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 DECEMBER 13TH
SAN CLEMENTE ENTREES AND SIDES

LUNCH
• MANDARIN ORANGE CHICKEN
• STEAM STICKY RICE
• SOY GINGER SPICED CARROTS, BROCCOLI AND PEPPERS

DINNER
• CHICKEN CORDON BLEU, LAYERED BREADED CHICKEN, HAM, SWISS AND GARLIC HERB CREAM SAUCE
• RICE PILAF
• SAUTÉED ITALIAN VEGETABLES

SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BACON OR SAUSAGE BREAKFAST BURRITO, BACON OR SAUSAGE BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF-- HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD SANTA ROSA GRILL (1030AM-8PM)
• MEATBALL SUB WITH MOZZARELLA CHEESE, MARINARA SAUCE
• VEGAN/GF-- VEGAN GRILLED CHEESE, TOMATOES, SAUTÉED ONIONS

SAN NICHOLAS DELI
• ROAST BEEF AND CIABATTA, SWISS, LETTUCE, TOMATOES, HORSERADISH AIOLI
• VEGAN/GF-- GRILLED VEGAN CHEESE ON GF BREAD, CHOICE OF TOPPINGS AND SAUCE

SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

TUESDAY DECEMBER 14TH
SAN CLEMENTE ENTREES AND SIDES

LUNCH
• CHICKEN EGGPLANT PARMESAN, LAYERED BREADED CHICKEN, EGGPLANT WITH MARINARA AND MOZZARELLA
• RICE PILAF
• SAUTÉED ITALIAN VEGETABLES

DINNER
• CARNE ASADA STREET TACOS, CORN TORTILLAS, SEASONED STEAK, ONIONS, CILANTRO, PICO DE GALLO AND HOME MADE SALSA, RICE AND BEANS

SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

WEDNESDAY DECEMBER 15TH
SAN CLEMENTE ENTREES AND SIDES

LUNCH/DINNER
• CHICKEN ENCHILADA PLATTER
• LATIN SPICED BEANS
• SPANISH RICE

SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BACON OR SAUSAGE BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF-- VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
• TUNA SALAD AND SWISS CROISSANT, LETTUCE, TOMATOES AND CHOICE OF SAUCE
• VEGAN/GF-- GRILLED GF BREAD, HUMMUS AND VEGAN CHEESE WITH CHOICE OF TOPPINGS

SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

THURSDAY DECEMBER 16TH
SAN CLEMENTE ENTREES AND SIDES

LUNCH
• CRANBERRY GLAZED TURKEY BREAST
• WILD RICE PILAF
• SAUTÉED GARLIC VEGETABLES
DINNER
• SLOW ROASTED SAVORY POT ROAST, COUNTRY PAN GRAVY
• SOUTHERN WHIPPED POTATOES
• BROCCOLI, FIRE ROASTED CORN AND BLACK BEAN MEDLEY
SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF— VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
• DYNAMIC DUO, SHAVED HAM, BACON, HONEY MUSTARD, ROASTED PEPPERS, ONIONS ON GRILLED FLAT BREAD
• VEGAN/GF— GRILLED GF BREAD, VEGAN CHEESE, OLIVES AND ROASTED PEPPERS
SAN ROSA GRILL (1030AM-8PM)
• TRADITIONAL FISH AND CHIPS, WITH CREAMY TARTAR SAUCE AND FRIES
• VEGAN/GF— GRILLED GF BREAD, HUMMUS AND VEGAN CHEESE WITH CHOICE OF TOPPINGS
SANTA CATALINA MEXICAN GRILL
• CRISPY FISH TACO, FLOUR TORTILLA, COLESLAW, CHIPOTLE AND AVOCADO PICO DE GALLO
• VEGAN/GF— VEGAN BEEF TOSTADA, VEGAN CHEESE, LETTUCE, PICO DE GALL, BEANS, VEGAN CHIPOTLE SAUCE
SAN CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

SAN CLEMENTE ENTREES AND SIDES

LUNCH
• CHICKEN EGGPLANT PARMESAN, LAYERED BREADED CHICKEN, EGGPLANT WITH MARINARA AND MOZZARELLA
• RICE PILAF
• SAUTÉED ITALIAN VEGETABLES
DINNER
• CHILI LIME TILAPIA, CILANTRO VERDE SAUCE
• CUMIN WHIPPED POTATOES
• SAUTÉED SQUASH AND PEPPERS
SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF— VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
• CAPRESE CIABATTA, FRESH MOZZARELLA, TOMATOES, ONIONS BALSAMIC GLAZE AND PESTO MAYO TOASTED
• VEGAN/GF— CAPRESE MELT, VEGAN MOZZARELLA, TOMATOES, ONIONS BALSAMIC GLAZE AND SPINACH TOASTED, VEGAN CHEESE MELT ON GF BREAD
SAN ROSA GRILL (1030AM-8PM)
• ITALIAN CHICKEN SANDO ON CIABATTA, FRESH MOZZARELLA, MARINARA, PESTO AIOLI, SAUTÉED PEPPERS AND ONIONS
• VEGAN/GF— ITALIAN VEGAN CHICKEN SANDO ON GF BREAD, VEGAN MOZZARELLA, MARINARA, SAUTÉED PEPPERS AND ONIONS
SANTA CATALINA MEXICAN GRILL
• CHIPOTLE CHICKEN FIESTA BOWL, SPANISH RICE, BLACK BEANS, FIRE ROASTED CORN, PICO DE GALLO WITH AVOCADO, VEGAN CHIPOTLE SAUCE
ROASTED CORN, PICO DE GALLO WITH AVOCADO, CHIPOTLE SAUCE
• VEGAN/GF— CHIPOTLE VEGAN CHICKEN FIESTA BOWL, SPANISH RICE, BLACK BEANS, FIRE ROASTED CORN, PICO DE GALLO WITH AVOCADO, VEGAN CHIPOTLE SAUCE
SANTA CATALINA PIZZA BY THE SLICE
• SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY DECEMBER 13TH & 14TH