

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 JANUARY 15TH

CLOSED

TUESDAY JANUARY 16TH

SANTA CATALINA PIZZA AND PASTA

- PENNE ABBRIATTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARMESAN
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- BEEF TAQUITOS, SOUR CREAM, GUACAMOLE, SALSA, QUESO FRESCO

FARMER'S MARKET

- ORGANIC FRUITS
- ORGANIC BROWN RICE AND VEGETABLE TERIYAKI BOWL

SANTA ROSA GRILL

- THE GRADUATING PATTY MELT, SAUTÉED ONIONS, MUSHROOMS AND BACON

WITH THOUSAND ISLAND ON SOURDOUGH

ANACAPA SALADS

- CHEF'S CHOICE

ANACAPA SOUPS

- CHEF'S CHOICE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

WEDNESDAY JANUARY 17TH

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

- BURRITO MOJADO, CHOICE OF MEAT, RICE AND BEANS IN RED SAUCE

FARMER'S MARKET

- ORGANIC PEARS AND APPLES
- RICE NOODLE BROTH BOWL, SPROUTS, CARROTS, CABBAGE, GREEN ONIONS, TOFU, PEPPERS, SOY GINGER BROTH

- JASMIN RICE

SANTA ROSA GRILL

- CLASSIC FRENCH DIP WITH SAUTÉED ONIONS, SLICED MOZZARELLA, AU JUS FRESH BAKED DELI ROLL

ANACAPA SOUPS

- CHEF'S CHOICE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

THURSDAY JANUARY 18TH

SANTA CATALINA PIZZA AND PASTA

- CHICKEN ALFREDO WITH SPINACH RAVIOLI PASTA
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- SPICY BEEF ENCHILADAS, SOUR CREAM, OLIVES AND PICO DE GALLO

FARMER'S MARKET

- SHITAKE AND ASPARAGUS TACOS, ONIONS, GARLIC, ROASTED CORN PICO DE GALLO AND VEGAN CHIPOTLE AIOLI

SANTA ROSA GRILL

- SPICY CHICKEN CRISPY PATTY, CIABATTA, PEPPER JACK, CHIPOTLE, LETTUCE AND TOMATOES

ANACAPA SALADS

- CHEF'S CHOICE

ANACAPA SOUPS

- CHEF'S CHOICE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

FRIDAY JANUARY 19TH

SANTA CATALINA PIZZA AND PASTA

- SHRIMP PUTANESCA, BELL PEPPERS, ONIONS, CAPERS AND TOMATO SAUCE

- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- BAJA CRISPY FISH TACOS, FLOUR TORTILLAS, AVOCADO PICO DE GALLO, TOMATILLO LIME SALSA

FARMER'S MARKET

- ORGANIC PEARS AND APPLES
- MOROCCAN COUSCOUS, SQUASH, EGGPLANT, CHICKPEAS AND ONIONS, TANDOORI SAUCE

- ORGANIC BROWN RICE

SANTA ROSA GRILL

- CRISPY STEAK AND CARAMELIZED ONION BURGER ON CIABATTA WITH BACON AIOLI

ANACAPA SALADS

- CHEF'S CHOICE

ANACAPA SOUPS

- CHEF'S CHOICE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

SATURDAY & SUNDAY
JANUARY 20TH & 21ST

- 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

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Brunch: 10am-2pm

(Closed 2pm-4pm)

Dinner: 4pm-8pm

Prices:

Breakfast: \$7.00

Lunch/Brunch: \$9.25

Dinner: \$11.25

MONDAY JANUARY 15TH

CLOSED

TUESDAY JANUARY 16TH

SAN CLEMENTE ENTREES AND

SIDES

LUNCH

- CHICKEN CORDON BLEU STACK, HAM SWISS WITH TARRAGON AND DIJON REDUCTION
- HERBED RICE PILAF
- GREEN BEANS AND PEPPERS

SAN NICHOLAS DELI

- TURKEY, BRIE AND CRANBERRY CROISSANT

SANTA ROSA BREAKFAST

- CHEF'S CHOICE

SAN MIGUEL PAN ASIAN GRILL

- ORANGE CHICKEN
- STIR FRY NOODLES
- STEAMED RICE

- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY JANUARY 17TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- LEMON HERB CHICKEN
- GARLIC WHIPPED POTATOES
- VEGETABLE MEDLEY

SAN NICHOLAS DELI

- CURRY CHICKEN SALAD, TANDOORI AIOLI AND RAISINS ON NAAN BREAD

SANTA ROSA BREAKFAST

- CHEF'S CHOICE

SAN MIGUEL PAN ASIAN GRILL

- LEMONGRASS CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

THURSDAY JANUARY 18TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MEAT AND SAUSAGE LASAGNA
- GARDEN VEGETABLE LASAGNA WITH PESTO
- ITALIAN STYLE VEGETABLES

SAN NICHOLAS DELI

- ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI

SANTA ROSA BREAKFAST

- CHEF'S CHOICE

SAN MIGUEL PAN ASIAN GRILL

- SWEET AND SOUR PORK WITH BELL PEPPERS AND ONIONS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY JANUARY 19TH

SAN CLEMENTE ENTREES AND

SIDES

LUNCH

- PESTO CRUSTED SALMON WITH TOMATOES BRUSCHETTA
- ORZO PRIMAVERA
- GARLIC SCENTED VEGETABLES

SAN NICHOLAS DELI

- ITALIAN DELI FLAT BREAD, CURED MEATS PICKLED RELISH, LETTUCE AND TOMATOES

SANTA ROSA BREAKFAST

- CHEF'S CHOICE

SAN MIGUEL PAN ASIAN GRILL

- NOODLE BOWL WITH ASIAN VEGETABLES AND BRAISED PORK
- STIR FRY NOODLES
- STEAMED RICE

- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

SATURDAY & SUNDAY JANUARY 20TH & 21ST

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