

**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 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

- FRENCH DIP ON A FRESH HOAGIE WITH SWISS AND AU JUS

ANACAPA SALADS

- CHICKEN WALDORF, GRAPES, CELERY, RAISINS, CANDIED PECANS
- ORZO MEDITERRANEAN, TOMATOES, OLIVES, CUCUMBERS AND FETA
- TRADITIONAL CAESAR SALAD

- STRAWBERRY SALAD, WALNUTS, GOAT CHEESE, RED ONIONS ORANGE VINAIGRETTE
- 3 BERRY AND ORGANIC MIX GREEN SALAD WITH RASPBERRY DRESSING
- TURKEY COBB SALAD, EGGS, BACON, TOMATOES, BLUE CHEESE, CUCUMBERS, RANCH

ANACAPA SOUPS

- PORK POSOLE
- CREAM OF TOMATO
- BEEF MINESTRONE

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

- CRAB CAKE PO BOY, BRIOCHE BUN, REMOULADE, LETTUCE AND TOMATOES

ANACAPA SALADS

- CHICKEN WALDORF, GRAPES, CELERY, RAISINS, CANDIED PECANS
- ORZO MEDITERRANEAN, TOMATOES, OLIVES, CUCUMBERS AND FETA
- TRADITIONAL CAESAR SALAD
- STRAWBERRY SALAD, WALNUTS, GOAT CHEESE, RED ONIONS ORANGE VINAIGRETTE
- 3 BERRY AND ORGANIC MIX GREEN SALAD WITH RASPBERRY DRESSING
- TURKEY COBB SALAD, EGGS, BACON, TOMATOES, BLUE CHEESE, CUCUMBERS, RANCH

ANACAPA SOUPS

- PORK POSOLE
- BEEF, MUSHROOM AND POTATO
- LOBSTER BISQUE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

**WEDNESDAY NOVEMBER 15TH**

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

- NACHO TACO – GROUND BEEF, NACHO CHEESE, SOUR CREAM, LETTUCE AND PICO DE GALLO

FARMER’S MARKET

- ORGANIC FRUIT
- VEGAN THAI CURRY, RAMEN, MUSHROOM AND VEGGIE BROTH BOWL
- SMOOTHIE OF THE DAY

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)

**THURSDAY NOVEMBER 16TH**

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
- SHITAKE MUSHROOM AND ASPARAGUS TACOS, CORN AND JICAMA SALSA

- SMOOTHIE OF THE DAY

SANTA ROSA GRILL

- BBQ PORK STEAM BUNS, SRIRACHA SLAW

ANACAPA SUSHI

- THAI PEANUT TEMPURA CHICKEN AND SOBA NOODLE SALAD

- THAI PEANUT AND SOBA NOODLE VEGETABLE SALAD
- SPICY TUNA
- CALIFORNIA ROLL

#### ANACAPA SOUPS

- PORK POSOLE
- BROCCOLI AND CHEDDAR
- CHICKEN AND RICE

#### SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

### **FRIDAY NOVEMBER 17TH**

#### SANTA CATALINA PIZZA AND PASTA

- TORTELLINI & CHICKEN WITH SAUSAGE, PEPPERS, TOMATOES, ONIONS, AND PESTO CREAM
- PIZZA DU JOUR AND CHEF'S FAVORITES

#### SANTA CATALINA MEXICAN GRILL

- FIESTA BOWL – HOUSE MARINATED CHICKEN WITH RICE, BEANS, GUACAMOLE, SOUR CREAM AND PICO DE GALLO

#### FARMER'S MARKET

- ORGANIC FRUIT
- SOY CHICKEN AND GARDEN VEGETABLE PENNE PASTA WITH TOMATO BASIL SAUCE

#### SANTA ROSA GRILL

- PATTY MELT, SAUTÉED ONIONS, MUSHROOMS, SLICED MOZZARELLA AND BUTTERY SOURDOUGH

#### ANACAPA SALADS

- CHICKEN WALDORF, GRAPES, CELERY, RAISINS, CANDIED PECANS
- ORZO MEDITERRANEAN, TOMATOES, OLIVES, CUCUMBERS AND FETA
- TRADITIONAL CAESAR SALAD

- STRAWBERRY SALAD, WALNUTS, GOAT CHEESE, RED ONIONS ORANGE VINAIGRETTE

- 3 BERRY AND ORGANIC MIX GREEN SALAD WITH RASPBERRY DRESSING

- TURKEY COBB SALAD, EGGS, BACON, TOMATOES, BLUE CHEESE, CUCUMBERS, RANCH

#### ANACAPA SOUPS

- PORK POSOLE
- GARDEN VEGETABLE
- CLAM CHOWDER

#### SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

### **SATURDAY & SUNDAY**

### **NOVEMBER 18TH & 19TH**

- 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 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

### SANTA ROSA BREAKFAST

- SWISS CHEESE & BLUEBERRY PANCAKE

### SAN MIGUEL PAN ASIAN GRILL

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

### SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

## TUESDAY NOVEMBER 14TH

### SAN CLEMENTE ENTREES AND SIDES

- CHICKEN PARMESAN
- YUKON WHIPPED POTATOES
- ITALIAN STYLE VEGETABLES

#### DINNER

- CITRUS MARINATED PORK LOIN, SAUTÉED APPLES AND ONION REDUCTION
- RICE PILAF
- SAUTÉED SQUASH AND PEPPERS

### SAN NICHOLAS DELI

- CORN BEEF FLAT BREAD, TOMATO, LETTUCE, ONION, SLICED MOZZARELLA AND HONEY MUSTARD

### SANTA ROSA BREAKFAST

- SWISS CHEESE & BLUEBERRY PANCAKE

### SAN MIGUEL PAN ASIAN GRILL

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

### SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

## WEDNESDAY NOVEMBER 15TH

### SAN CLEMENTE ENTREES AND SIDES

#### LUNCH

- CHICKEN A LA GARDENE - SUNDRIED TOMATOES, ARTICHOKES, 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

- BLACKENED CHICKEN CAESAR WRAP, JALAPENO CILANTRO WRAP

### SANTA ROSA BREAKFAST

- SWISS CHEESE & BLUEBERRY PANCAKE

### 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 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

### SANTA ROSA BREAKFAST

- SWISS CHEESE & BLUEBERRY PANCAKE

### SAN MIGUEL PAN ASIAN GRILL

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

### SANTA 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

### SANTA 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

### SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

## SATURDAY & SUNDAY

## NOVEMBER 18TH & 19TH

#### 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