MONDAY NOVEMBER 9TH
SANTA CATALINA PASTAS
- MAC N CHEESE
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- STEAK FAJITAS, ANCHO CREMA AND JICAMA SALSA
- BLACK BEAN AND CORN RICE PILAF
- SAUTÉED SQUASH AND VEGETABLES
DINNER
- CAJUN DUSTED BASA, BLOOD ORANGE AND AVOCADO SALSA
- CILANTRO WHIPPED POTATOES
- SAUTÉED ASPARAGUS AND VEGETABLES
SAN NICHOLAS DELI
- HAM AND BRIE ON MARBLE RYE WITH CRANBERRY SAUCE
SAN MIGUEL MEXICAN GRILL
- POBLANO CHILI AND CHEESE TAMALE
SANTA ROSA GRILL AND PIZZA
- BBQ PULLED PORK WITH COLESLAW ON A SWEET CORN ROLL
- PIZZA DEL GIORNO
ANACAPA SALADS
- MONDAY SALAD MADNESS
ANACAPA SOUPS
- CHICKEN, LEMON ORZO SOUP
- CREAM OF MUSHROOM
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY NOVEMBER 10TH
SANTA CATALINA PASTAS
- MEDITERRANEAN STATION
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- HERB MARINATED CHICKEN, CUCUMBER MINT RELISH
- TRI COLOR COUSCOUS
- SAUTÉED SQUASH AND PEPPERS
DINNER
- GRILLED PORK CHOP, APRICOT, GINGER AND APPLE REDUCTION
- GARLIC WHIPPED POTATOES
- ROASTED VEGETABLES
SAN NICHOLAS DELI
- GRILLED PEPPER JACK CHEESE AND CORN BEEF WITH HONEY MUSTARD ON BASIL FOCACCIA
SAN MIGUEL MEXICAN GRILL
- CARNITAS SOPES, QUESO FRESCO, ROASTED CORN SALSA WITH TOMATILLO
SANTA ROSA GRILL AND PIZZA
- CHICKEN FRIED STEAK ON A BAGEL WITH GRAVY AND SWISS SANDWICH
- PIZZA DEL GIORNO
ANACAPA SALADS
- CRANBERRY AND KALE SLAW WITH RASPBERRY DRESSING
- OMG SALAD WITH CHICKEN, PEARS AND CANDIED WALNUTS
ANACAPA SOUPS
- 3 ALARM CHILI CON CARNE
- ITALIAN VEGETABLE AND POTATO
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

SATURDAY NOVEMBER 11TH
BREAKFAST
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTRÉE SPECIALS
- CEREAL BAR
- BAGEL SELECTIONS
- FULL SALAD, FRUIT AND DRESSING STATION
- WAFFLE STATION
DINNER
- BRAISED STEWED BEEF, ONIONS, CARROTS AND CELERY
- PARSLEY MASHED POTATOES
- VEGETABLE MEDLEY
SAN NICHOLAS DELI
- TOMATO, BASIL AND FRESH MOZZARELLA ON NAAN BREAD
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<th><strong>SAN MIGUEL MEXICAN GRILL</strong></th>
<th><strong>SAN NICHOLAS DELI</strong></th>
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<tr>
<td>MEXICAN PIZZA, GROUND BEEF, CHIPOTLE SAUCE, PICO DE GALLO, CHEESE, AVOCADO CREAM</td>
<td>VEGETABLE PITA WITH SPROUTS AND AVOCADO AND TZATZIKI</td>
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<td><strong>SANTA ROSA GRILL AND PIZZA</strong></td>
<td><strong>SANTA CRUZ SWEETS</strong></td>
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<td>BBQ AND ONION RING CHEESEBURGER ON CIABATTA</td>
<td>FROZEN TREATS AND COOKIES (LUNCH &amp; DINNER)</td>
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<td>PIZZA DEL GIORNO</td>
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<td><strong>ANACAPA SALADS</strong></td>
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<td>FIRE ROASTED CORN AND BLACK BEAN ORZO SALAD</td>
<td>CRISPY FISH TACO, AVOCADO RELISH AND BABY GREENS</td>
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<td>CHINESE CHICKEN SALAD</td>
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<td><strong>ANACAPA SOUPS</strong></td>
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<td>CREAMY CHICKEN AND RICE</td>
<td>PEPPERONI AND SALAMI WITH PROVOLONE FLAT BREAD</td>
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<td>VEGETABLE LENTIL</td>
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<td>MEXICAN CHICKEN CAESAR SALAD</td>
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<td>SPLIT PEA WITH HAM</td>
<td>BRAISED BEEF TORTA</td>
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<td>CLAM CHOWDER</td>
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<td>FROZEN TREATS AND COOKIES (LUNCH AND DINNER)</td>
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**THURSDAY NOVEMBER 12TH**

**SANTA CATALINA PASTAS**
- ITALIAN PASTA

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- TANDOORI CHICKEN WITH YOGURT AND CUCUMBER SAUCE
- GOLDEN RAISIN COUSCOUS
- EGGPLANT AND CARROT RAGU

**DINNER**
- BAKED SNAPPER WITH LEMON DILL SAUCE
- WILD RICE PILAF
- CAPRI VEGETABLES

**FRIDAY NOVEMBER 13TH**

**SANTA CATALINA PASTAS**
- ITALIAN PASTA

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BUILD YOUR OWN CHEESE STEAK
- HARVEST RICE PILAF

**DINNER**
- BAKED SNAPPER WITH LEMON DILL SAUCE
- WILD RICE PILAF
- CAPRI VEGETABLES
WEEKEND MENU:

SATURDAY NOVEMBER 14TH

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

DINNER
- SANTA CATALINA PASTAS
- ISLAND’S PASTA BAR
- SAN CLEMENTE ENTREES AND SIDES
  - FRIED BAKED CHICKEN
  - SOUTHERN MASHED POTATOES
  - BUTTER SWEET CORN
- SAN MIGUEL MEXICAN GRILL
  - CHICKEN SOFT TACOS WITH AVOCADO CREAM
- SANTA ROSA GRILL AND PIZZA
  - CHILI CHEESE BURGER
  - PIZZA DEL GIORNO
- ANACAPA SALADS
  - CHEF’S CHOICE
- ANACAPA SOUPS
  - CHEF’S CHOICE
- SANTA CRUZ SWEETS
  - FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)

SUNDAY NOVEMBER 15TH

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

DINNER
- SANTA CATALINA PASTAS
- ISLAND’S PASTA BAR
- SAN CLEMENTE ENTREES AND SIDES
  - FRIED BAKED CHICKEN
  - SOUTHERN MASHED POTATOES
  - BUTTER SWEET CORN
- SAN MIGUEL MEXICAN GRILL
  - GROUND BEEF CRISPY TACOS
- SANTA ROSA GRILL AND PIZZA
  - TURKEY CLUB MELT
  - PIZZA DEL GIORNO
- ANACAPA SALADS
  - CHEF’S CHOICE
- ANACAPA SOUPS
  - CHEF’S CHOICE
- SANTA CRUZ SWEETS
  - FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)

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: $6.75
Lunch/Brunch: $9.00
Dinner: $11.00