

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 30TH

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

- CRISPY TACO NACHO, GROUND BEEF, NACHO CHEESE, PICO DE GALLO AND OLIVES

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- TERIYAKI AND ORGANIC RICE BOWL, SAUTÉED GARDEN VEGETABLES, VEGAN CHICKEN
- 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 CILANTRO
- TORTELLINI 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 31ST

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

- CAJUN SHRIMP TACOS, CHIPOTLE COLESLAW, BLACKENED WHITE FISH, GUACAMOLE AND HOMEMADE SALSA

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- VEGAN BROTH AND SOBA NOODLE BOWL, BOK CHOY, TOFU, SPROUTS, CARROTS, PEPPERS, 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 CILANTRO
- TORTELLINI PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI PASTA

ANACAPA SOUPS

- CILANTRO & CHEESE ENCHILADA
- CREAM OF BROCCOLI
- CHICKEN TORTILLA

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES
- (LUNCH & DINNER)

WEDNESDAY NOVEMBER 1ST

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

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

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 PULLED PORK SANDWICH, COLESLAW ON WARM 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 CILANTRO
- TORTELLINI 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 NOVEMBER 2ND

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, SAVORY CARNITAS, BEANS, LETTUCE, CHEESE, SOUR CREAM AND PICO DE GALLO

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- SMOOTHIE OF THE DAY
- VEGAN AND GLUTEN FREE GRILLED CHEESE, 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
- CALIFORNIA ROLL, CRAB, CUCUMBER AND AVOCADO

- 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 CRUZ SWEETS

- FROZEN YOGURT AND COOKIES
- (LUNCH & DINNER)

FRIDAY NOVEMBER 3RD

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

- BEEF TAQUITOS, LETTUCE, SOUR CREAM, TOMATOES, COTIJA CHEESE

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
- TORTELLINI 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

NOVEMBER 4TH & 5TH

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 OCTOBER 30TH

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

SANTA ROSA BREAKFAST

- CHORIZO BREAKFAST BURRITO, POTATOES, EGGS 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

TUESDAY OCTOBER 31ST

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

- CHORIZO BREAKFAST BURRITO, POTATOES, EGGS AND CHEESE

SAN MIGUEL PAN ASIAN GRILL

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

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY NOVEMBER 1ST

SAN CLEMENTE ENTREES AND SIDES

LUNCH

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

DINNER

- SOY GINGER PORK CHOP, 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

- CHORIZO BREAKFAST BURRITO, POTATOES, EGGS 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 NOVEMBER 2ND

SAN CLEMENTE ENTREES AND SIDES

LUNCH

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

DINNER

- THAI GARLIC SCENTED WHITE FISH
- CILANTRO RICE
- STEAMED BROCCOLI

SANTA ROSA BREAKFAST

- CHORIZO BREAKFAST BURRITO, POTATOES, EGGS AND CHEESE

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 TRI TIP, 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

- CHORIZO BREAKFAST BURRITO, POTATOES, EGGS AND CHEESE

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

NOVEMBER 4TH & 5TH

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