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 4TH
SANTA CATALINA PIZZA AND PASTA
• TORTELLINI SORENTO, TOMATO CREAM, OLIVES, SUNDRIED TOMATOES, CHICKEN AND BELL PEPPERS
• PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• SIETE MARES, SPICY TOMATO BROTH, AVOCADO, ONIONS AND CILANTRO
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 CAPRESE GRILLED CHEESE, SLICED TOMATOES, BASIL LEAVES, SOURDOUGH, BALSAMIC GLAZE
• ROASTED CAULIFLOWER AND PICO DE GALLO TACOS WITH CHIPOTLE
TUESDAY NOVEMBER 5TH
SANTA CATALINA PIZZA AND PASTA
• WHAM BURGER, BEEF PATTY, SLICED HAM, DUON AIOLI, LETTUCE, TOMATOES, BANANA PEPPERS, CORNMEAL ROLL
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• PENNE PASTA, RAISIN, PISTACHIO, ONION AND BELL PEPPERS IN A CRANBERRY DRESSING
• ASIAN CRISPY TOFU SALAD WITH HONEY SOY DRESSING
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
ANACAPA SOUPS
• CHICKEN POSOLE
• VEGETARIAN POSOLE
• BEEF, MUSHROOM AND POTATO SAN CRUZ SWEETS
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 CAPRESE GRILLED CHEESE, SLICED TOMATOES, BASIL LEAVES, SOURDOUGH, BALSAMIC GLAZE
• ROASTED CAULIFLOWER AND PICO DE GALLO TACOS WITH CHIPOTLE
WEDNESDAY NOVEMBER 6TH
SANTA CATALINA PIZZA AND PASTA
• NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
• PIZZA DU JOUR AND CHEF’S FAVORITES SANTA CATALINA MEXICAN GRILL
• HOT DOG FLAUTAS, CORN TORTILLA, PICO DE GALLO, LETTUCE, NACHO CHEESE
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 CAPRESE GRILLED CHEESE, SLICED TOMATOES, BASIL LEAVES, SOURDOUGH, BALSAMIC GLAZE
• ROASTED CAULIFLOWER AND PICO DE GALLO TACOS WITH CHIPOTLE
SANTA ROSA GRILL
• CRISPY FISH PO BOY, PICKLES, ONIONS, LETTUCE AND CAJUN TARTAR SAUCE ON FRENCH ROLL
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• PENNE PASTA, RAISIN, PISTACHIO, ONION AND BELL PEPPERS IN A CRANBERRY DRESSING
• TRADITIONAL CAESAR SALAD
• GARBANZO BEANS, FETA, CUCUMBER, ONION, BELL PEPPERS, LEMON OREGANO DRESSING
• ASIAN CRISPY TOFU SALAD WITH HONEY SOY DRESSING
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
ANACAPA SOUPS
• CHICKEN POSOLE
• VEGETARIAN POSOLE
• BEEF, MUSHROOM AND POTATO SAN CRUZ SWEETS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

THURSDAY NOVEMBER 7TH
SANTA CATALINA PIZZA AND PASTA
• SPINACH CHEESE RAVIOLI ALFREDO, ITALIAN SAUSAGE, MUSHROOMS AND SUNDRIED TOMATOES
• PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• SIETE MARES, SPICY TOMATO BROTH, AVOCADO, ONIONS AND CILANTRO
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 CAPRESE GRILLED CHEESE, SLICED TOMATOES, BASIL LEAVES, SOURDOUGH, BALSAMIC GLAZE
• ROASTED CAULIFLOWER AND PICO DE GALLO TACOS WITH CHIPOTLE
SANTA ROSA GRILL
• BBQ PORK STEAM BUNS, SRIRACHA COLESLAW
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• PENNE PASTA, RAISIN, PISTACHIO, ONION AND BELL PEPPERS IN A CRANBERRY DRESSING
• TRADITIONAL CAESAR SALAD
• GARBANZO BEANS, FETA, CUCUMBER, ONION, BELL PEPPERS, LEMON OREGANO DRESSING
• ASIAN CRISPY TOFU SALAD WITH HONEY SOY DRESSING
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
ANACAPA SOUPS
• CHICKEN POSOLE
• VEGETARIAN POSOLE
• CREAM OF MUSHROOM
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
THURSDAY NOVEMBER 7TH
SANTA CATALINA PIZZA AND PASTA
• PASTA DEL CAMPO, ARTICHOKE RAVIOLI, MUSHROOMS, CHALLLOTS
SUNDRIED TOMATOES AND SAUSAGE, PESTO CREAM
• PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• NACHO GRANDE, PORK CARNITAS, RICE, BLACK BEANS, PICO DE GALLO, ANCHO CHEESE SAUCE, GUACAMOLE, CHIPOTLE AIOLI
FARMER’S MARKET
• SMOOTHIE OF THE DAY
• SHITAKE MUSHROOM AND ASPARAGUS TACO, ROASTED CORN PICO DE GALLO, VEGAN CHIPOTLE AIOLI
SANTA ROSA GRILL
• CRISPY CHICKEN MELT ON TOASTED BRIOCH BREAD, ALFREDO SAUCE, SAUTEED BELL PEPPERS AND ONIONS
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• ITALIAN CHOPPED SALAD, PEPPERONI, HAM, SALAMI, ONIONS, OLIVES, TOMATOES AND GREENS WITH GOLDEN ITALIAN
• 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 POSOLE
• VEGETARIAN POSOLE
• MINESTRONE
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
FRIDAY NOVEMBER 8TH
SANTA CATALINA PIZZA AND PASTA
• CHEESE TORTELINNE BOLOGNESE, SAUCY MEAT SAUCE, ONIONS, GARLIC AND PEPPERS
• PIZZA DU JOUR & CHEF’S FAVORITES SANTA CATALINA MEXICAN GRILL
• CHICKEN ENMOTADAS, CORN TORTILLAS FILLED WITH CHICKEN AND TOMATO SAUCE, QUESO FRESCO, CILANTRO & SOUR 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 SAUTEED VEGETABLES
• VEGAN CAPRESE GRILLED CHEESE, SLICED TOMATOES, BASIL LEAVES, SOURDOUGH, BALSAMIC GLAZE
• ROASTED CAULIFLOWER AND PICO DE GALLO TACOS WITH CHIPOTLE SAUCE
SANTA ROSA GRILL
• GRILLED BUFFALO CHICKEN RANCH SANDWICH, LETTUCE TOMATOES AND AMERICAN CHEESE ON A SPECIALTY BUN
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• BABY SPINACH, COCONUT, PECANS, FETA, APPLES & 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
SANTA CATALINA MEXICAN GRILL
• CHEF’S CHOICE
ANACAPA SALADS
• CHEF’S CHOICE
FARMER’S MARKET STATION
• CHEF’S CHOICE
SANTA ROSA GRILL
• CHEF’S CHOICE
ANACAPA SOUPS
• CHEF’S CHOICE
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
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 4TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CHICKEN PICCATA WITH LEMON CAPER SAUCE
- ORZO PRIMAVERA
- ITALIAN VEGETABLE MEDLEY
DINNER
- TANDOORI ROASTED SHRIMP WITH LEMON CREAM SAUCE
- HERBS AND COUSCOUS
- SEASONED VEGETABLES
SAN NICHOLAS DELI
- ROAST BEEF CIABATTA, PROVOLONE, HORSE RADISH AIOLI, ROASTED PEPPERS AND ONIONS
SAN ROSA BREAKFAST
- PUMPKIN SPICED PANCAKES WITH FRESH BERRIES
- ORZO PRIMAVERA
- ITALIAN VEGETABLE MEDLEY
SAN MIGUEL PAN ASIAN GRILL
- ORANGE CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

TUESDAY NOVEMBER 5TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- GINGER SOY GLAZED BONELESS PORK CHOPS,
- CILANTRO RICE
- SESAME SCENTED VEGETABLE MEDLEY
DINNER
- SANTA MARIA TRI TIP
- BAKED BEANS
- BROCCOLI FLORETS
- BAKED POTATO BAR
SAN NICHOLAS DELI
- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD
SAN ROSA BREAKFAST
- PUMPKIN SPICED PANCAKES WITH FRESH BERRIES
- ORZO PRIMAVERA
- ITALIAN VEGETABLE MEDLEY
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 NOVEMBER 6TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- SEAFOOD AND CAJUN SAUSAGE JAMBALAYA
- CAJUN RICE
- SQUASH, CORN AND PEPPER MEDLEY
DINNER
- CHICKEN ADOBO WITH SWEET SOY
- CILANTRO RICE
- BROCCOLI FLORETS
SAN NICHOLAS DELI
- JALAPENO BLT WITH PEPPER JACK ON FLAT BREAD AND CHIPOTLE AIOLI
SAN ROSA BREAKFAST
- PUMPKIN SPICED PANCAKES WITH FRESH BERRIES
- ORZO PRIMAVERA
- ITALIAN VEGETABLE MEDLEY
SAN MIGUEL PAN ASIAN GRILL
- GENERAL TSO CRISPY BEEF, PEPPERS, ONIONS AND GARLIC
- STEAMED RICE
- STIR FRY NOODLES
- POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

THURSDAY NOVEMBER 7TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- COUNTRY STYLE MEATLOAF WITH BACON MUSHROOM REDUCTION
- WHIPPED POTATOES
- GREEN BEANS AND VEGETABLE MEDLEY
DINNER
- YELLOW CURRY CHICKEN, BELL PEPPERS, ONIONS,
- JASMIN RICE
- VEGETABLE MEDLEY
SAN ROSA BREAKFAST
- PUMPKIN SPICED PANCAKES WITH FRESH BERRIES
- ORZO PRIMAVERA
- ITALIAN VEGETABLE MEDLEY
SAN MIGUEL PAN ASIAN GRILL
- SWEET N SOUR TEMURA PORK, ONIONS, BELL PEPPERS AND PINEAPPLE
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

FRIDAY NOVEMBER 8TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CHICKEN SHAWARMA, GRILLED ONIONS WITH LEMON, YOGURT GARLIC SAUCE, PITA BREAD
- BASMATI RICE
- EGGPLANT, TOMATOES AND SQUASH
SAN NICHOLAS DELI
- CAPRESE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS AND FRESH MOZZARELLA
SAN ROSA BREAKFAST
- PUMPKIN SPICED PANCAKES WITH FRESH BERRIES
- ORZO PRIMAVERA
- ITALIAN VEGETABLE MEDLEY
SAN MIGUEL PAN ASIAN GRILL
- SWEET N SOUR TEMPURA PORK, ONIONS, BELL PEPPERS AND PINEAPPLE
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS
SAN CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY NOVEMBER 9TH
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