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 FEBRUARY 11TH

SANTA CATALINA PIZZA AND PASTA
- BOWTIE AND ITALIAN SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- MEXICAN PIZZA WITH SAVORY GROUND BEEF AND AVOCADO CREMA

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BROWN RICE BOWL
- MEDITERRANEAN COUSCous

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, EDMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
- BABY SPINACH AND CANDIED WALNUT SALAD, COCONUT, PINEAPPLE AND RASPBERRY DRESSING

ANACAPA SOUPS
- PORK POSOLE
- POTATO, KALE
- BEEF, MUSHROOM AND RICE

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

TUESDAY FEBRUARY 12TH

SANTA CATALINA PIZZA AND PASTA
- TORTELLINI RUSTICO, MEATBALLS, ROASTED PEPPERS, CHARRIED TOMATOES, ONIONS, GARLIC, ASPARAGUS AND TOMATO CREAM
- 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 BROWN RICE BOWL
- MEDITERRANEAN COUSCOUS

ANACAPA SALADS
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

WEDNESDAY FEBRUARY 13TH

SANTA CATALINA PIZZA AND PASTA
- NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE

SANTA CATALINA MEXICAN GRILL
- CARNITAS AND PORK BELLY TACOS, PINEAPPLE CHIPOTLE RELISH, PICKLED ONION AND CABBAGE SLAW

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BROWN RICE BOWL
- VEGAN RICE NOODLE BROTH BOWL, TOFU, VEGAN CHICKEN, CABBAGE, CARROTS, BEAN SPROUTS, PEPPERS AND GREEN ONIONS

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, EDMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
- BABY SPINACH AND CANDIED WALNUT SALAD, COCONUT, PINEAPPLE AND RASPBERRY DRESSING
| ANACAPA SALADS | | ANACAPA SOUPS | | SANTA CRUZ SWEETS |
|----------------|----------------|----------------|------------------|
| **CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING** | | **CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING** | | FROZEN YOGURT AND COOKIES |
| | | **CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING** | | **CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING** |
| **ANACAPA SOUPS** | **ANACAPA SOUPS** | **ANACAPA SOUPS** | **ANACAPA SOUPS** |
| **BROCCOLI CHEDDAR** | **BROCCOLI CHEDDAR** | **PORK POSOLE** | **PORK POSOLE** |
| **CHICKEN NOODLE** | **CHICKEN NOODLE** | **VEGETABLE POSOLE** | **CORN CHOWDER** |
| **PORK POSOLE** | **PORK POSOLE** | **CLAM CHOWDER** | **CLAM CHOWDER** |
| **SANTA CRUZ SWEETS** | **SANTA CRUZ SWEETS** | **SANTA CRUZ SWEETS** | **SANTA CRUZ SWEETS** |
| **FROZEN YOGURT AND COOKIES** | **FROZEN YOGURT AND COOKIES** | **FROZEN YOGURT AND COOKIES** | **FROZEN YOGURT AND COOKIES** |
| **THURSDAY FEBRUARY 14TH** | **THURSDAY FEBRUARY 14TH** | **THURSDAY FEBRUARY 14TH** | **THURSDAY FEBRUARY 14TH** |
| **SANTA CATALINA PIZZA AND PASTA** | **SANTA CATALINA PIZZA AND PASTA** | **SANTA CATALINA MEXICAN GRILL** | **SANTA CATALINA MEXICAN GRILL** |
| **SPINACH RAVIOLIS, LEMON CREAM SAUCE, TOMATO BASIL, CHICKEN, SUNDRIED TOMATOES, ARTICHOKE, SAUSAGE** | **BABY SPINACH AND CANDIED WALNUT SAUCE, COCONUT, PINEAPPLE AND RASPBERRY DRESSING** | **CHICKEN CARNITAS BOLILLO, LETTUCE, COTIJA CHEESE, BEANS, SALS, SOUR CREAM, LETTUCE AND CREMA** | **CHICKEN CARNITAS BOLILLO, LETTUCE, COTIJA CHEESE, BEANS, SALS, SOUR CREAM, LETTUCE AND CREMA** |
| **PIZZA DE JOUR AND CHEF’S FAVORITES** | | | |
| **SANTA CATALINA MEXICAN GRILL** | **ANACAPA SALADS** | **ANACAPA SOUPS** | **SANTA CRUZ SWEETS** |
| **CHICKEN CARNITAS BOLILLO, LETTUCE, COTIJA CHEESE, BEANS, SALS, SOUR CREAM, LETTUCE AND CREMA** | | **PORK POSOLE** | **FROZEN YOGURT AND COOKIES** |
| | | **VEGETABLE POSOLE** | |
| | | **SPICY CHICKEN BLACK BEAN** | |
| | | **SANTA CRUZ SWEETS** | |
| | | **FROZEN YOGURT AND COOKIES** | |
| | | **FRIDAY FEBRUARY 15TH** | |
| | | **SANTA CATALINA PIZZA AND PASTA** | |
| | | **PETTUCINI ALFREDO, CHICKEN, SAUSAGE OR CHORIZO** | | **FRIDAY FEBRUARY 15TH** |
| | | **PIZZA DE JOUR AND CHEF’S FAVORITES** | | **SANTA CATALINA MEXICAN GRILL** |
| **SANTA ROSA GRILL** | | **ANACAPA SOUPS** | | **SANTA ROSA GRILL** |
| **CRISPY FISH PO’ BOY, PICKLES, ONIONS, LETTUCE AND CAIUN TARTAR SAUCE ON FRENCH ROLL** | | **PORK POSOLE** | | **CHEF’S CHOICE** |
| | | **CORN CHOWDER** | | **CHEF’S CHOICE** |
| | | **CLAM CHOWDER** | | **CHEF’S CHOICE** |
| | | **SANTA CRUZ SWEETS** | | **FROZEN TREATS AND COOKIES** |
| | | **FROZEN YOGURT AND COOKIES** | | **FROZEN YOGURT AND COOKIES** |

**THURSDAY FEBRUARY 14TH**

**SANTA CATALINA PIZZA AND PASTA**
- Spinach Raviolis, Lemon Cream Sauce, Tomato Basil, Chicken, Sautéed Veggies, Artichokes, Sausage
- Pizza de Jour and Chef’s Favorites

**SANTA CATALINA MEXICAN GRILL**
- Chicken Carnitas Bolillo, Lettuce, Cotija Cheese, Beans, Salsa, Sour Cream, Lettuce and Cream

**FARMER’S MARKET**
- Organic Local Picked Fruit
- Smoothie of the Day
- Sautéed Veggies Brown Rice Bowl
- Hummus Quesadilla, Cucumbers, Sprouts, Onions and Yogurt Sauce in a Gluten Free Tortilla

**SATURDAY & SUNDAY FEBRUARY 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

**SANTA CRUZ SWEETS**
- Frozen Treats and Cookies

**FARMER’S MARKET STATION**
- Chef’s Choice

**SANTA ROSA GRILL**
- Chef’s Choice

**SANTA ROSA GRILL**
- Chef’s Choice
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)
Dinner: 4pm-8pm

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

MONDAY FEBRUARY 11TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN FRESCO, ARTICHOKE HEARTS, SUN DRIED TOMATOES AND PESTO CREAM SAUCE
• GARLIC WHIPPED POTATOES
• VEGETABLE MEDLEY
SAN NICHOLAS DELI
• BBQ CHICKEN WRAP, LETTUCE, TOMATO, ROASTED CORN, PICO DE GALLO, CHIPOTLE SAUCE AND SHREDDED CHEESE
SAN MIGUEL PAN ASIAN GRILL
• SAVORY MEAT LASAGNA
• GARDEN VEGETABLE PESTO LASAGNA
• PESTO CREAM SAUCE OR MARINARA
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY FEBRUARY 12TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• TORTILLA CRUSTED TILAPIA, 3 CITRUS AND TOMATILLO SAUCE
• CUBAN BLACK BEANS
• CILANTRO RICE
SAN NICHOLAS DELI
• PAN ROASTED PORK LOIN, SAUTÉED APPLE AND ONION REDUCTION
• BUTTERY WHIPPED POTATOES
• GREEN BEAN AND BELL PEPPER MEDLEY
SAN CRUZ SWEETS
• SOUTHERN WHIPPED POTATOES
• FIRE ROASTED CORN, BLACK BEAN AND VEGETABLE MEDLEY
SAN MIGUEL PAN ASIAN GRILL
• KOREAN GLAZED TEMPURA CHICKEN, BELL PEPPERS AND ONIONS
• STIR FRY NOODLES
• STEAMED RICE

THURSDAY FEBRUARY 14TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• TERIYAKI GLAZED SALMON
• SESAME RICE
• GINGER SCENTED VEGETABLES
SAN MIGUEL PAN ASIAN GRILL
• LEMON GINGER CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS

WEDNESDAY FEBRUARY 13TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• TASTY MEAT LASAGNA
• GARDEN VEGETABLE PESTO LASAGNA
• PESTO CREAM SAUCE OR MARINARA
SAN MIGUEL PAN ASIAN GRILL
• ROAST BEEF AND PEPPER JACK WITH DIJON AIOLI, CIABATTA, ROASTED PEPPERS AND LETTUCE
SAN NICHOLAS DELI
• ROAST BEEF AND PEPPER JACK WITH TATER TOTS AND CHEESE
SAN CRUZ SWEETS
• POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY FEBRUARY 15TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• BRAISED CHICKEN BUENOS AIRES, PARSNIPS, ONIONS AND APRICOTS
• ORGANIC BROWN RICE
• CARROTS, ONIONS AND SQUASH
SAN NICHOLAS DELI
• MEDITERRANEAN FLAT BREAD, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA AND YOGURT SAUCE
SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY FEBRUARY 16TH & 17TH
BREAKFAST
• FULL SERVICE BREAKFAST GRILL
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• ASSORTED DAILY HOT ENTREES
• CEREAL BAR
• FULL SALAD, FRUIT & DRESSING STATION
• WAFFLE STATION
• SMOOTHIE AND JUICE BAR