

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 FEB 10TH

SANTA CATALINA PIZZA AND PASTA

- BOWTIE PASTA WITH MUSHROOMS, FRESH BASIL, GRILLED CHICKEN AND MARSALA SAUCE
- PASTA MARINARA
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- BEEF BARBACOA QUESADILLA WITH BEANS, COTIJA CHEESE, CORN SALSA AND AVOCADO CREMA

FARMER'S MARKET

- SMOOTHIE OF THE DAY
- SAUTÉED TERIYAKI VEGGIE BOWL WITH BABY BOK CHOY, OYSTER MUSHROOMS, CARROTS AND GARLIC GREEN BEANS
- GRILLED BALSAMIC MARINADED PORTOBELLO MUSHROOM WITH VEGAN CHEESE, ROASTED YELLOW PEPPERS, ARUGULA AND GLUTEN FREE BUN

SANTA ROSA GRILL

- SPICY ITALIAN SAUSAGE, PEPPERS AND ONIONS HOAGIE

ANACAPA SALADS

- ISRAELI CUCUMBER AND TOMATO SALAD WITH MINT, LEMON AND PARSLEY
- HAWAIIAN CHICKEN AND PINEAPPLE SALAD WITH EDAMAME, SHIITAKE MUSHROOMS AND SOY/GINGER DRESSING
- TRADITIONAL CAESAR SALAD
- JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME'S, ASPARAGUS, CILANTRO RANCH, TOMATOES
- BABY SPINACH AND APPLE SALAD, CANDIED WALNUTS, RASPBERRY DRESSING
- TABBOULEH WITH HUMMAS AND PITA

ANACAPA SOUPS

- CARNITAS BLACK BEAN SOUP
- POTATO, MUSHROOM AND KALE
- CHICKEN NOODLE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

TUESDAY FEB 11TH

SANTA CATALINA PIZZA AND PASTA

- PAPRIKA SPICED GROUND LAMB WITH BROCCOLI RABE, GARLIC, OLIVE OIL AND GEMELI PASTA
- PASTA MARINARA
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- CILANTRO AND LIME GRILLED CHICKEN THIGH BOWL OVER SPANISH BROWN RICE, WHITE BEANS AND GUACAMOLE

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- SMOOTHIE OF THE DAY
- SAUTÉED TERIYAKI VEGGIE BOWL WITH BABY BOK CHOY, OYSTER MUSHROOMS AND GARLIC GREEN BEANS
- GRILLED BALSAMIC MARINADED PORTOBELLO MUSHROOM WITH VEGAN CHEESE, ROASTED YELLOW PEPPERS, ARUGULA AND GLUTEN FREE BUN
- VEGAN QUESADILLA WITH GUACAMOLE

SANTA ROSA GRILL

- CALI BURGER, GRASS FED ANGUS BEEF, PEPPER JACK CHEESE, AVOCADO RANCH, LETTUCE AND TOMATOES ON A CORNMEAL BUN

ANACAPA SALADS

- ISRAELI CUCUMBER AND TOMATO SALAD
- HAWAIIAN CHICKEN AND PINEAPPLE SALAD WITH EDAMAME, SHIITAKE MUSHROOMS AND SOY/GINGER DRESSING
- TRADITIONAL CAESAR SALAD
- JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME,

ASPARAGUS, CILANTRO RANCH, TOMATOES

- BABY SPINACH AND APPLE SALAD, CANDIED WALNUTS, RASPBERRY DRESSING
- TABBOULEH WITH HUMMAS AND PITA

ANACAPA SOUPS

- TOMATO AND RICE
- CHILI BEAN SOUP WITH BEEF
- MISO AND TOFU SOUP

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY FEB 12TH

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

- PORK CHILI VERDE BURRITO, SPANISH RICE, COLBY JACK CHEESE AND FAJITA STYLE BLACK BEANS

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- SMOOTHIE OF THE DAY
- VEGAN CHICKEN CHILI WITH VEGAN CHEESE AND CORNBREAD
- SAUTEED TERIYAKI BROWN RICE BOWL WITH ASSORTED VEGETABLES

SANTA ROSA GRILL

- ORTEGA TURKEY HOAGIE MELT, ORTEGA ROASTED PEPPERS, SWISS

CHEESE, TOMATOES, ONIONS,
CHIPOTLE MAYO, GRILLED HOAGIE
ROLL

ANACAPA SALADS

- GREEK SALAD, FETA, OLIVES,
TOMATOES, CUCUMBERS, PEPPERS,
OREGANO DRESSING
- HAWAIIAN TUNA AND MANGO POKE
SALAD, CILANTRO, ONIONS AND
PEPPERS
- TRADITIONAL CAESAR SALAD
- JOLLY GREEN GIANT, ORGANIC MIX
GREENS, CUCUMBERS, EDAMAME'S,
ASPARAGUS, CILANTRO RANCH,
TOMATOES
- BABY SPINACH AND APPLE SALAD,
CANDIED WALNUTS, RASPBERRY
DRESSING
- CRISPY CHICKEN COBB, EGGS,
BACON, BLEU CHEESE, TOMATOES,
AVOCADO AND HACIENDA DRESSING

ANACAPA SOUPS

- CHICKEN TORTILLA
- BROCCOLI CHEDDAR
- CHICKEN NOODLE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

THURSDAY FEB 13TH

SANTA CATALINA PIZZA AND PASTA

- TRI COLOR TORTELLINI, LEMON
CREAM SAUCE, TOMATO BASIL,
CHICKEN, SUNDRIED TOMATOES,
ARTICHOKES, SAUSAGE
- PIZZA DU JOUR AND CHEF'S
FAVORITES

SANTA CATALINA MEXICAN GRILL

- PASTOR TACOS, PINEAPPLE PICO DE
GALLO, PICKLED ONIONS AND
HABANERO SALSA

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BOWL
- STUFFED PEPPERS, VEGAN ITALIAN
SAUSAGE, PRIMAVERA RICE PILAF
AND TOMATO BASIL SAUCE

SANTA ROSA GRILL

- BBQ PULLED PORK, ONION RINGS,
CHEDDAR CHEESE ON TOASTED
BRIOCHE

ANACAPA SALADS

- GREEK SALAD, FETA, OLIVES, GREEK
SALAD, FETA, OLIVES, TOMATOES,
CUCUMBERS, PEPPERS, OREGANO
DRESSING
- HAWAIIAN TUNA AND MANGO POKE
SALAD, CILANTRO, ONIONS AND
PEPPERS
- TRADITIONAL CAESAR SALAD
- JOLLY GREEN GIANT, ORGANIC MIX
GREENS, CUCUMBERS, EDAMAME'S,
ASPARAGUS, CILANTRO RANCH,
TOMATOES
- BABY SPINACH AND APPLE SALAD,
CANDIED WALNUTS, RASPBERRY
DRESSING
- CRISPY CHICKEN COBB, EGGS,
BACON, BLEU CHEESE, TOMATOES,
AVOCADO AND HACIENDA DRESSING

ANACAPA SOUPS

- CHICKEN TORTILLA
- TURKEY RICE
- CREAM OF TOMATO AND BASIL

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY FEB 14TH

SANTA CATALINA PIZZA AND PASTA

- FETTUCCINI ALFREDO WITH CHICKEN,
MUSHROOMS AND PEPPERS
- PIZZA DU JOUR AND CHEF'S
FAVORITES

SANTA CATALINA MEXICAN GRILL

- CREOLE SHRIMP TOSTADA, SAUTÉED
BELL PEPPERS, ONIONS AND CHILIES,
LETTUCE, ROASTED CORN PICO DE
GALLO, CHIPOTLE AIOLI

FARMER'S MARKET

- ORGANIC LOCAL PICKED FRUIT
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BOWL
- COCONUT THAI BROTH NOODLE
BOWL, TOFU, RICE NOODLES, ASIAN
VEGETABLES

SANTA ROSA GRILL

- NEW YORK REUBEN WITH CORNED
BEEF, SWISS CHEESE, SAURKRAUT
AND THOUSAND ISLAND ON
TOASTED RYE BREAD

ANACAPA SALADS

- GREEK SALAD, FETA, OLIVES,
TOMATOES, CUCUMBERS, PEPPERS,
OREGANO DRESSING
- HAWAIIAN TUNA AND MANGO POKE
SALAD, CILANTRO, ONIONS AND
PEPPERS

- TRADITIONAL CAESAR SALAD
- JOLLY GREEN GIANT, ORGANIC MIX
GREENS, CUCUMBERS, EDAMAME'S,
ASPARAGUS, CILANTRO RANCH,
TOMATOES

- BABY SPINACH AND APPLE SALAD,
CANDIED WALNUTS, RASPBERRY
DRESSING
- CRISPY CHICKEN COBB, EGGS,
BACON, BLEU CHEESE, TOMATOES,
AVOCADO AND HACIENDA DRESSING

ANACAPA SOUPS

- CHICKEN TORTILLA
- VEGETARIAN TORTILLA
- CLAM CHOWDER

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY

FEB 15TH & 16TH

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 FEB 10TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN FRESCO, ARTICHOKE HEARTS, SUN DRIED TOMATOES AND PESTO CREAM SAUCE
- GARLIC WHIPPED POTATOES
- VEGETABLE MEDLEY

DINNER

- SOUTHEAST MARINATED SHORT RIBS WITH GINGER SOY GLAZE
- SESAME RICE
- ASIAN VEGETABLE MEDLEY

SAN NICHOLAS DELI

- HAM AND SWISS CROISSANT, CRANBERRY AIOLI, LETTUCE, TOMATO AND BACON

SANTA ROSA BREAKFAST

- GRANOLA PANCAKES WITH BLUEBERRY SYRUP

SAN MIGUEL PAN ASIAN GRILL

- KOREAN GLAZE TEMPURA CHICKEN, BELL PEPPERS AND ONIONS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

TUESDAY FEB 11TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- PAN ROASTED MAHI MAHI, 3 CITRUS AND TOMATILLO SAUCE
- CUBAN BLACK BEANS
- CILANTRO RICE

DINNER

- PANCETTA WRAPPED 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

- GRANOLA PANCAKES WITH BLUEBERRY SYRUP

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 FEB 12TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SAVORY MEAT LASAGNA
- GARDEN VEGETABLE PESTO LASAGNA
- PESTO CREAM SAUCE OR MARINARA

DINNER

- SLOW ROASTED TURKEY WITH CRANBERRY GRAVY
- SOUTHERN WHIPPED POTATOES
- GREEN BEANS AND PEPPERS

SAN NICHOLAS DELI

- TUNA AND CUCUMBER MELT, HERB AIOLI, SWISS AND TOMATOES

SANTA ROSA BREAKFAST

- GRANOLA PANCAKES WITH BLUEBERRY SYRUP

SAN MIGUEL PAN ASIAN GRILL

- CHICKEN TERIYAKI THIGH
- STIR FRIED BOK CHOY AND CARROTS
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

THURSDAY FEB 13TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SEAFOOD AND SAUSAGE JAMBALAYA
- STEAMED RICE
- FIRE ROASTED CORN AND BLACK BEAN MEDLEY

DINNER

- TANDOORI MARINATED ¼ CHICKEN
- ROASTED RED POTATOES
- CARROTS, ONIONS AND EGGPLANT

SANTA ROSA BREAKFAST

- GRANOLA PANCAKES WITH BLUEBERRY SYRUP

SAN NICHOLAS DELI

- ITALIAN SUB, HAM, MORTADELLA, PROSCIUTTO AND SALAMI WITH PICKLED VEGETABLES, LETTUCE, TOMATOES AND ONIONS

SAN MIGUEL PAN ASIAN GRILL

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

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY FEB 14TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- BAKED SALMON WITH LEMON DILL BEURRE BLANC
- WILD RICE PILAF
- SAUTÉED VEGETABLES

SAN NICHOLAS DELI

- MEDITERRANEAN FLAT BREAD, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA AND YOGURT SAUCE

SANTA ROSA BREAKFAST

- GRANOLA PANCAKES WITH BLUEBERRY SYRUP

SAN MIGUEL PAN ASIAN GRILL

- SHRIMP THAI BROTH BOWL, RAMEN NOODLES, TOFU, CABBAGE, BEAN SPROUTS AND VARIETY OF VEGGIES
- STEAMED RICE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY

FEB 15TH & 16TH

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