NEW ISLANDS DINING HALL

Hours: Monday-Friday: NO BREAKFAST
Lunch: 10:30am-4pm
Dinner: 4pm-8pm
Saturday & Sunday: Brunch: 10am-2pm
(Closed 2pm-4pm)

Prices: Breakfast: $7.00
Lunch: $9.25
Dinner: $11.25

MONDAY NOVEMBER 13TH
SANTA CATALINA PIZZA AND PASTA
- CHICKEN FRESCO, ONIONS, ARTICHOKE, GARLIC, BELL PEPPERS, SUNDRIED TOMATOES, PESTO CREAM, CHEESE RAVIOLI
- PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
- COCKTAIL DEL MAR, SEAFOOD MIX, RICH TOMATO BROTH
FARMER’S MARKET
- ORGANIC FRUIT
- FAJITA VEGETABLE AND ORGANIC BROWN RICE BOWL, AVOCADO RELISH AND ANCHO SAUCE
- SMOOTHIE OF THE DAY
SANTA ROSA GRILL
- CRAB CAKE PO BOY, BROICHE BUN, REMOULADE, LETTUCE AND TOMATOES
ANACAPA SALADS
- CHICKEN WALDORF, GRAPESES, CELERY, RAISINS, CANDIED PECANS
- ORZO MEDITERRANEAN, TOMATOES, OLIVES, CUCUMBERS AND FETA
- TRADITIONAL CAESAR SALAD
ANACAPA SOUPS
- PORK POSOLE
- CREAM OF TOMATO
- BEEF MINESTRONE
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
SANTA ROSA GRILL
- CAPE COD FISH AND CHIPS, TARTER SAUCE AND LEMON WEDGES
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
- PORK POSOLE
- MISO AND TOFU SOUP
- EGG FLOWER VEGETABLE
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY NOVEMBER 14TH
SANTA CATALINA PIZZA AND PASTA
- PENNE ABBRIATTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARMESAN
- PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
- CHILI RELLENO PLATTER, RICE, BEANS, CHEESE, HOMEMADE SALSA
FARMER’S MARKET
- ORGANIC FRUIT
- ORGANIC LETTUCE WRAPS, SAUTÉED NAPA CABBAGE, SPROUTS, CARROTS, ONIONS AND MUSHROOMS IN A SOY GINGER GLAZE
- SMOOTHIE OF THE DAY
SANTA ROSA GRILL
- BBQ PORK STEAM BUNS, SRIRACHA SLAW
ANACAPA SUSHI
- THAI PEANUT TEMPURA CHICKEN AND SOBA NOODLE SALAD

WEDNESDAY NOVEMBER 15TH
SANTA CATALINA PIZZA AND PASTA
- CHICKEN FETTUCCINI ALFREDO
- PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
- CRISPY FISH TACOS, COLESLAW AND CHIPOTLE AIOLI
FARMER’S MARKET
- ORGANIC WHOLE FRUIT
- SHIITAKE MUSHROOM AND ASPARAGUS TACOS, CORN AND JICAMA SALSA
- SMOOTHIE OF THE DAY
SANTA ROSA GRILL
- BRB PORK STEAM BUNS, SRIRACHA SLAW
ANACAPA SUSHI
- THAI PEANUT TEMPURA CHICKEN AND SOBA NOODLE SALAD
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<th>Menu Item</th>
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<tr>
<td>THAI PEANUT AND SOBA NOODLE VEGETABLE SALAD</td>
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<td>SPICY TUNA</td>
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<td>FRIDAY NOVEMBER 17TH</td>
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<td>SANTA CATALINA PIZZA AND PASTA</td>
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<td>TORTELLINI &amp; CHICKEN WITH SAUSAGE, PEPPERS, TOMATOES, ONIONS, AND PESTO CREAM</td>
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<td>FIESTA BOWL – HOUSE MARINATED CHICKEN WITH RICE, BEANS, GUacamole, SOUR CREAM AND PICO DE GALLO</td>
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<td>PATTY MELT, SAUTÉED ONIONS, MUSHROOMS, SLICED MOZZARELLA AND BUTTERY SOURDOUGH</td>
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<td>STRAWBERRY SALAD, WALNUTS, GOAT CHEESE, RED ONIONS ORANGE VINAIGRETTE</td>
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<td>3 BERRY AND ORGANIC MIX GREEN SALAD WITH RASPBERRY DRESSING</td>
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<td>TURKEY COBB SALAD, EGGS, BACON, TOMATOES, BLUE CHEESE, CUCUMBERS, RANCH</td>
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<td>SANTA ROSA GRILL</td>
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<td>CHEF’S CHOICE</td>
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<td>FARMER’S MARKET STATION</td>
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<td>SANTA CRUZ SWEETS</td>
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<td>FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)</td>
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ISLANDS CAFE DINING HALL

**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 NOVEMBER 13TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - TANDOORI WHITE FISH WITH CUCUMBER AND YOGURT SAUCE
  - RICE PILAF
  - LEMON PEPPER VEGETABLE MEDLEY
- **DINNER**
  - BBQ CHICKEN, MANGO PICO DE GALLO
  - GARLIC WHIPPED POTATOES
  - CORN ON THE COBB

**SAN NICHOLAS DELI**
- JALAPENO BLT ON FLAT BREAD WITH MOZZARELLA

**SAN ROSA BREAKFAST**
- SWISS CHEESE & BLUEBERRY PANCAKE

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

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

**TUESDAY NOVEMBER 14TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - CHICKEN PARMESAN
  - YUKON WHIPPED POTATOES
  - ITALIAN STYLE VEGETABLES
- **DINNER**
  - CITRUS MARINATED PORK LOIN, SAUTÉED APPLES AND ONION REDUCTION
  - RICE PILAF
  - SAUTÉED SQUASH AND PEPPERS
  - CORN BEEF FLAT BREAD, TOMATO, LETTUCE, ONION, SLICED MOZZARELLA AND HONEY MUSTARD

**SAN NICHOLAS DELI**
- BLACKENED CHICKEN CAESAR WRAP, JALAPENO CILANTRO WRAP

**SAN ROSA BREAKFAST**
- SWISS CHEESE & BLUEBERRY PANCAKE

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

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

**WEDNESDAY NOVEMBER 15TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - CHICKEN A LA GARDENÉ - SUNDRYED TOMATOES, ARTICHOKE, ONIONS AND PESTO CREAM SAUCE
  - WILD RICE PILAF
  - GREEN BEANS AND VEGETABLE MEDLEY
- **DINNER**
  - 6 HOUR BRAISED POT ROAST
  - WHIPPED POTATOES
  - GARLIC SCENTED VEGETABLES

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

**SAN ROSA BREAKFAST**
- SWISS CHEESE & BLUEBERRY PANCAKE

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

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

**THURSDAY NOVEMBER 16TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - SAVORY BEEF LASAGNA
  - 3 CHEESE AND PESTO LASAGNA
  - ALFREDO AND MARINARA
- **DINNER**
  - CARVED KOREAN MARINATED TRI TIP
  - EDAMAME JASMIN RICE
  - SAUTÉED SQUASH AND PEPPERS

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

**SAN ROSA BREAKFAST**
- SWISS CHEESE & BLUEBERRY PANCAKE

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

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

**FRIDAY NOVEMBER 17TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - THAI RED CURRY BEEF AND PEPPERS
  - BROWN RICE
  - ASIAN STYLE VEGETABLES

**SAN NICHOLAS DELI**
- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD

**SAN ROSA BREAKFAST**
- SWISS CHEESE & BLUEBERRY PANCAKE

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

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

**SATURDAY & SUNDAY NOVEMBER 18TH & 19TH**

**BREAKFAST**
- FULL SERVICE BREAKFAST GRILL
- OMELETT 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