### 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 23RD

**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**
- **CRISPY BEEF TACO SUPREME,** **GROUND BEEF,** **CHEESE,** **LETTUCE,** **TOMATO AND PICO DE GALLO**

**FARMER’S MARKET**
- **ORGANIC FRUIT**

### SANTA ROSA GRILL
- **TERIYAKI BROWN RICE AND VEGETABLE BOWL**  
AND **VEGAN CHICKEN**  
**SMOOTHIE OF THE DAY**

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

### TUESDAY OCTOBER 24TH

**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 TAMALE,** **RICE,** **BEANS,** **HOUSE MADE SALSA,** **SOUR CREAM**

**FARMER’S MARKET**
- **ORGANIC FRUIT**
- **ORGANIC LETTUCE WRAPS,** **EGGPLANT,** **SQUASH,** **ONIONS,** **BELL PEPPERS,** **CORN**
- **VEGETARIAN AND GLUTEN FREE SOY CHICKEN ASIAN SALAD WRAP**
- **SMOOTHIE OF THE DAY**

### WEDNESDAY OCTOBER 25TH

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

**SANTA CATALINA MEXICAN GRILL**
- **SIETE DE MAR,** **VARIETY OF FRESH SEAFOOD,** **RICH TOMATO BROTH**

**FARMER’S MARKET**
- **ORGANIC FRUIT**
- **VEGETARIAN AND GLUTEN FREE SOY CHICKEN ASIAN SALAD WRAP**
- **SMOOTHIE OF THE DAY**

### 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 MINESTRONE**
- **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)
- WILD WING WEDNESDAY, CHOICE OF SOUTHERN BBQ OR BUFFALO SAUCE

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 OCTOBER 26TH

SANTA CATALINA PIZZA AND PASTA
- CHICKEN AND BROCCOLI WITH TORTELLINI, PARMESAN SAUCE, TOMATOES, ONIONS AND MUSHROOMS
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- TACO THURSDAY, HOUSE MARINATED CARNE ASADA, PASTOR, HOMEMADE SALSAS

FARMER’S MARKET
- ORGANIC FRUIT
- SHIITAKE AND ASPARAGUS TACOS, JICAMA SLAW, MANGO SALSA
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- FRENCH DIP WITH HORSERADISH AIOLI, SWISS, CARAMELIZED ONIONS AND AU JUS, FRENCH LOAF

FRIDAY OCTOBER 27TH

SANTA CATALINA PIZZA AND PASTA
- SPINACH RAVIOLI AND CHICKEN ALFREDO WITH SAUSAGE, PEPPERS, TOMATOES AND ONIONS
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- TACO SALAD SUPREME, GIANT TACO BOWL, ANCHO SPICED BEEF, LETTUCE, TOMATOES, OLIVES, CHEESE, PICO DE GALLO AND GUACAMOLE

SANTA ROSA GRILL
- FISH AND CHIPS, TARTAR SAUCE

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

SANTA CATALINA MEXICAN GRILL
- TACO SALAD SUPREME, GIANT TACO BOWL, ANCHO SPICED BEEF, LETTUCE, TOMATOES, OLIVES, CHEESE, PICO DE GALLO AND GUACAMOLE

FARMER’S MARKET
- ORGANIC FRUIT
- ROASTED VEGETABLES AND PESTO MEDLEY WITH GLUTEN FREE PASTA
- BERRY DELICIOUS SMOOTHIE

SANTA ROSA GRILL
- FISH AND CHIPS, TARTAR SAUCE

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

SANTA CATALINA MEXICAN GRILL
- TACO SALAD SUPREME, GIANT TACO BOWL, ANCHO SPICED BEEF, LETTUCE, TOMATOES, OLIVES, CHEESE, PICO DE GALLO AND GUACAMOLE

FARMER’S MARKET
- ORGANIC FRUIT
- ROASTED VEGETABLES AND PESTO MEDLEY WITH GLUTEN FREE PASTA
- BERRY DELICIOUS SMOOTHIE

SANTA ROSA GRILL
- FISH AND CHIPS, TARTAR SAUCE

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

SANTA CATALINA MEXICAN GRILL
- TACO SALAD SUPREME, GIANT TACO BOWL, ANCHO SPICED BEEF, LETTUCE, TOMATOES, OLIVES, CHEESE, PICO DE GALLO AND GUACAMOLE

FARMER’S MARKET
- ORGANIC FRUIT
- ROASTED VEGETABLES AND PESTO MEDLEY WITH GLUTEN FREE PASTA
- BERRY DELICIOUS SMOOTHIE

SANTA ROSA GRILL
- FISH AND CHIPS, TARTAR SAUCE
ONIONS, CUCUMBERS, CILANTRO AND LEMON DRESSING

ANACAPA SOUPS
- CHICKEN NOODLE
- GARDEN VEGETABLE
- CLAM CHOWDER

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

SATURDAY & SUNDAY

OCTOBER 28TH & 29TH
- 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 OCTOBER 23RD

SAN CLEMENTE ENTREES AND SIDES
LUNCH
- THAI CURRY WHITE FISH WITH PINEAPPLE SALSA
- 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

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 OCTOBER 24TH

SAN CLEMENTE ENTREES AND SIDES
DINNER
- POMEGRANATE GLAZED PORK LOIN
- WHIPPED POTATOES
- GARLIC SCENTED VEGETABLES

SAN NICHOLAS DELI
- BLACKENED CHICKEN CAESAR WRAP

SANTA ROSA BREAKFAST

SAN MIGUEL PAN ASIAN GRILL
- BISCUIT AND GRAVY
- ORANGE CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

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 OCTOBER 23RD

SAN CLEMENTE ENTREES AND SIDES
LUNCH
- THAI CURRY WHITE FISH WITH PINEAPPLE SALSA
- 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

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 OCTOBER 24TH

SAN CLEMENTE ENTREES AND SIDES
DINNER
- POMEGRANATE GLAZED PORK LOIN
- WHIPPED POTATOES
- GARLIC SCENTED VEGETABLES

SAN NICHOLAS DELI
- BLACKENED CHICKEN CAESAR WRAP

SANTA ROSA BREAKFAST

SAN MIGUEL PAN ASIAN GRILL
- BISCUIT AND GRAVY
- ORANGE CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES
**WEDNESDAY OCTOBER 25TH**

**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**
- BISCUIT AND GRAVY

**SAN MIGUEL PAN ASIAN GRILL**
- LEMONGRASS CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGGROLLS

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

**THURSDAY OCTOBER 26TH**

**SAN CLEMENTE ENTREES AND SIDES**

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

**DINNER**
- KOREAN MARINATED TIP
- EDAMAME JASMIN RICE
- SAUTÉED SQUASH AND PEPPERS

**SAN NICHOLAS DELI**
- ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSERADISH AIOLI

**SANTA ROSA BREAKFAST**
- BISCUIT AND GRAVY

**SAN MIGUEL PAN ASIAN GRILL**
- TEMPURA CHICKEN AND PEPPER WITH SESAME SAUCE
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGGROLLS

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

**SATURDAY & SUNDAY OCTOBER 28TH & 29TH**

**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