

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 OCTOBER 16TH

SANTA CATALINA PIZZA AND PASTA

- FARFALLE AND POLPETTE, MEATBALLS, MUSHROOMS, ONIONS, PEPPERS AND GARLIC WITH CHOICE OF SAUCES
- PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL

- FAJITA BEEF BOLIO, BELL PEPPERS, ONIONS, PICO DE GALLO, QUESO COTIJA

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

- RUEBEN SANDWICH, RYE BREAD, SWISS, SAUERKRAUT AND THOUSAND ISLANDS

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
- CHICKEN MINISTRONE
- CREAM OF TOMATO

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES
- (LUNCH & DINNER)

TUESDAY OCTOBER 17TH

SANTA CATALINA PIZZA AND PASTA

- PENNE SORENTO, TOMATO CREAM, OLIVES, SUNDRIED TOMATOES, CHICKEN AND BELL PEPPERS
- PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL

- BURRITO MOJADO, GROUND BEEF, CHEESE, RICE, BEANS AND ANCHO SAUCE

FARMER’S MARKET

- ORGANIC LOCAL PICKED FRUIT
- FAJITA VEGGIE TACOS, SQUASH, PEPPERS, ONIONS, ANCHO SAUCE AND MANGO PICO DE GALLO
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL

- BBQ PORK SANDWICH ROLL, PULLED BEEF AND COLESLAW ON FRESH BAKED FRENCH ROLL

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
- CREAM OF BROCCOLI
- CHICKEN TORTILLA

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES
- (LUNCH & DINNER)

WEDNESDAY OCTOBER 18TH

SANTA CATALINA PIZZA AND PASTA

- NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED

CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE

- PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL

- CHICKEN ENCHILADAS, 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

- BUFFALO JUMBO CHICKEN LEG, ON A BED OF SOUTHERN SLAW

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 OCTOBER 19TH

SANTA CATALINA PIZZA AND PASTA

- TORTELLINI FRESCO, SAUTÉED SPINACH, CHICKEN, BASIL, OLIVES, SUNDRIED TOMATOES SAUCE
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- TORTA THURSDAY, CARNITAS, PICO DE GALLO, BEANS, LETTUCE, QUESO FRESCO

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- SMOOTHIE OF THE DAY
- APPLE, BRIE AND CARAMELIZED ONION GRILLED CHEESE, GLUTEN FREE BREAD, BALSAMIC AIOLI (VEGAN CHEESE ON REQUEST)

SANTA ROSA GRILL

- CRAB CAKE AND BRIOCHE, LETTUCE, TOMATO AND REMOULADE 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 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 CRUZ SWEETS

- FROZEN YOGURT AND COOKIES
- (LUNCH & DINNER)

FRIDAY OCTOBER 20TH

SANTA CATALINA PIZZA AND PASTA

- PENNE AL POMODORO CON POLLO, BASIL, GARLIC, CHICKEN AND TOMATOES
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- TACO SALAD, GROUND PORK, LETTUCE, TOMATO, PICO DE GALLO, CHEESE, BLACK OLIVES AND SALSA FRESCA

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- VEGAN NACHO, PICO DE GALLO, BLACK BEANS, GUACAMOLE
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL

- FISH N CHIPS WITH AVOCADO TARTER 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
- POTATO AND KALE
- CLAM CHOWDER

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES
- (LUNCH & DINNER)

SATURDAY & SUNDAY

OCTOBER 21TH & 22TH

CLOSED

SLANDS 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 OCTOBER 16TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

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

DINNER

- BAKED SALMON, LEMON DILL CREAM SAUCE,
- RICE PILAF
- LOCAL FARMED VEGETABLES

SAN NICHOLAS DELI

- CAPRESE FLAT BREAD, TOMATO, BASIL, PESTO, RED ONIONS AND FRESH MOZZARELLA

SANTA ROSA BREAKFAST

- SWISS CHEESE AND BLUEBERRY PANCAKES

SAN MIGUEL PAN ASIAN GRILL

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

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

TUESDAY OCTOBER 17TH

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

SANTA ROSA BREAKFAST

- SWISS CHEESE AND BLUEBERRY PANCAKES

SAN MIGUEL PAN ASIAN GRILL

- SESAME CHICKEN AND PEPPERS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY OCTOBER 18TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHILI COLORADO, STEW BEEF IN A RICH RED CHILI SAUCE
- BLACK BEAN AND RICE PILAF
- SAUTÉED SQUASH AND PEPPERS

DINNER

- SOY GINGER GLAZED PORK LOIN, MANGO RELISH
- SESAME RICE
- SAUTÉED ASIAN VEGETABLES

SAN NICHOLAS DELI

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

SANTA ROSA BREAKFAST

- SWISS CHEESE AND BLUEBERRY PANCAKES

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 OCTOBER 19TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- TANDOORI WHITE FISH WITH PEPPERS AND ONIONS, CUCUMBER YOGURT SAUCE
- VEGETABLE MEDLEY
- ROASTED RED POTATOES

DINNER

- CHICKEN ADOBO
- CILANTRO RICE
- STEAMED BROCCOLI

SANTA ROSA BREAKFAST

- SWISS CHEESE AND BLUEBERRY PANCAKES

SAN NICHOLAS DELI

- ANGUS ROAST BEEF AND PEPPER JACK CIABATTA, ROASTED PEPPERS, HORSERADISH AIOLI, TOMATOES AND PEPPERONCINI’S

SAN MIGUEL PAN ASIAN GRILL

- SWEET AND SOUR PINEAPPLE PORK
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY SEPTEMBER 29TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- BBQ GLAZED PORK TIPS, ROASTED CORN RELISH
- HERB ROASTED RED POTATOES
- GARDEN FRESH VEGETABLES

SAN NICHOLAS DELI

- TUNA, SWISS AND AVOCADO CROISSANT, LETTUCE, TOMATOES AND AIOLI

SANTA ROSA BREAKFAST

- SWISS CHEESE AND BLUEBERRY PANCAKES

SAN MIGUEL PAN ASIAN GRILL

- TEMPURA CHICKEN WITH TERIYAKI AND PEPPERS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

SATURDAY & SUNDAY

OCTOBER 21ST & 22ND

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