**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 DECEMBER 11TH**

**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**
- CHILI RELLENO PLATTER, RICE, BEANS, PICO DE GALLO, SOUR CREAM

**FARMER’S MARKET**
- ORGANIC FRUIT
- TERIYAKI BROWN RICE AND VEGETABLE BOWL AND VEGAN CHICKEN
- SMOOTHIE OF THE DAY

**SANTA ROSA GRILL**
- BBQ BACON 1/2LB CHEESEBURGER, SWISS, LETTUCE AND TOMATOES
- ANACAPA SALADS

**ANACAPA SOUPS**
- MISO SOUP
- CHEF’S CHOICE
- SPLIT PEA WITH HAM
- CREAM OF MUSHROOM

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

**TUESDAY DECEMBER 12TH**

**SANTA CATALINA PIZZA AND PASTA**
- PENNE SORENTO, TOMATO CREAM, OLIVES, SUNDRIED TOMATOES, CHICKEN AND BELL PEPPERS

**SANTA ROSA GRILL**
- SUPER TRIO HOAGIE, 3 MEATS, ROAST BEEF, HAM AND TURKEY, PESTO AIOLI, SWISS, TOMATOES, ONIONS AND BANANA PEPPERS

**ANACAPA SALADS**
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

**WEDNESDAY DECEMBER 13TH**

**SANTA CATALINA PIZZA AND PASTA**
- NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE

**SANTA ROSA GRILL**
- CRANBERRY CILANTRO QUINOA SALAD

**ANACAPA SALADS**
- CHICKEN TORTILLA
- CHEF’S CHOICE
- SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

**FARMER’S MARKET**
- ORGANIC FRUIT

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

**SANTA CATALINA MEXICAN GRILL**
- CRISPY GROUND BEEF TACO SUPREME, LETTUCE, TOMATO, CHEESE, SALSA AND AVOCADO CREAM
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
  (LUNCH & DINNER)
THURSDAY DECEMBER 14TH
SANTA CATALINA PIZZA AND PASTA
• SPINACH RAVIOLI DEL CAMPO,
  ARTICHOKE, 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
• TERIYAKI BROWN RICE AND
  VEGETABLE BOWL AND VEGAN
  CHICKEN
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• KRABBY PATTY CRAB CAKE BURGER,
  LETTUCE, TOMATO, ONIONS AND
  CAPER AIOLI, BRIOCH 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
• CRANBERRY CILANTRO QUINOA
  SALAD
ANACAPA SOUPS
• CHICKEN TORTILLA
• HOT AND SOUR VEGETABLE SOUP
• MISO AND TOFU SOUP
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
  (LUNCH & DINNER)
FRIDAY DECEMBER 15TH
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)
SATURDAY & SUNDAY
DECEMBER 16TH & 17TH
CLOSED: HAVE A SAFE
HOLIDAY VACATION!!!
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: $9.25
- Dinner: $11.25

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**TUESDAY DECEMBER 12TH**

**San Clemente Entrees and Sides**

**LUNCH**
- Ancho Glazed Local Tilapia, Tomatillo and Mango Sauce
- Rice Pilaf
- Garlic Scented Vegetables

**DINNER**
- Sesame Glazed Carved Flank Steak
- Cilantro Whipped Potatoes
- Bok Choy Stir Fry Vegetables
- San Nicholas Deli
- Blackened Chicken Caesar Wrap
- Santa Rosa Breakfast
- Chef’s Daily Creation
- San Miguel Pan Asian Grill
- Udon Noodle Bowl, Sliced Pork and Vegetables
- Steamed Rice
- Pot Sticker, Wonton or Eggrolls
- Santa Cruz Sweets
- Frozen Yogurt and Cookies

**Wednesday December 13th**

**San Clemente Entrees and Sides**

**LUNCH**
- Chicken Fresco, Sundried Tomatoes, Artichokes, Onions and Pesto Cream Sauce
- Parmesan Whipped Potatoes
- Garden Vegetable Medley

**DINNER**
- Cajun Dusted Salmon, Lemon Dill Cream Sauce
- Spinach Rice Pilaf
- Local Farmed Sauteed Vegetables
- San Nicholas Deli
- Italian Sando, Mortadella, Prosciutto, Salami and Ham, Pickled
- Vegetable Relish, Provolone and Aoli
- Santa Rosa Breakfast
- Chef’s Daily Creation
- San Miguel Pan Asian Grill
- Udon Noodle Bowl, Sliced Pork and Vegetables
- Steamed Rice
- Pot Sticker, Wonton or Eggrolls
- Santa Cruz Sweets
- Frozen Yogurt and Cookies

**Thursday December 14th**

**San Clemente Entrees and Sides**

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

**DINNER**
- Savory Meatloaf w/ Bacon Mushroom Gravy
- Buttery Whipped Potatoes
- Broccoli Florets
- Santa Rosa Breakfast
- Chef’s Daily Creation
- 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
- Sesame and Garlic Chicken
- Stir Fry Noodles
- Steamed Rice
- Pot Sticker, Wonton or Eggrolls
- Santa Cruz Sweets
- Frozen Yogurt and Cookies

**Saturday & Sunday December 16th & 17th**

**Closed: Have a Safe Holiday Vacation!!!**

**Monday December 11th**

**San Clemente Entrees and Sides**

**LUNCH**
- Maryland Crab Cake, Lemon Buerre, Avocado Tartar Sauce
- Rice Pilaf
- Local Farmed Vegetables

**DINNER**
- BBQ Chicken Breast, Roasted Corn Pico de Gallo
- Roasted Red Herb Potatoes
- Broccoli Florets
- San Nicholas Deli
- Smoked Ham BLT on Flat Bread with Mozzarella
- Santa Rosa Breakfast
- Chef’s Daily Creation
- San Miguel Pan Asian Grill
- Orange Chicken
- Stir Fry Noodles
- Steamed Rice
- Pot Sticker, Wonton or Eggrolls
- Santa Cruz Sweets
- Frozen Yogurt and Cookies

**Santa Rosa Breakfast**
- Chef’s Daily Creation

**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
- Sesame and Garlic Chicken
- Stir Fry Noodles
- Steamed Rice
- Pot Sticker, Wonton or Eggrolls
- Santa Cruz Sweets
- Frozen Yogurt and Cookies

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies