NORTH ISLANDS DINING HALL

Hours:
Monday-Friday:
NO BREAKFAST – Breakfast only served in South Hall
Mon. - Fri.
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 OCTOBER 1ST
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
• BAJA CRISPY FISH TACOS, AVOCADO PICO DE GALLO, CITRUS CHIPOTLE AIOLI AND CABBAGE
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• FAJITA STYLE VEGETABLE TACOS, VEGAN CHIPOTLE AIOLI, VEGAN CHEESE
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• WHAM BURGER, BEEF PATTY, SLICED HAM, SWISS, LETTUCE, ONIONS AND THOUSAND ISLAND ON BRIOCHE
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
• SPINACH, ORZO AND TOMATO
• BEEF, MUSHROOM AND POTATO
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY OCTOBER 2ND
SANTA CATALINA PIZZA AND PASTA
• FARFALLE SORENTO, TOMATO CREAM, OLIVES, SUNDRIED TOMATOES, CHICKEN AND BELL PEPPERS
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• CHICKEN CARNITAS ENCHILADAS, SALSA ROJA, RICE, BEANS, SOUR CREAM AND GUACAMOLE
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• FAJITA STYLE VEGETABLE TACOS, VEGAN CHIPOTLE AIOLI, VEGAN CHEESE
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• CARNIVAL CORN DOG, CHILI, NACHO CHEESE, SALSA, JALAPENOS AND ONIONS
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
• BEEF AND BARLEY
• GARDEN VEGETABLE AND RICE
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

WEDNESDAY OCTOBER 3RD
SANTA CATALINA PIZZA AND PASTA
• TORTELLINI DEL CAMPO, ARTICHOKE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• TORTA AHOGADA, CARNITAS, BEANS, LETTUCE, DIPPED IN SALSA ROJA AND COTIJA CHEESE
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• ORGANIC BROWN RICE AND VEGETABLE TERIYAKI BOWL
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• ROASTED PEPPERS, LIME AIOLI WITH COLESLAW
• SMOOTHIE OF THE DAY
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
• BEEF AND BARLEY
• SPLIT PEA WITH HAM
• CREAM OF MUSHROOM
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

THURSDAY OCTOBER 4TH
SANTA CATALINA PIZZA AND PASTA
• TORTELLINI DEL CAMPO, ARTICHOKE, MUSHROOMS, SHALLOTS SUNDRIED TOMATOES AND SAUSAGE, PESTO CREAM
• PIZZA DE JOUR AND CHEF’S FAVORITES
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• ORGANIC BROWN RICE AND VEGETABLE TERIYAKI BOWL
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• VEGAN BLACK BEAN BURGER, GLUTEN FREE BUN, AVOCADO CORN SALSA,
• BURRITO MOJADO, TANGY PORK PASTOR, RICE, BEANS, PICO DE GALLO, SMOTHERED IN HOUSE RED SAUCE
FARMER’S MARKET
• ORGANIC FRUITS
• TOMATO BASIL BRUSCHETTA GRILLED CHEESE ON GLUTEN FREE BUN, HERB AIOLI
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• BBQ PORK STEAM BUNS, SWEET CHINESE BBQ SAUCE, PORK AND STEAMED BUN
SUSHI
• SPICY TUNA AND DAikon SPROUT
• CALIFORNIA ROLL, IMITATION CRAB, CUCUMBERS AND AVOCADO WITH CARROTS
• SEAWEED AND CUCUMBERS WITH PEPPERS AND AHI, SESAME DRESSING
ANACAPA SOUPS
• CHICKEN TORTILLA
• GINGER, CHICKEN AND RICE
• ASIAN VEGETABLE NOODLE
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY OCTOBER 5TH
SANTA CATALINA PIZZA AND PASTA
• CHEESE RAVIOLI BOLOGNESE, SAVORY MEAT SAUCE, ONIONS, GARLIC AND PEPPERS
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• CRISPY TACO SUPREME, GROUND BEEF, AVOCADO CREAM, PICO DE GALLO, JALAPenos, CHEESE
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• GLUTEN FREE HUMMUS WRAP, SPROUTS, GRILLED VEGGIES, ROASTED PEPPERS, LEMON GARLIC VEGANISE
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• BBQ ITALIAN BEEF, HOAGIE BUN, ONIONS, BELL PEPPERS, MARINA AND MOZZARELLA 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
• GARDEN VEGETABLE AND NOODLE
• CLAM CHOWDER
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

SATURDAY & SUNDAY OCTOBER 6TH & 7TH
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

SATURDAY & SUNDAY OCTOBER 6TH & 7TH
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
SOUTH ISLANDS 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 OCTOBER 1ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN ITALIANO, PESTO, FRESH MOZZARELLA AND TOMATOES
• VEGETABLE MEDLEY
• PARMESAN WHIPPED POTATOES
DINNER
• TORTILLA CRUSTED TILAPIA, CITRUS CILANTRO SAUCE
• CUMIN RICE
• SAUTÉED SQUASH AND PEPPERS
SAN NICHOLAS DELI
• ITALIAN CIABATTA, SALAMI, MORTADELLA AND HAM, PROVOLONE, BANANA PEPPERS, TOMATOES, ONIONS & PESTO AIOLI
SAN ROSA BREAKFAST
• SWISS CHEESE PANCAKES
• ORANGE CHICKEN
• STIR FRY NOODLES
SAN MIGUEL PAN ASIAN GRILL
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY OCTOBER 2ND
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN CORDON BLEU STACK, HAM, SWISS LAYERED ON A CHICKEN BREAST WITH A TARRAGON CREAM SAUCE
• RICE PILAF
• SAUTÉED GREEN BEANS AND PEPPERS
DINNER
• SLOWED COOKED COUNTRY PORK ROAST, SAUTÉED APPLES, BACON, ONIONS AND MUSHROOMS
• RICE PILAF
• SAUTÉED VEGGIE MEDLEY
SAN NICHOLAS DELI
• HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD
SAN ROSA BREAKFAST
• SWISS CHEESE PANCAKE
• THE RANCH TRIO MELT, TURKEY, HAM AND ROAST BEEF WITH ORTEGA CHILI MELT WITH SWISS CHEESE AND RANCH AIOLI
SAN MIGUEL PAN ASIAN GRILL
• ORANGE CHICKEN
• KUNG PAO CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY OCTOBER 3RD
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN FRESCO, SUNDRIED TOMATOES, ARTICHOKES, ONIONS AND PESTO CREAM SAUCE
• WILD RICE PILAF
• GREEN BEANS AND VEGETABLE MEDLEY
DINNER
• PESTO CRUSTED WHITE FISH, TOMATO BRUSCHETTA SALSA
• ORZO PRIMAVERA
• ITALIAN MEDLEY OF GARDEN VEGETABLES
SAN NICHOLAS DELI
• 3 ALARM FLAT BREAD, JALAPENO BLT WITH PEPPER JACK ON FLAT BREAD AND CHIPOTLE AIOLI
SAN ROSA BREAKFAST
• SWISS PANCAKES
• SAN MIGUEL PAN ASIAN GRILL
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

THURSDAY OCTOBER 4TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• MEAT AND SAUSAGE LASAGNA
• VEGETABLE LASAGNA WITH PESTO
• ITALIAN STYLE VEGETABLES
DINNER
• CHICKEN ABDOM WITH SWEET SOY
• CILANTRIO WHIPPED POTATOES
• BROCCOLI FLORETS
SAN ROSA BREAKFAST
• SWISS CHEESE PANCAKE
• SAN MIGUEL PAN ASIAN GRILL
• KUNG PAO CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY OCTOBER 5TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• SLOW ROASTED BBQ PORK RIBS
• WHIPPED POTATOES
• BROCCOLI FLORETS
SAN NICHOLAS DELI
• CAPRESE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS AND FRESH MOZZARELLA
SAN ROSA BREAKFAST
• SWISS CHEESE PANCAKES
• SAN MIGUEL PAN ASIAN GRILL
• SLOW ROASTED BBQ PORK RIBS
• WHIPPED POTATOES
• BROCCOLI FLORETS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY OCTOBER 6TH & 7TH
BREAKFAST
• FULL SERVICE BREAKFAST GRILL
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• ASSORTED DAILY HOT ENTREES SPECIALS
• CEREAL BAR
• FULL SALAD, FRUIT & DRESSING STATION
• WAFFLE STATION

SATURDAY & SUNDAY OCTOBER 6TH & 7TH
FULL SERVICE BREAKFAST GRILL
OMELET STATION
YOGURT BAR WITH ORGANIC GRANOLA
ASSORTED DAILY HOT ENTREES SPECIALS
CEREAL BAR
FULL SALAD, FRUIT & DRESSING STATION
WAFFLE STATION