**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 25TH**

**SANTA CATALINA PIZZA AND PASTA**
- FARFALLE AND POLPETTE, MEATBALLS, MUSHROOMS, ONIONS, PEPPERS AND GARLIC WITH CHOICE OF SAUCES  
- PIZZA DE JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- PORK CHILI VERDE PLATTER, RICE, BEANS AND CORN TORTILLAS

**FARMER’S MARKET**
- ORGANIC LOCAL PICKED FRUIT  
- GLUTEN FREE PASTA, VEGAN SAUSAGE, TOMATO BASIL SAUCE AND GARDEN VEGETABLES  
- SMOOTHIE OF THE DAY

**SANTA ROSA GRILL**
- GARLIC STEAK DIP, PROVOLONE, SAUTÉED ONIONS, A1 AU JUS, FRESH BAKED DELI ROLL

**ANACAPA SALADS**
- SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT  
- ASPARAGUS AND TOMATO WITH ROASTED CORN AND FETA CHEESE  
- TRADITIONAL CAESAR SALAD  
- CRISPY CHICKEN ASIAN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS BELL PEPPERS, BEAN SPROUTS  
- MEXICAN CHICKEN CAESAR, PEPITAS, TOMATOES, OLIVES AND CILANTREO  
- PASTA PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI

**ANACAPA SOUPS**
- CILANTRO & CHEESE ENCHILADA  
- CHICKEN MINESTRONE  
- CREAM OF TOMATO

**WEDNESDAY SEPTEMBER 27TH**

**SANTA CATALINA PIZZA AND PASTA**
- NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE

**SANTA CATALINA MEXICAN GRILL**
- BEEF TAQUITOS, LETTUCE, SOUR CREAM, TOMATOES, COTIJA CHEESE

**FARMER’S MARKET**
- ORGANIC PEARS AND APPLES  
- ITALIAN SUB WRAP, BALSAMIC GRILLED VEGETABLES, PICKLED VEGGIE RELISH, GLUTEN FREE WRAP  
- SMOOTHIE OF THE DAY

**SANTA ROSA GRILL**
- BBQ BEEF SANDWICH ROLL, PULLED BEEF AND COLESLAW ON WARM ROLL

**ANACAPA SALADS**
- SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT  
- CAJUN FISH TACOS, CHIPOTLE COLESLAW, BLACKENED WHITE FISH, GUACAMOLE AND HOMEMADE SALSA

**FARMER’S MARKET**
- ORGANIC LOCAL PICKED FRUIT  
- COCONUT THAI BROTH RICE NOODLE BOWL, CABBAGE, TOFU, SPROUTS, CARROTS, PEPPERS, MUSHROOMS, MINT AND BASIL  
- SMOOTHIE OF THE DAY

**SANTA ROSA GRILL**
- FISH AND CHIPS, TARTAR SAUCE

**ANACAPA SALADS**
- SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT  
- ASPARAGUS AND TOMATO WITH ROASTED CORN AND FETA CHEESE  
- TRADITIONAL CAESAR SALAD  
- CRISPY CHICKEN ASIAN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS BELL PEPPERS, BEAN SPROUTS  
- MEXICAN CHICKEN CAESAR, PEPITAS, TOMATOES, OLIVES AND CILANTREO  
- PASTA PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI

**ANACAPA SOUPS**
- CILANTRO & CHEESE ENCHILADA  
- CREAM OF BROCCOLI

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES  
- (LUNCH & DINNER)

**TUESDAY SEPTEMBER 26TH**

**SANTA CATALINA PIZZA AND PASTA**
- PENNE SORENTO, TOMATO CREAM, OLIVES, SUNDRIED TOMATOES, CHICKEN AND BELL PEPPERS  
- PIZZA DE JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- CAJUN FISH TACOS, CHIPOTLE COLESLAW, BLACKENED WHITE FISH, GUACAMOLE AND HOMEMADE SALSA

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES  
- (LUNCH & DINNER)

**ANACAPA SALADS**
- SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
• ASPARAGUS AND TOMATO WITH ROASTED CORN AND FETA CHEESE
• TRADITIONAL CAESAR SALAD
• CRISPY CHICKEN ASIAN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS BELL PEPPERS, BEAN SPROUTS
• MEXICAN CHICKEN CAESAR, PEPITAS, TOMATOES, OLIVES AND CILANTRO
• PASTA PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI PASTA

ANACAPA SOUPS
• CILANTRO & CHEESE ENCHILADA
• LENTIL AND VEGETABLES
• BEEF AND MUSHROOM WITH POTATOES

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
• (LUNCH & DINNER)

THURSDAY SEPTEMBER 28TH

SANTA CATALINA PIZZA AND PASTA
• TORTELLINI FRESCO, SAUTEED SPINACH, CHICKEN, BASIL, OLIVES, SUNDRIED TOMATOES SAUCE
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• FISH N CHIPS WITH AVOCADO TARTAR SAUCE AND LEMON

ANACAPA SALADS
• SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
• ASPARAGUS AND TOMATO WITH ROASTED CORN AND FETA CHEESE
• TRADITIONAL CAESAR SALAD
• CRISPY CHICKEN ASIAN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS BELL PEPPERS, BEAN SPROUTS
• MEXICAN CHICKEN CAESAR, PEPITAS, TOMATOES, OLIVES AND CILANTRO
• PASTA PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI PASTA

ANACAPA SOUPS
• CILANTRO & CHEESE ENCHILADA HOT AND SOUR VEGETABLE SOUP
• MISO AND TOFU SOUP
• EGG FLOWER VEGETABLE

SANTA ROSA GRILL
• CIABATTA AND CHICKEN PATTY MELT, ONION RINGS, SWISS CHEESE, GARLIC AIOLI ROASTED PEPPERS AND BANANA PEPPERS

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• APPLE, BRIE AND CARAMELIZED ONION QUESADILLA, GLUTEN FREE TORTILLA, AVOCADO AND TOMATO RELISH WITH BALSAMIC

SANTA ROSA GRILL
• CIABATTA AND CHICKEN PATTY MELT, ONION RINGS, SWISS CHEESE, GARLIC AIOLI ROASTED PEPPERS AND BANANA PEPPERS

SUSHI
• SPICY TUNA AND DAikon SPROUT
• PHILLY ROLL WITH SALMON, CREAM CHEESE AND CUCUMBERS
• SEAWEED AND CUCUMBERS WITH PEPPERS AND AHI, SESAME DRESSING
• SEAWEED AND CUCUMBERS WITH PEPPERS AND SESAME DRESSING

ANACAPA SOUPS
• CILANTRO & CHEESE ENCHILADA HOT AND SOUR VEGETABLE SOUP
• MISO AND TOFU SOUP
• EGG FLOWER VEGETABLE

SANTA CATALINA MEXICAN GRILL
• PIZZA DE JOUR AND CHEF’S FAVORITES

ANACAPA SALADS
• SPICY TUNA AND DAIKON SPROUT
• PHILLY ROLL WITH SALMON, CREAM CHEESE AND CUCUMBERS
• SEAWEED AND CUCUMBERS WITH PEPPERS AND AHI, SESAME DRESSING
• SEAWEED AND CUCUMBERS WITH PEPPERS AND SESAME DRESSING

SANTA ROSA GRILL
• CILANTRO & CHEESE ENCHILADA
• POTATO AND KALE
• CLAM CHOWDER

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
• (LUNCH & DINNER)

SATURDAY & SUNDAY SEPT. 30TH & OCT. 1ST

CLOSED
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 25TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN MARSALA, WILD MUSHROOM CREAM SAUCE  
- PARMESAN WHIPPED POTATOES  
- SAUTÉED ITALIAN SQUASH MEDLEY  

**DINNER**
- PAN ROASTED SALMON, ROASTED BELL PEPPER CREAM SAUCE  
- RICE PILAF  
- LOCAL FARMED VEGETABLES  

**SAN NICHOLAS DELI**
- CAPRESE FLAT BREAD, TOMATO, BASIL, PESTO, RED ONIONS AND FRESH MOZZARELLA  

**SAN ROSA BREAKFAST**
- HAM, SWISS, EGG BAGEL SLIDER  

**SAN MIGUEL PAN ASIAN GRILL**
- SESAME CHICKEN AND PEPPERS  
- STIR FRY NOODLES  
- STEAMED RICE  
- POT STICKER, WONTON OR EGGROLLS  

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES  

**TUESDAY SEPTEMBER 26TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN CORDON BLEU STACK, SWISS, SMOKED HAM AND TARRAGON HERB SAUCE  
- RICE PILAF  
- ITALIAN VEGETABLE MEDLEY  

**DINNER**
- SAVORY KETCHUP GLAZED CERTIFIED ANGUS MEATLOAF, WITH A BACON, ONION AND MUSHROOM SAUCE  
- BUTTERY MASHED POTATOES  
- VEGETABLE MEDLEY  

**SAN NICHOLAS DELI**
- TURKEY CLUB WRAP, SMOKED TURKEY, LETTUCE, BACON, CHEESE, PESTO AIOLI, AVOCADO  

**SAN ROSA BREAKFAST**
- HAM, SWISS, EGG BAGEL SLIDER  

**SAN MIGUEL PAN ASIAN GRILL**
- SESAME CHICKEN AND PEPPERS  
- STIR FRY NOODLES  
- STEAMED RICE  
- POT STICKER, WONTON OR EGGROLLS  

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES  

**WEDNESDAY SEPTEMBER 27TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- SEAFOOD, CHICKEN AND SAUSAGE JAMBALAYA  
- STEAMED RICE  
- SAUTÉED BROCCOLI FLORETS AND PEPPERS  

**DINNER**
- SOY GINGER GLAZED FLANK STEAK, MANGO RELISH  
- SESAME RICE  

**SAN NICHOLAS DELI**
- 3 LIL PIGGY’S, BACON, HAM AND PROSCIUTTO , PROVOLONE AND CHIPOTLE AIOLI TOASTED GARLIC BREAD  

**SAN ROSA BREAKFAST**
- SWISS CHEESE PANCAKES  
- LEMONGRASS CHICKEN  
- STIR FRY NOODLES  
- STEAMED RICE  
- POT STICKER, WONTON OR EGGROLLS  

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES  

**THURSDAY SEPTEMBER 28TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- TANDOORI CHICKEN WITH PEPPERS AND ONIONS  
- VEGETABLE MEDLEY  
- RICE PILAF  

**SAN ANGUS PAN ASIAN GRILL**
- THAI GARLIC SCENTED WHITE FISH  
- CILANTRO RICE  
- STEAMED BROCCOLI  

**SAN NICHOLAS DELI**
- 3 LIL PIGGY’S, BACON, HAM AND PROSCIUTTO, PROVOLONE AND CHIPOTLE AIOLI TOASTED GARLIC BREAD  

**SAN ROSA BREAKFAST**
- HAM, SWISS, EGG BAGEL SLIDER  

**SAN MIGUEL PAN ASIAN GRILL**
- SWEET AND SOUR PINEAPPLE PORK  
- STIR FRY NOODLES  
- STEAMED RICE  
- POT STICKER, WONTON OR EGGROLLS  

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES  

**FRIDAY SEPTEMBER 29TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BBQ GLAZED TRI TIP, ROASTED CORN RELISH  
- HERB ROASTED RED POTATOES  
- GARDEN FRESH VEGETABLES  

**SAN NICHOLAS DELI**
- TUNA, SWISS AND AVOCADO CROISSANT, LETTUCE, TOMATOES AND AIOLI  

**SAN ROSA BREAKFAST**
- HAM, SWISS, EGG BAGEL SLIDER  

**SAN MIGUEL PAN ASIAN GRILL**
- TEMPURA CHICKEN WITH TERIYAKI AND PEPPERS  
- STIR FRY NOODLES  
- STEAMED RICE  
- POT STICKER, WONTON OR EGGROLLS  

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES  

**SATURDAY & SUNDAY SEPT. 30TH & OCT. 1ST**

**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