NORTH 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 OCTOBER 29TH

SANTA CATALINA PIZZA AND PASTA
• BOWTIE AND ITALIAN SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• MEXICAN PIZZA WITH SAVORY GROUND BEEF AND AVOCADO CREMA

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BOWL
• VEGAN BLACK BEAN PATTY, FAJITA VEGETABLE RICE PILAF, AVOCADO PICO DE GALLO, VEGAN CHIPOTLE MAYO SAUCE

SANTA ROSA GRILL
• ITALIAN PHILLY, BELL PEPPERS WITH SAUTÉED BEEF, MARINARA AND PROVOLONE ON FRESH BAKED ROLL

ANACAPA SALADS
• GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING
• TORTELLINI AND CHICKEN SALAD, CREAMY DRESSING, PEPPERS, ONIONS, BASIL AND SUNDRIED TOMATOES
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• BABY SPINACH AND CANDIED WALNUT SALAD, COCONUT, PINEAPPLE AND RASPBERRY DRESSING
• CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING

ANACAPA SOUPS
• PORK POSOLE
• POTATO, KALE
• BEEF, MUSHROOM AND RICE

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY OCTOBER 30TH

SANTA CATALINA PIZZA AND PASTA
• TORTELLINI RUSTICO, CHICKEN, ROASTED PEPPERS, CHARRED TOMATOES, ONIONS, GARLIC, ASPARAGUS AND TOMATO CREAM
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• CREOLE SHRIMP TOSTADA, SAUTÉED BELL PEPPERS, ONIONS AND CHILES, LETTUCE, ROASTED CORN PICO DE GALLO, CHIPOTLE AIOLI

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BOWL
• MEDITERRANEAN COUSCOUS VEGETABLE BOWL, EGGPLANT, SQUASH, PEPPERS, ONIONS, CARROTS, GINGER LIME SAUCE

ANACAPA SALADS
• GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING
• TORTELLINI AND CHICKEN SALAD, CREAMY DRESSING, PEPPERS, ONIONS, BASIL AND SUNDRIED TOMATOES
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• BABY SPINACH AND CANDIED WALNUT SALAD, COCONUT, PINEAPPLE AND RASPBERRY DRESSING

ANACAPA SOUPS
• PORK POSOLE
• VEGETABLE POSOLE
• CREAM OF TOMATO AND BASIL

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY OCTOBER 31ST

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
• CHILI RELLENO, RANCHERO SAUCE, CILANTRO RICE AND FAJITA STYLE BLACK BEANS

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BOWL
• HUMMUS QUESADILLA, CUCUMBERS, SPROUTS, ONIONS AND YOGURT SAUCE IN A GLUTEN FREE TORTILLA

SANTA ROSA GRILL
• SANTÉ TURKEY BURGER, ORTEGA ROASTED PEPPERS, AVOCADOS, LETTUCE, CHIPOTLE AIOLI AND PEPPER JACK, Brioche Bun
ANACAPA SALADS
• GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING
• TORTELLINI AND CHICKEN SALAD, CREAMY DRESSING, PEPPERS, ONIONS, BASIL AND SUNDRIED TOMATOES
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• BABY SPINACH AND CANDIED WALNUT SALAD, COCONUT, PINEAPPLE AND RASPBERRY DRESSING
• CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING

SANTA CATALINA MEXICAN GRILL
• PORK CARNITAS BOILILLO, LETTUCE, COTIJA CHEESE, BEANS, SALSA, SOUR CREAM, LETTUCE AND CREMA

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BOWL
• TOFU TERIYAKI TOFU BOWL WITH ORGANIC BROWN RICE

SANTA ROSA GRILL
• 3 ALARM GRILLED CHEESE WITH JALAPENO BACON, PEPPER JACK, SRIRACHA, AND SMOKED JALAPENO SAUCE WITH PICKLED CHILLIES
• SPICY OR SOY TUNA
• SALMON
• BROWN OR STEAMED RICE
• AVOCADO, SESAME SEEDS, SCALLIONS, CUCUMBERS, BEAN SPROUTS, EDAMAMES
• TOGARISHI SAUCE, CHIPOTLE SAUCE OR PONZU

POKE
• FROZEN YOGURT AND COOKIES
• BROCCOLI CHEDDAR
• CHICKEN NOODLE
• PORK POSOLE

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

THURSDAY NOVEMBER 1ST
SANTA CATALINA PIZZA AND PASTA
• SPINACH RAVIOLIS, LEMON CREAM SAUCE, TOMATO BASIL, CHICKEN, SUNDRIED TOMATOES, ARTICHOKE, SAUSAGE
• PIZZA DE JOUR AND CHEF’S FAVORITES

FRIDAY NOVEMBER 2ND
SANTA CATALINA PIZZA AND PASTA
• FETTUCCINI ALFREDO, CHICKEN, SAUSAGE OR CHORIZO

SANTA CATALINA MEXICAN GRILL
• BEEF Barbacoa TACO SALAD, BEANS, LETTUCE, AVOCADO PICO DE GALLO, CREAM, OREGANO AND ROASTED PEPPERS DRESSING, SHREDDED LETTUCE AND CHEESE

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BOWL
• TOFU TERIYAKI TOFU BOWL WITH ORGANIC BROWN RICE

ANACAPA SALADS
• GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING
• TORTELLINI AND CHICKEN SALAD, CREAMY DRESSING, PEPPERS, ONIONS, BASIL AND SUNDRIED TOMATOES
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• BABY SPINACH AND CANDIED WALNUT SALAD, COCONUT, PINEAPPLE AND RASPBERRY DRESSING
• CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING

ANACAPA SOUPS
• PORK POSOLE
• CORN CHOWDER
• CLAM CHOWDER

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY NOVEMBER 3RD & 4TH
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
• PIZZA DE JOUR AND CHEF’S FAVORITES

ANACAPA SOUPS
• PORK POSOLE
• CORN CHOWDER
• CLAM CHOWDER

SANTA CRUZ SWEETS
• FROZEN YOGURT 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 29TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN FRESCO, ARTICHOKE HEARTS, SUN DRIED TOMATOES AND PESTO CREAM SAUCE
• GARLIC WHIPPED POTATOES
• VEGETABLE MEDLEY
DINNER
• SANTA MARIA TRI TIP, BBQ AU JUS
• ROASTED RED POTATOES
• GARDEN VEGETABLE MEDLEY
SAN NICHOLAS DELI
• HAM AND SWISS CROISSANT, CRANBERRY AIOLI, LETTUCE, TOMATO AND BACON
SANTA ROSA BREAKFAST
• CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
SAN MIGUEL PAN ASIAN GRILL
• KOREAN GLAZE TEMPURA CHICKEN, BELL PEPPERS AND ONIONS
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY OCTOBER 30TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• TORTILLA CRUSTED TILAPIA, 3 CITRUS AND TOMATILLO SAUCE
• CUBAN BLACK BEANS
• CILANTRO RICE
DINNER
• PAN ROASTED PORK LOIN, APPLE AND ONION REDUCTION
• BUTTERY WHIPPED POTATOES
• GREEN BEAN AND BELL PEPPER MEDLEY
SAN NICHOLAS DELI
• 3 ALARM BLT, JALAPENO BACON, PEPPER JACK AND CHIPOTLE AIOLI ON FLAT BREAD,
  LETTUCE, TOMATO AND BANANA PEPPER
SANTA ROSA BREAKFAST
• CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
SAN MIGUEL PAN ASIAN GRILL
• ORANGE CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY OCTOBER 31ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• SAVORY MEAT LASAGNA
• GARDEN VEGETABLE PESTO LASAGNA
• PESTO CREAM SAUCE OR MARINARA
DINNER
• CAROLINA BBQ SLOW ROASTED BEEF BRISKET
• SOUTHERN WHIPPED POTATOES
• FIRE ROASTED CORN AND BLACK BEAN MEDLEY
SAN NICHOLAS DELI
• TUNA AND CUCUMBER PITA, HERB AIOLI, SWISS, TOMATOES AND SPROUTS
SANTA ROSA BREAKFAST
• CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
SAN MIGUEL PAN ASIAN GRILL
• KUNG PAO CHICKEN AND VEGETABLES
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

THURSDAY NOVEMBER 1ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• SEAFOOD AND SAUSAGE JAMBALAYA
• STEAMED RICE
• FIRE ROASTED CORN AND BLACK BEAN MEDLEY
SANTA ROSA BREAKFAST
• CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
SAN NICHOLAS DELI
• ROAST BEEF AND PEPPER JACK WITH DIJON AIOLI, CIABATTA, ROASTED PEPPERS
  AND LETTUCE
SAN MIGUEL PAN ASIAN GRILL
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY NOVEMBER 2ND
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• BRAISED CHICKEN BUENOS AIRES, PARSNIPS, ONIONS AND APRICOTS
• CUMIN TOASTED POTATOES
• CARROTS, ONIONS AND EGGPLANT
SAN NICHOLAS DELI
• MEDITERRANEAN FLAT BREAD, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA
  AND YOGURT SAUCE
SANTA ROSA BREAKFAST
• CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
SAN MIGUEL PAN ASIAN GRILL
• LEMON GINGER CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY NOVEMBER 3RD & 4TH
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