTO CREAM SAUCE
- WILD RICE PILAF
- GREEN BEANS AND VEGETABLE MEDLEY

DINNER

- BEEF STEW, ONIONS, CARROTS, BACON AND MUSHROOMS
- BUTTERY WHIPPED POTATOES
- SAUTÉED SQUASH AND PEPPERS

SAN NICHOLAS DELI

- ITALIAN SANDO, MORTADELLA, PROSCIUTTO, SALAMI AND HAM, PICKLED VEGETABLE RELISH, PROVOLONE AND AIOLI

SANTA ROSA BREAKFAST

- CHORIZO AND EGG BURRITO WITH POTATOES AND CHEESE

SAN MIGUEL PAN ASIAN GRILL

- LEMONGRASS CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

THURSDAY SEPTEMBER 21ST

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN CAPRESE, TOMATO, PESTO AND FRESH MOZZARELLA
- GARLIC WHIPPED POTATOES
- ITALIAN VEGETABLES

DINNER

- KOREAN MARINATED TRI TIP
- EDAMAME JASMIN RICE
- SAUTÉED SQUASH AND PEPPERS

SAN NICHOLAS DELI

- ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI

SANTA ROSA BREAKFAST

- CHORIZO AND EGG BURRITO WITH POTATOES AND CHEESE

SAN MIGUEL PAN ASIAN GRILL

- SWEET AND SOUR CHICKEN WITH, PINEAPPLES, ONIONS AND PEPPERS
- STIR FRY NOODLES

- STEAMED RICE
 - POT STICKER, WONTON OR EGGROLLS
- ### SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY SEPTEMBER 22ND

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- BLACKENED TILAPIA, MANGO SALSA
 - RICE PILAF
 - SAUTÉED VEGETABLES
- ### SAN NICHOLAS DELI

- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD

SANTA ROSA BREAKFAST

- CHORIZO AND EGG BURRITO WITH POTATOES AND CHEESE

SAN MIGUEL PAN ASIAN GRILL

- TEMPURA CHICKEN AND PEPPER WITH SESAME SAUCE
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY

SEPTEMBER 23RD & 24TH

BREAKFAST

- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- FULL SALAD, FRUIT AND DRESSING STATION
- WAFFLE STATION
- SMOOTHIE AND JUICE BAR