

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 NOVEMBER 11TH

- 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

TUESDAY NOVEMBER 12TH

SANTA CATALINA PIZZA AND PASTA

- ARTICHOKE RAVIOLI ABBRIATTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARMESAN
 - PIZZA DU JOUR AND CHEF'S FAVORITES
- ### SANTA CATALINA MEXICAN GRILL
- CARNITAS QUESADILLA, QUESO OAXACA, PICO DE GALLO AND AVOCADO SALSA

FARMER'S MARKET

- SMOOTHIE OF THE DAY
- SHITAKE MUSHROOM AND ASPARAGUS TACO, ROASTED CORN PICO DE GALLO, VEGAN CHIPOTLE AIOLI
- ORGANIC BROWN RICE BOWL, GLUTEN FREE TERIYAKI SAUTÉED VEGETABLES
- VEGAN/GLUTEN FREE QUESADILLA, AVOCADO PICO DE GALLO
- VEGAN BANH MI GF WRAP, SESAME CAULIFLOWER, PICKLED CUCUMBERS, CARROTS, DAIKON SPROUTS, JALAPENOS, CILANTRO, SRIRACHA VEGAN AIOLI

SANTA ROSA GRILL

- ITALIAN CHICKEN SANDO ON CIABATTA, FRESH MOZZARELLA, MARINARA, PESTO AIOLI, SAUTÉED PEPPERS AND ONIONS

ANACAPA SALADS

- VEGAN CHICKEN ASIAN SALAD, HONEY SESAME DRESSING, LETTUCE BLEND, RAW STIR FRY VEGGIE MIX
- OMG SALAD, ORGANIC MIX GREENS, SLICED PEARS, SHAVED ONIONS, GRAPE TOMATOES, CARROTS AND CUCUMBERS
- TRADITIONAL CAESAR SALAD
- TORTELLINI PRIMAVERA SALAD WITH CREAMY ITALIAN DRESSING
- MEDITERRANEAN COUSCOUS SALAD, TOMATOES, OLIVES, FETA, PARSLEY, LEMON VINAIGRETTE
- KALE CRUNCH SALAD WITH HONEY MUSTARD DRESSING

ANACAPA SOUPS

- CREAM OF BROCCOLI
- CHICKEN AND RICE
- GINGER VEGETABLE NOODLE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY NOVEMBER 13TH

SANTA CATALINA PIZZA AND PASTA

- NEW ORLEANS PASTA, PENNE PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- LOADED NACHO SUPREME, GROUND BEEF, RICE, BEANS, CHEESE, PICO DE GALLO, GUACAMOLE, JALAPENOS & CHIPOTLE CREAM

FARMER'S MARKET

- SMOOTHIE OF THE DAY
- SHITAKE MUSHROOM AND ASPARAGUS TACO, ROASTED CORN PICO DE GALLO, VEGAN CHIPOTLE AIOLI
- ORGANIC BROWN RICE BOWL, GLUTEN FREE TERIYAKI SAUTÉED VEGETABLES
- VEGAN/GLUTEN FREE QUESADILLA, AVOCADO PICO DE GALLO
- VEGAN BANH MI GF WRAP, SESAME CAULIFLOWER, PICKLED CUCUMBERS, CARROTS, DAIKON SPROUTS, JALAPENOS, CILANTRO, SRIRACHA VEGAN AIOLI

SANTA ROSA GRILL

- WILD WING WEDNESDAY, CHOICE OF BUFFALO, BBQ OR A BLEND OF THE 2, CELERY, BABY CARROTS AND RANCH

ANACAPA SALADS

- VEGAN CHICKEN ASIAN SALAD, HONEY SESAME DRESSING, LETTUCE BLEND, RAW STIR FRY VEGGIE MIX

- OMG SALAD, ORGANIC MIX GREENS, SLICED PEARS, SHAVED ONIONS, GRAPE TOMATOES, CARROTS AND CUCUMBERS
- TRADITIONAL CAESAR SALAD
- TORTELLINI PRIMAVERA SALAD WITH CREAMY ITALIAN DRESSING
- MEDITERRANEAN COUSCOUS SALAD, TOMATOES, OLIVES, FETA, PARSLEY, LEMON VINAIGRETTE
- KALE CRUNCH SALAD WITH HONEY MUSTARD DRESSING

ANACAPA SOUPS

- CREAM OF BROCCOLI
- CHICKEN NOODLE
- GARDEN VEGETABLE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

THURSDAY NOVEMBER 14TH

SANTA CATALINA PIZZA AND PASTA

- CHICKEN, BACON, MUSHROOM AND PEPPER ALFREDO WITH TORTELLINI
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- SOPES, BEEF BARBACOA, BEANS, LETTUCE, QUESO FRESCO AND SALSA VERDE

FARMER'S MARKET

- SMOOTHIE OF THE DAY
- SHITAKE MUSHROOM AND ASPARAGUS TACO, ROASTED CORN PICO DE GALLO, VEGAN CHIPOTLE AIOLI
- ORGANIC BROWN RICE BOWL, GLUTEN FREE TERIYAKI SAUTÉED VEGETABLES
- VEGAN/GLUTEN FREE QUESADILLA, AVOCADO PICO DE GALLO
- VEGAN BANH MI GF WRAP, SESAME CAULIFLOWER, PICKLED CUCUMBERS, CARROTS, DAIKON SPROUTS,

JALAPENOS, CILANTRO, SRIRACHA
VEGAN AIOLI

SANTA ROSA GRILL

- BBQ PORK BAO, SRIRACHA SLAW AND SWEET CHILI SAUCE

ANACAPA SALADS

- VEGAN CHICKEN ASIAN SALAD, HONEY SESAME DRESSING, LETTUCE BLEND, RAW STIR FRY VEGGIE MIX
- OMG SALAD, ORGANIC MIX GREENS, SLICED PEARS, SHAVED ONIONS, GRAPE TOMATOES, CARROTS AND CUCUMBERS
- TRADITIONAL CAESAR SALAD
- TORTELLINI PRIMAVERA SALAD WITH CREAMY ITALIAN DRESSING
- MEDITERRANEAN COUSCOUS SALAD, TOMATOES, OLIVES, FETA, PARSLEY, LEMON VINAIGRETTE
- KALE CRUNCH SALAD WITH HONEY MUSTARD DRESSING

ANACAPA SOUPS

- CREAM OF BROCCOLI
- CHICKEN AND SPICY BLACK BEAN
- VEGETABLE AND WILD RICE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY NOVEMBER 15TH

SANTA CATALINA PIZZA AND PASTA

- MEATBALL AND TORTELLINI, ROASTED BELL PEPPERS, ONIONS, GARLIC AND CREAM TOMATO SAUCE
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- CRISPY FISH TACOS, FLOUR TORTILLAS, HACIENDA COLESLAW, AVOCADO PICO DE GALLO, CHIPOTLE CREAM

FARMER'S MARKET

- SMOOTHIE OF THE DAY
- SHITAKE MUSHROOM AND ASPARAGUS TACO, ROASTED CORN PICO DE GALLO, VEGAN CHIPOTLE AIOLI
- ORGANIC BROWN RICE BOWL, GLUTEN FREE TERIYAKI SAUTÉED VEGETABLES
- VEGAN/GLUTEN FREE QUESADILLA, AVOCADO PICO DE GALLO
- VEGAN BANH MI GF WRAP, SESAME CAULIFLOWER, PICKLED CUCUMBERS, CARROTS, DAIKON SPROUTS, JALAPENOS, CILANTRO, SRIRACHA VEGAN AIOLI

SANTA ROSA GRILL

- FRIED FISH PO BOY, FRENCH ROLL, LETTUCE, TOMATOES, ONIONS, PICKLES AND CAJUN REMOULADE

ANACAPA SALADS

- VEGAN CHICKEN ASIAN SALAD, HONEY SESAME DRESSING, LETTUCE BLEND, RAW STIR FRY VEGGIE MIX
- OMG SALAD, ORGANIC MIX GREENS, SLICED PEARS, SHAVED ONIONS, GRAPE TOMATOES, CARROTS AND CUCUMBERS
- TRADITIONAL CAESAR SALAD
- TORTELLINI PRIMAVERA SALAD WITH CREAMY ITALIAN DRESSING
- MEDITERRANEAN COUSCOUS SALAD, TOMATOES, OLIVES, FETA, PARSLEY, LEMON VINAIGRETTE
- KALE CRUNCH SALAD WITH HONEY MUSTARD DRESSING

ANACAPA SOUPS

- CREAM OF BROCCOLI
- TOMATO BISQUE
- CLAM CHOWDER

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY

NOVEMBER 16th & 17th

- 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 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 NOVEMBER 11TH

SAN CLEMENTE ENTREES AND SIDES

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

TUESDAY NOVEMBER 12TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- TANDOORI CHICKEN BREAST
- GARLIC HEB COUSCOUS
- SQUASH AND VEGETABLE MEDLEY

DINNER

- GARLIC BASTED WHITE FISH, TOMATOES, ARTICHOKE, OLIVES AND PESTO SAUCE
- GARLIC WHIPPED POTATOES
- GARDEN VEGETABLE S

SAN NICHOLAS DELI

- TURKEY BLT WITH AVOCADO ON SOURDOUGH WITH GARLIC AIOLI

SANTA ROSA BREAKFAST

- PUMPKIN SPICED PANCAKES WITH FRESH STRAWBERRIES

SAN MIGUEL PAN ASIAN GRILL

- LEMONGRASS AND GREEN ONION CRISPY CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY NOVEMBER 13TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- TERIYAKI BAKED CHICKEN, THIGH MEAT SLOWLY BAKED IN TERIYAKI BROTH
- CALROSE RICE
- BOK CHOY AND PEPPERS

DINNER

- APPLE BRINED PORK CHOPS, CARAMELIZED ONIONS AND APRICOT CHUTNEY
- SAUTÉED SQUASH MEDLEY
- TRI-COLORED COUSCOUS

SAN NICHOLAS DELI

- SANTA FE BBQ CHICKEN WRAP, LETTUCE, PEPPER JACK, PICO DE GALLO AND CHIPOTLE MAYO

SANTA ROSA BREAKFAST

- PUMPKIN SPICED PANCAKES WITH FRESH STRAWBERRIES

SAN MIGUEL PAN ASIAN GRILL

- BEIJING BEEF, ONIONS, PEPPERS AND CHESTNUTS IN A SWEET CHILI SAUCE
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

THURSDAY NOVEMBER 14TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SOUTHERN CRUNCHY CHICKEN, DIJON CREAM SAUCE
- RICE PILAF
- BROCCOLI AND LEMON

DINNER

- SANTA MARIA STYLE SLICED BEEF
- BAKED BEANS
- ROASTED HERB POTATOES

SAN NICHOLAS DELI

- ITALIAN TRIO CIABATTA, SALAMI, MORTADELLA AND, PESTO AIOLI, PROVOLONE AND OLIVE SALAD

SANTA ROSA BREAKFAST

- PUMPKIN SPICED PANCAKES WITH FRESH STRAWBERRIES

SAN MIGUEL PAN ASIAN GRILL

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

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY NOVEMBER 15TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ANCHO GLAZED TILAPIA, TOMATILLO AND MANGO SAUCE
- RICE PILAF
- GARLIC SCENTED VEGETABLES

SAN NICHOLAS DELI

- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES

SANTA ROSA BREAKFAST

- PUMPKIN SPICED PANCAKES WITH FRESH STRAWBERRIES

SAN MIGUEL PAN ASIAN GRILL

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

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY

NOVEMBER 16TH & 17TH

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