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 4TH
SANTA CATALINA PIZZA AND PASTA
- FARFALLE AND POLPETTE, MEATBALLS, MUSHROOMS, ONIONS, PEPPERS AND GARLIC WITH CHOICE OF SAUCES
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- NACHO FAJITA BURRITO, FAJITA BEEF, NACHO CHEESE, PICO DE GALLO AND RICE AND BEANS

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- TERIYAKI AND ORGANIC RICE BOWL, SAUTÉED GARDEN VEGETABLES, VEGAN CHICKEN
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- GARLIC STEAK DIP, PROVOLONE, SAUTÉED ONIONS, A1 AU JUS, FRESH BAKED DELI ROLL

ANACAPA SALADS
- SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
- MIXED ORGANIC GREENS AND TOMATO WITH ROASTED CORN AND FETA CHEESE
- TRADITIONAL CAESAR SALAD
- CHOPPED CHICKEN ASIAN LO MEIN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS, BELL PEPPERS, BEAN SPROUTS
- MEXICAN CHICKEN CAESAR, PEPTAS, TOMATOES, OLIVES AND CILANTRO
- TORTELLINI PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI PASTA

VEGETABLES AND TORTELLINI PASTA
- ANACAPA SOUPS
- PORK POSOLE
- CHICKEN MINESTRONE
- CREAM OF TOMATO

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

TUESDAY DECEMBER 5TH
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
- CAJUN SHRIMP TACOS, CHIPOTLE COLESLAW, BLACKENED WHITE FISH, GUACAMOLE AND HOMEMADE SALSA

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- VEGAN BROTH AND SOBA NOODLE BOWL, BOK CHOY, TOFU, SPROUTS, CARROTS, PEPPERS, MINT AND BASIL
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- FISH AND CHIPS, TARTAR SAUCE

ANACAPA SALADS
- SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
- MIXED ORGANIC GREENS AND TOMATO WITH ROASTED CORN AND FETA CHEESE
- TRADITIONAL CAESAR SALAD
- CHOPPED CHICKEN ASIAN LO MEIN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS, BELL PEPPERS, BEAN SPROUTS
- MEXICAN CHICKEN CAESAR, PEPTAS, TOMATOES, OLIVES AND CILANTRO
- TORTELLINI PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI PASTA

ANACAPA SOUPS
- PORK POSOLE
- CREAM OF BROCCOLI
- CHICKEN TORTILLA
**Santa Cruz Sweets**
- Frozen Yogurt and Cookies
- (Lunch & Dinner)

**Wednesday December 6th**

**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**
- Chicken Fiesta Bowl, Lettuce, Tomato, Pico De Gallo, Cheese, Black Olives and Salsa Fresca
- Organic Pears and Apples
- Hummus Quesadilla, Soy Chicken Vegan Cheese, Onions and Bell Peppers, with Vegan Dill Yogurt Sauce
- Smoothie of the Day

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies
- (Lunch & Dinner)

**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
- Lentil and Vegetables
- Beef and Mushroom with Potatoes

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies
- (Lunch & Dinner)

**Santa Catalina Mexican Grill**
- Torta Thursday, Savory Carnitas, Beans, Lettuce, Cheese, Sour Cream and Pico De Gallo
- Organic Local Picked Fruit
- Smoothie of the Day
- Vegan and Gluten Free Grilled Cheese, Avocado and Tomato Relish with Balsamic

**Farmer’s Market**
- Organic Local Picked Fruit
- Smoothie of the Day
- Vegan and Gluten Free Grilled Cheese, Avocado and Tomato Relish with Balsamic

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies
- (Lunch & Dinner)

**Thursday December 7th**

**Santa Catalina Pizza and Pasta**
- Tortellini Fresco, Sautéed Spinach, Chicken, Basil, Olives, Sundried Tomatoes Sauce
- Pizza de Jour and Chef’s Favorites

**Santa Catalina Mexican Grill**
- Chicken Fiestas Bowl, Lettuce, Tomato, Pico De Gallo, Cheese, Black Olives and Salsa Fresca
- Organic Pears and Apples
- Hummus Quesadilla, Soy Chicken Vegan Cheese, Onions and Bell Peppers, with Vegan Dill Yogurt Sauce
- Smoothie of the Day

**Anacapa Salads**
- Spinach and Mango, Walnuts, Cranberry and Dried Toasted Coconut
- Traditional Caesar Salad
- Chopped Chicken Asian Lo Mein Salad, Honey

**Santa Catalina Mexican Grill**
- Mexican Chicken Caesar, Pepitas, Tomatoes, Olives and Cilantro
- Tortellini Primavera with Pesto Salad, Roasted Garden Vegetables and Tortellini Pasta

**Farmer’s Market**
- Organic Local Picked Fruit
- Smoothie of the Day
- Vegan and Gluten Free Grilled Cheese, Avocado and Tomato Relish with Balsamic

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies
- (Lunch & Dinner)

**Friday December 8th**

**Santa Catalina Pizza and Pasta**
- Penne Al Pomodoro Con Pollo, Basil, Garlic, Chicken and Tomatoes
- Pizza de Jour and Chef’s Favorites

**Santa Catalina Mexican Grill**
- Beef Taquitos, Lettuce, Sour Cream, Tomatoes, Cotija Cheese
FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- VEGAN NACHO, PICO DE GALLO, BLACK BEANS, GUACAMOLE
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- FISH N CHIPS WITH AVOCADO TARTER SAUCE AND LEMON

ANACAPA SALADS
- SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
- MIXED ORGANIC GREENS AND TOMATO WITH ROASTED CORN AND FETA CHEESE
- TRADITIONAL CAESAR SALAD
- CHOPPED CHICKEN ASIAN LO MEIN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS BELL PEPPERS, BEAN SPROUTS
- MEXICAN CHICKEN CAESAR, PEPITAS, TOMATOES, OLIVES AND CILANTRO
- TORTELLINI PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN

VEGETABLES AND TORTELLINI PASTA

ANACAPA SOUPS
- PORK POSOLE
- POTATO AND KALE
- CLAM CHOWDER

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

SATURDAY & SUNDAY DECEMBER 9TH & 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 (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 DECEMBER 4TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• PAN ROASTED CRAB CAKE, MANGO SALSA
• RICE PILAF SAUTÉED VEGETABLES
DINNER
• HERB BUTTERED SLOW ROASTED CHICKEN WITH CRANBERRY GRAVY
• GARLIC WHIPPED POTATOES
• LOCAL FARMED VEGETABLES
SAN NICHOLAS DELI
• CAPRESE FLAT BREAD, TOMATO, BASIL, PESTO, RED ONIONS AND FRESH MOZZARELLA
SANTA ROSA BREAKFAST

TUESDAY DECEMBER 5TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• 3 MEAT AND EGG CHEESE BURRITO
• SOY GINGER PULLED PORK BUN, SRIRACHA SLAW
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN MIGUEL PAN ASIAN GRILL
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY DECEMBER 6TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• BLACKENED TILAPIA, ROASTED PEPPER AND OREGANO CREAM SAUCE
• CILANTRO WHIPPED POTATOES
• SAUTÉED BROCCOLI FLORETS AND PEPPERS
DINNER
• CHICKEN KATSU, PANKO CRUSTED THIN CHICKEN BREAST, TERIYAKI SAUCE
• CALROSE RICE
• SAUTÉED ASIAN VEGETABLES
SAN NICHOLAS DELI
• 3 LIL PIGGY’S, BACON, HAM AND PROSCIUTTO , PROVOLONE AND CHIPOTLE AIOLI TOASTED GARLIC BREAD
SAN MIGUEL PAN ASIAN GRILL
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

THURSDAY DECEMBER 7TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• TANDOORI CHICKEN WITH PEPPERS AND ONIONS
• VEGETABLE MEDLEY
• RICE PILAF
DINNER
• THAI GARLIC SCENTED WHITE FISH
• CILANTRO RICE
• STEAMED BROCCOLI
SANTA ROSA BREAKFAST
• 3 MEAT AND EGG CHEESE BURRITO
SAN NICHOLAS DELI
• ITALIAN MEATS AND PEPPER JACK CIABATTA, ROASTED PEPPERS, HORSERADISH AIOLI, TOMATOES AND PEPPERONCINI’S
SAN MIGUEL PAN ASIAN GRILL
SANTA CRUZ SWEETS
• SWEET AND SOUR PINEAPPLE PORK
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
FRIDAY DECEMBER 8TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• BBQ GLAZED TRI TIP, ROASTED CORN RELISH
• HERB ROASTED RED POTATOES
• GARDEN FRESH VEGETABLES
SAN NICHOLAS DELI
• TUNA, SWISS AND AVOCADO CROISSANT, LETTUCE, TOMATOES AND AIOLI
SANTA ROSA BREAKFAST
• 3 MEAT AND EGG CHEESE BURRITO
SAN MIGUEL PAN ASIAN GRILL
• TEMPURA CHICKEN WITH TERIYAKI AND PEPPERS
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
• (LUNCH & DINNER)

SATURDAY & SUNDAY DECEMBER 9TH & 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