NORTH ISLANDS DINING HALL

Hours: Monday-Friday: NO BREAKFAST
Lunch: 10:30am-4pm
Dinner: 4pm-8pm
Saturday & Sunday: Brunch: 10am-2pm
(.Closed 2pm-4pm)

Prices: Breakfast: $7.00
Lunch: $9.25
Dinner: $11.25

MONDAY NOVEMBER 26TH
SANTA CATALINA PIZZA AND PASTA
- BOWTIE AND MEATBALLS, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES
- PIZZA DU JOUR AND CHEF’S FAVORITES
- MEXICAN PIZZA WITH SAVORY GROUND BEEF AND AVOCADO CREMA

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

SANTA ROSA GRILL
- CALIFORNIA BEEF DIP ON BROCHIO, SLICED ROAST BEEF, ROASTED GREEN CHILIES AND SWISS WITH AU JUS ON BROCHIO BUN

ANACAPA SALADS
- PORK POSOLE
- VEGETABLE POSOLE
- CRÉME OF TOMATO AND BASIL

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

TUESDAY NOVEMBER 27TH
SANTA CATALINA PIZZA AND PASTA
- TORTELLINI RUSTICO, CHICKEN, ROASTED PEPPERS, CHARRED TOMATOES, ONIONS, GARLIC, ASPARAGUS AND TOMATO CREAM
- PIZZA DU JOUR AND CHEF’S FAVORITES

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

ANACAPA SOUPS
- BROCCOLI CHEDDAR
- CHICKEN NOODLE
- PORK POSOLE

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

WEDNESDAY NOVEMBER 28TH
SANTA CATALINA PIZZA AND PASTA
- SPINACH RAVIOLIS, LEMON CREAM SAUCE, TOMATO BASIL, CHICKEN, SUNDRIED TOMATOES, ARTICHOKE, SAUSAGE
- PIZZA DU JOUR AND CHEF’S FAVORITES

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- SMOOTHEE OF THE DAY
- SAUTÉED VEGGIES BOWL

THURSDAY NOVEMBER 29TH
SANTA CATALINA PIZZA AND PASTA
- SPINACH RAVIOLIS, LEMON CREAM SAUCE, TOMATO BASIL, CHICKEN, SUNDRIED TOMATOES, ARTICHOKE, SAUSAGE
- PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
- PORK CARNITAS BOLILLO, 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
- TRADITIONAL FISH AND CHIPS, LEMON AND TARTAR SAUCE

POKE
- SPICY OR SOY TUNA
- SPICY OR SOY CRAB WITH A “K”
- BROWN OR STEAMED RICE
- AVOCADO, SESAME SEEDS, SCALLIONS, CUCUMBERS, BEAN SPROUTS, EDAMAMES
- TOGARISHI SAUCE, CHIPOTLE SAUCE OR PONZU

ANACAPA SOUPS
- PORK POSOLE
- SESAME RICE AND CHICKEN
- MISO AND TOFU SOUP

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

FRIDAY NOVEMBER 30TH
SANTA CATALINA PIZZA AND PASTA
- FETTUCCINI ALFREDO, CHICKEN, SAUSAGE OR CHORIZO
- PIZZA DU JOUR AND CHEF’S FAVORITES

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

SANTA ROSA GRILL
- 3 ALARM GRILLED CHEESE WITH JALAPENO BACON, PEPPER JACK, SRIRACHA, AND SMOKED JALAPENO SAUCE WITH PICKLED CHILES

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
- CORN AND CRAB with a “K”, TOMATOES, ONIONS, CILANTRO AND LIME
- 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
DECEMBER 1ST & 2ND
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
**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)  
**Prices:**  
Breakfast: $7.00  
Lunch/Brunch: $9.25  
Dinner: $11.25

<table>
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<tr>
<th>Date</th>
<th>Menu Items</th>
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| **Monday November 26th** | **SAN CLEMENTE ENTREES AND SIDES**  
LUNCH:  
- CHICKEN FRESCO, ARTICHOKE HEARTS, SUN DRIED TOMATOES AND PESTO CREAM SAUCE  
- GARLIC WHIPPED POTATOES  
- VEGETABLE MEDLEY  
DINNER:  
- PAN ROASTED PORK LOIN, APPLE AND ONION REDUCTION  
- BUTTER WHIPPED POTATOES  
- GREEN BEAN AND BELL PEPPER MEDLEY  
SAN NICHOLAS DELI:  
- TUNA AND CUCUMBER PITA, HERB AIOLI, SWISS, TOMATOES AND SPROUTS  
SAN 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  
SANTA CRUZ SWEETS:  
- FROZEN YOGURT AND COOKIES |
| **Tuesday November 27th** | **SAN CLEMENTE ENTREES AND SIDES**  
LUNCH:  
- TORTILLA CRUSTED TILAPIA, 3 CITRUS AND TOMATILLO SAUCE  
- CUBAN BLACK BEANS  
- CILANTRO RICE  
DINNER:  
- TRADITIONAL TURKEY DINNER  
- BUTTERY WHIPPED POTATOES  
- GREEN BEAN AND BELL PEPPER MEDLEY  
- VEGETARIAN STUFFING  
- BAKED YAMS  
- TURKEY OR VEGETARIAN STUFFING  
SAN NICHOLAS DELI:  
- 2 LIL PIGGIES, BACON, HAM AND HONEY MUSTARD ON FLAT BREAD, LETTUCE, TOMATO AND BANANA PEPPER  
SAN 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  
SANTA CRUZ SWEETS:  
- FROZEN YOGURT AND COOKIES |
| **Wednesday November 28th** | **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  
SAN NICHOLAS DELI:  
- ROAST BEEF AND PEPPER JACK WITH DIJON AIOLI, CIABATTA, ROASTED PEPPERS AND LETTUCE  
SAN ROSA BREAKFAST:  
- CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE  
SAN MIGUEL PAN ASIAN GRILL:  
- LEMONGRASS CHICKEN  
- STIR FRY NOODLES  
- STEAMED RICE  
SANTA CRUZ SWEETS:  
- POT STICKER, WONTON OR EGGROLLS  
SUN SWEETS:  
- FROZEN YOGURT AND COOKIES |
| **Thursday November 29th** | **SAN CLEMENTE ENTREES AND SIDES**  
LUNCH:  
- SEAFOOD AND SAUSAGE JAMBALAYA  
- STEAMED RICE  
- FIRE ROASTED CORN AND BLACK BEAN MEDLEY  
DINNER:  
- ST. LOUIS PORK RIBS, PACIFIC RIM GLAZE  
- RICE PILAF  
- CAJUN SCENTED VEGETABLE  
SAN 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  
SANTA CRUZ SWEETS:  
- FROZEN YOGURT AND COOKIES  
SUN SWEETS:  
- FROZEN YOGURT AND COOKIES |
| **Friday November 30th** | **SAN CLEMENTE ENTREES AND SIDES**  
LUNCH:  
- BRAISED CHICKEN BUENOS AIRES, PARSNIPS, ONIONS AND APRICOTS  
- CUMIN TOASTED POTATOES  
- CARROTS, ONIONS AND EGGPLANT  
SAN ROSA BREAKFAST:  
- MEDITERRANEAN FLAT BREAD, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA AND YOGURT SAUCE  
SAN MIGUEL PAN ASIAN GRILL:  
- KUNG PAO CHICKEN AND VEGETABLES  
- STIR FRY NOODLES  
- STEAMED RICE  
SANTA CRUZ SWEETS:  
- POT STICKER, WONTON OR EGGROLLS  
SUN SWEETS:  
- FROZEN YOGURT AND COOKIES |
| **Saturday & Sunday December 1st & 2nd** | **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 |