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 6TH
SANTA CATALINA PIZZA AND PASTA
• FETTUCCINI ALFREDO, CHICKEN AND SAUSAGE IN A CREAMY PARMESAN SAUCE
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• GROUND BEEF NACHO SUPREME, HOUSE MADE SALSA, GUACAMOLE AND SOUR CREAM
SANTA ROSA GRILL
• CHICKEN BREAST FRITTER ON A PRETZEL BUN WITH SAUTÉED MUSHROOMS, ONION, PEPPER JACK AND A1 AIOLI
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
• TRADITIONAL CAESAR SALAD
• SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
• CRANBERRY CILANTRO QUINOA SALAD
ANACAPA SOUPS
• CHICKEN TORTILLA
• SPINACH, ORZO AND TOMATO
• BEEF, MUSHROOM AND POTATO SANTA CRUZ SWEETS
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• TERIYAKI VEGETABLE, TOFU AND RICE NOODLES, SRIRACHA AIOLI
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• BBQ PORK STEAM BUNS, SWEET CHINESE BBQ SAUCE, PORK AND STEAMED BUN
SUSHI
• SPICY TUNA AND DAikon SPROUT
• PHILLY ROLL WITH SALMON, CREAM CHEESE AND CUCUMBERS
• SEAWEED AND CUCUMBERS WITH PEPPERS AND SESAME DRESSING
• SEAWEED AND CUCUMBERS WITH PEPPERS AND SESAME DRESSING
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
• TRADITIONAL CAESAR SALAD
• SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
SANTA ROSA GRILL
• KRABBY PATTY CRAB CAKE BURGER, LETTUCE, TOMATO, ONION AND CAPER AIOLI, Brioche Bun
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
• TRADITIONAL CAESAR SALAD
• SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
ANACAPA SOUPS
• CHICKEN TORTILLA
• SPLIT PEA WITH HAM
• CREAM OF MUSHROOM
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
THURSDAY NOVEMBER 9TH
SANTA CATALINA PIZZA AND PASTA
• SPINACH RAVIOLI DEL CAMPO, ARTICHOokes, MUSHROOMS, SHALLOTS SUNDRIED TOMATOES AND SAUSAGE, PESTO CREAM
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• TAMALE THURSDAY, BEEF TAMALE, PAN FRIED, SOUR CREAM, GUACAMOLE AND PICO
FARMER’S MARKET
• ORGANIC FRUITS
• SOUTHWESTERN SOY CHICKEN WRAP, LETTUCE, CORN, BLACK BEAN, PICO DE GALLO AND AVOCADO WITH ANCHO MAYO
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• ITALIAN CHEESE STEAK, BEEF, ONIONS, BELL PEPPERS, MARINARA, SLICED MOZZARELLA AND TOASTED CIABATTA
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
• TRADITIONAL CAESAR SALAD
• SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
• CRANBERRY CILANTRO QUINOA SALAD
ANACAPA SOUPS
• CHICKEN TORTILLA
• HOT AND SOUR VEGETABLE SOUP
• MISO AND TOFU SOUP
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
FRIDAY NOVEMBER 10TH
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
SATURDAY & SUNDAY NOVEMBER 11th & 12th
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
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)

**Prices:**
- Breakfast: $7.00
- Lunch/Brunch: $9.25
- Dinner: $11.25

**MONDAY NOVEMBER 6TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- Thai Green Curry Chicken with Peppers and Onions
- Cilantro Rice
- Vegetable Medley

**DINNER**
- Chicken Adobo, Sweet Soy Sauce
- Pickle Ginger Whipped Potatoes
- Broccoli Florets

**SAN NICHOLAS DELI**
- Sauteed Apples, Onions and Brie Cheese on a Croissant

**SAN ROSA BREAKFAST**
- Ham and Swiss Bagel with Egg

**SAN MIGUEL PAN ASIAN GRILL**
- General Tso Chicken
- Stir Fry Noodles
- Steamed Rice
- Pot Sticker, Wonton or Egg Rolls

**SANTA CRUZ SWEETS**
- Frozen Yogurt and Cookies

**TUESDAY NOVEMBER 7TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- Chicken Fresco, Sundried Tomatoes, Artichokes, Onions and Pesto Cream Sauce
- Wild Rice Pilaf
- Green Beans and Vegetable Medley

**DINNER**
- Grilled Pork Loin, Bacon, Mushrooms, Tomatoes and Shallots
- Butter Whipped Potatoes
- Sauteed Squash and Peppers

**SAN NICHOLAS DELI**
- 3 Alarm Flat Bread, Jalapeno BLT with Pepper Jack on Flat Bread and Chipotle Aioli

**SAN NIGELA PAN ASIAN GRILL**
- Grilled Teriyaki Chicken Bowl
- Steamed Rice
- Fried Rice
- Pot Sticker, Wonton or Egg Rolls

**SANTA CRUZ SWEETS**
- Frozen Yogurt and Cookies

**WEDNESDAY NOVEMBER 8TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- Japanese Breaded Tilapia, Citrus Glaze
- Sesame Scented Rice
- Box Choy and Eggplant

**DINNER**
- Country Beef Stew, Onions, Bacon and Carrots
- Sour Cream Whipped Potatoes
- Sauteed Squash Medley

**SAN NICHOLAS DELI**
- Hummus, Sprouts, Tomatoes, Avocado, Tandoori Aioli on Naan Bread

**SAN ROSA BREAKFAST**
- Ham and Swiss Bagel with Egg

**SAN MIGUEL PAN ASIAN GRILL**
- Honey Ginger Glaze Tempura Chicken, Bell Peppers and Onions
- Stir Fry Noodles
- Steamed Rice
- Pot Sticker, Wonton or Egg Rolls

**SANTA CRUZ SWEETS**
- Frozen Yogurt and Cookies

**THURSDAY NOVEMBER 9TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- Chicken Florentine, Rich Savory Artichoke and Spinach Cream Sauce
- Garlic Whipped Potatoes
- Vegetable Medley

**DINNER**
- Santa Maria Style Carved Tri Tip with BBQ Au Jus
- Baked Potato Bar
- Broccoli Florets

**SAN NICHOLAS DELI**
- The Ranch Trio Melt, Turkey, Ham and Roast Beef with Ortega Chili Melt with Swiss Cheese and Ranch

**SAN MIGUEL PAN ASIAN GRILL**
- Honey Ginger Glaze Tempura Chicken, Bell Peppers and Onions
- Stir Fry Noodles
- Steamed Rice
- Pot Sticker, Wonton or Egg Rolls

**SANTA CRUZ SWEETS**
- Frozen Yogurt and Cookies

**FRIDAY NOVEMBER 10TH**

**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

**SATURDAY & SUNDAY NOVEMBER 11TH & 12TH**

**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