NEW 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 12th

SANTA CATALINA PIZZA AND PASTA
- PENNE MEDITERRANEAN, CHICKEN, TOMATOES, OLIVES, FETA AND CAPERS IN AN OREGANO TOMATO SAUCE
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- MEXICAN PIZZA, CHIPOTLE SAUCE WITH SAVORY GROUND BEEF, BEANS, CHEESE, PICO DE GALLO AND AVOCADO CREMA

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- FRESH SMOOTHIE OF THE DAY
- NEW ORLEANS CREPE, SUNDRIED TOMATOES, BROCCOLI, KALE, AND MUSHROOMS, VEGAN CAJUN MAYO

SANTA ROSA GRILL
- FRIED FISH PO BOY, FRENCH HOAGIE, PICKLES, TOMATOES, LEMONS, LETTUCE AND CREAMY REMOULADE

MADI GRAS DESSERT BAR
- PECAN PIE, CHERRY PIE, PEACH PIE, CHOCOLATE MOUSSE CAKE, SWEET POTATO PIE
- ASSORTED BROWNIE BARS

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

SANTA CRUZ SWEETS
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- TORTELLINI AND CHICKEN SALAD WITH CREAMY SAVORY DRESSING, APPLES AND WALNUTS
- TRADITIONAL CAESAR SALAD
- JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
- GARBANZO BEAN AND FETA WITH LEMON AND OREGANO VINAIGRETTE, ONIONS, PEPPERS, ROASTED BEETS
- CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING

SANTA CRUZ SWEETS
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- TORTELLINI AND CHICKEN SALAD WITH CREAMY SAVORY

TUESDAY FEBRUARY 13th

MARDI GRAS (FAT TUESDAY)

SANTA CATALINA PIZZA AND PASTA
- NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- SIETE MAR, VARIETY OF SEAFOOD (INCLUDES SHELLFISH), CAJUN AND CHIPOTLE TOMATO BROTH, AVOCADO ROASTED CORN PICO DE GALLO

ANACAPA SOUPS
- SEAFOOD JAMBALAYA
- CHICKEN SAUSAGE GUMBO
- VEGETABLE JAMBALAYA

SANTA CRUZ SWEETS
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- TORTELLINI AND CHICKEN SALAD WITH CREAMY SAVORY

WEDNESDAY FEBRUARY 14th

**HAPPY VALENTINE DAY
CELEBRATE WITH CUPID’S CUPCAKES (DINNER ONLY) **

SANTA CATALINA PIZZA AND PASTA
- TRI COLOR TORTILLNE WITH LOBSTER CREAM SAUCE, SHRIMP, CHICKEN, ASPARAGUS AND BELL PEPPERS
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- PORK TAMALES WITH ROJA SAUCE, SOUR CREAM AND PICO DE GALLO

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- FRESH SMOOTHIE OF THE DAY
- ASPARAGUS AND WILD MUSHROOM TACOS, STRAWBERRY PICO DE GALLO AND CHIPOTLE VEGAN AIOLI

SANTA ROSA GRILL
- CALIFORNIA BEEF DIP, SHAVED ROAST BEEF, GARLIC AU JUS, GRILLED ONIONS, MUSHROOM AND BELL PEPPERS WITH PEPPER JACK

ANACAPA SALADS
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- TORTELLINI AND CHICKEN SALAD WITH CREAMY SAVORY
DRESSING, APPLES AND WALNUTS
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• GARBANZO BEAN AND FETA WITH LEMON AND OREGANO VINAIGRETTE, ONIONS, PEPPERS, ROASTED BEETS
• CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING

ANACAPA SOUPS
• BROCCOLIcheddar
• CHICKEN NOODLE
• PORK POSOLE

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

THURSDAY FEBRUARY 15th

SANTA CATALINA PIZZA AND PASTA
• SPINACH RAVIOLI, LEMON CREAM SAUCE, TOMATO BASIL, CHICKEN, SUNDRIED TOMATOES, ARTICHOKE, SAUSAGE
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• PORK PASTOR BOLILLO, REFRIED BEANS, SALSA, SOUR CREAM, LETTUCE AND CREMA

FARMER’S MARKET
• FRESH BLENDED SMOOTHIES AND JUICES

SANTA ROSA GRILL
• 3 ALARM GRILLED CHEESE WITH JALAPENO BACON, PEPPER JACK, SRIRACHA MAYO WITH PICKLED JALAPENOS

SUSHI
• SPICY TUNA AND AVOCADO
• CALIFORNIA ROLL WITH CRAB, AVOCADO AND CUCUMBER
• SEAWEED SALAD WITH AHI AND CUCUMBERS
• SEAWEED SALAD WITH ASIAN SLAW

ANACAPA SOUPS
• PORK POSOLE
• GINGER, CHICKEN AND UDON NOODLE
• MISO AND TOFU SOUP

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

FRIDAY FEBRUARY 16th

SANTA CATALINA PIZZA AND PASTA
• FETTUCCINI ALFREDO, CHICKEN, SAUSAGE OR CHORIZO
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• CARNITA NACHO SUPREME, RICE, BEANS, CHEESE, SOUR CREAM, GUACAMOLE, PICO DE GALLO AND PICKLED JALAPENOS

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• BERRY GOOD ORGANIC MIX GREEN SALAD WITH RASPBERRY DRESSING
• SOUTHERN RUSTIC POTATO SALAD, ROASTED PEPPERS, CELERY, ONIONS, PICKLES IN A CAPER VINAIGRETTE
• SUNDRIED TOMATOES, BROCCOLI, KALE, CARROTS, RED ONIONS, TEMPEH AND MUSHROOMS
• PESTO, GLUTEN FREE TERIYAKI AND TANDOORI SAUCE
• ORGANIC BROWN RICE
• FARMER’S CHOICE
• JASMIN RICE

ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• TOTTLELLINI AND CHICKEN SALAD WITH CREAMY SAVORY DRESSING

SANTA ROSA GRILL
• CHEF’S CHOICE

FARMER’S MARKET
• CHEF’S CHOICE

SATURDAY & SUNDAY FEBRUARY 17th & 18th

FULL SERVICE BREAKFAST GRILL
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• ASSORTED DAILY HOT ENTREES
• CEREAL BAR
• FULL SALAD, FRUIT AND DRESSING STATION
• WAFFLE STATION

SANTA ROSA GRILL
• CHEF’S CHOICE
• ANACAPA SALADS
• CHEF’S CHOICE

FARMER’S MARKET
• CHEF’S CHOICE

SANTA CRUZ SWEETS
• FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)
**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)

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

**MONDAY FEBRUARY 12TH**

**SAN CLEMENTE ENTREES AND SIDES**

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

**DINNER**
- SLOW ROASTED PORK LOIN WITH SAUTEED APPLES, BACON AND ONION SAUCE
- WILD RICE PILAF
- SAUTEED VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- HAM AND SWISS CROSSANT, CRANBERRY AIOLI, LETTUCE, TOMATO AND BACON

**SAN ROSA BREAKFAST**
- 3 LIL PIGGY BREAKFAST BAGEL, HAM, SAUSAGE AND BACON, SWISS, EGG AND MAPLE MAYO

**SAN MIGUEL PAN ASIAN GRILL**
- KUNG PAO CHICKEN
- STIR FRY NOODLES
- STEAMED RICE

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES

**FRIDAY FEBRUARY 16TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BRAISED CHICKEN BUENOS AIRES, PARSNIPS, ONIONS AND APRICOTS
- CUMIN ROASTED POTATOES
- CARROTS, ONIONS AND EGGPLANT

**SAN NICHOLAS DELI**
- BBQ ROAST BEEF AND SWISS ON TOASTED SOURDOUGH, GARLIC MAYO

**SAN MIGUEL PAN ASIAN GRILL**
- LEMONGRASS CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES
SATURDAY & SUNDAY
FEBRUARY 17TH & 18TH
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