

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

- 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
- CHEF'S CHOICE
- CHEF'S CHOICE

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
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- SPICY CHICKEN NACHO SUPREME, HOUSE MADE SALSA, GUACAMOLE AND SOUR CREAM

FARMER'S MARKET

- ORGANIC FRUIT

- GLUTEN FREE WRAP FROM THE GARDEN, EGGPLANT, SQUASH, ONIONS, BELL PEPPERS, CORN AND JICAMA SALSA WITH ANCHO AIOLI
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL

- 3 ALARM CHICKEN, CRISPY CHICKEN PATTY, PEPPER JACK, JALAPENOS AND CHIPOTLE AIOLI ON CIABATTA

SUSHI

- SPICY TUNA AND DAIKON SPROUT
- CALIFORNIA ROLL
- ASIAN NOODLE SALAD W/ CHICKEN, NAPA CABBAGE, BEAN SPROUTS, RED ONION, SHREDDED CARROT, CILANTRO, SESAME DRESSING
- ASIAN NOODLE SALAD NAPA CABBAGE, BEAN SPROUTS, RED ONION, SHREDDED CARROT, CILANTRO, SESAME DRESSING

ANACAPA SOUPS

- MISO SOUP
- CHEF'S CHOICE
- CHEF'S CHOICE

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
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- CRISPY GROUND BEEF TACO SUPREME, LETTUCE, TOMATO, CHEESE, SALSA AND AVOCADO CREAM

FARMER'S MARKET

- ORGANIC PEARS AND APPLES
- ORGANIC LETTUCE WRAPS, SOY CHICKEN ASIAN SALAD WRAP
- SMOOTHIE OF THE DAY

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
- 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
- SPLIT PEA WITH HAM
- CREAM OF MUSHROOM

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

- TAMALES THURSDAY, BEEF TAMALES, 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, 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
- 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/Brunch: \$9.25

Dinner: \$11.25

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

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

- LEMON GRASS CHICKEN
- STIR FRY NOODLES
- FRIED 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, ARTICHOKE, ONIONS AND PESTO CREAM SAUCE
- PARMESAN WHIPPED POTATOES
- GARDEN VEGETABLE MEDLEY

DINNER

- CAJUN DUSTED SALMON, LEMON DILL CREAM SAUCE
- SPINACH RICE PILAF
- LOCAL FARMED SAUTÉED VEGETABLES

SAN NICHOLAS DELI

- ITALIAN SANDO, MORTADELLA, PROSCIUTTO, SALAMI AND HAM, PICKLED

VEGETABLE RELISH, PROVOLONE AND AIOLI

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

FRIDAY DECEMBER 15TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN FLORENTINE, RICH SAVORY ARTICHOKE AND SPINACH CREAM SAUCE
- GARLIC WHIPPED POTATOES
- VEGETABLE MEDLEY

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!!!**