# 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

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## MONDAY FEBRUARY 19TH

### SANTA CATALINA PIZZA AND PASTA
- TRI COLOR ROTINI, CHICKEN AND ITALIAN SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES
- PIZZA DE JOUR AND CHEF’S FAVORITES

### SANTA CATALINA MEXICAN GRILL
- BEEF BARBACOA AHOGADA, ON FRENCH ROLL, DIPPED IN JALISCO BROTH

### FARMER’S MARKET
- ORGANIC LOCAL FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC LOCAL FRUIT
- SMOOTHIE OF THE DAY  
- VEGAN THAI BROTH WITH RICE NOODLES ASIAN STIR FRY VEGGIE BLEND, TOFU AND SOY CHICKEN

### SANTA ROSA GRILL
- CRABBY CAKE PATTY WITH DILL CAPER AIOLI, LETTUCE, TOMATO AND ONIONS ON A HONEY WHEAT BUN

### ANACAPA SALADS
- ROASTED BEETS, BASIL, ONIONS, FRESH MOZZARELLA AND BALSAMIC  
- ARUGULA AND APPLES, DRIED CRANBERRIES, BLEU CHEESE AND HONEY SHALLOT VINAIGRETTE  
- TRADITIONAL CAESAR SALAD  
- CRAB WITH A K, TOMATO, CILANTRO, ONIONS AND LIME WITH A HINT OF SPICE  
- AHI AND SEAWEED WITH SESAME AND GINGER DRESSING  
- PASTA PRIMAVERA WITH CREAMY PESTO

### ANACAPA SOUPS
- BROCCOLI CHEDDAR  
  - BEEF, MUSHROOM AND BARLEY  
  - VEGETABLE BARLEY

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

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## TUESDAY FEBRUARY 21ST

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

### FARMER’S MARKET
- ORGANIC LOCAL FRUIT
- SMOOTHIE OF THE DAY
- TRADITIONAL CAESAR SALAD
- CRAB WITH A K, TOMATO, CILANTRO, ONIONS AND LIME WITH A HINT OF SPICE

### SANTA ROSA GRILL
- CRAB WITH A K, TOMATO, CILANTRO, ONIONS AND LIME WITH A HINT OF SPICE

### ANACAPA SALADS
- ROASTED BEETS, BASIL, ONIONS, FRESH MOZZARELLA AND BALSAMIC  
- ARUGULA AND APPLES, DRIED CRANBERRIES, BLEU CHEESE AND HONEY SHALLOT VINAIGRETTE  
- TRADITIONAL CAESAR SALAD  
- CRAB WITH A K, TOMATO, CILANTRO, ONIONS AND LIME WITH A HINT OF SPICE  
- AHI AND SEAWEED WITH SESAME AND GINGER DRESSING

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## WEDNESDAY FEBRUARY 22ND

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

### SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
• PASTA PRIMAVERA WITH CREAMY PESTO

ANACAPA SOUPS
• BROCCOLI CHEDDAR
• CHICKEN NOODLE
• GARDEN VEGETABLE

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

THURSDAY FEBRUARY 23RD

SANTA CATALINA PIZZA AND PASTA
• GNOCCHI PASTA WITH BLACKENED CHICKEN AND ROASTED PEPPER CREAM SAUCE
• PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL
• FIESTA BOWL, ANCHO SPICED CHICKEN, RICE, BLACK BEANS, PICO DE GALLO, LETTUCE AND SALSA ROJA

FARMER’S MARKET
• ORGANIC LOCAL FRUIT
• SMOOTHIE OF THE DAY
• VEGETABLE BARLEY
• MISO AND TOFU SOUP

SANTA ROSA GRILL
- TERIYAKI PULLED CHICKEN IN TRADITIONAL STEAM BUN WITH SRIRACHA AIOLI

ANACAPA SALADS
• ROASTED BEETS, BASIL, ONIONS, FRESH MOZZARELLA AND BALSAMIC
• ARUGULA AND APPLES, DRIED CRANBERRIES, BLEU CHEESE AND HONEY SHALLOT VINAIGRETTE
• TRADITIONAL CESAR SALAD
• CRAB WITH A K, TOMATO, CILANTRO, ONIONS AND LIME WITH A HINT OF SPICE
• AHI AND SEAWEED WITH SESAME AND GINGER DRESSING
• PASTA PRIMAVERA WITH CREAMY PESTO

FRIDAY FEBRUARY 24TH

SANTA CATALINA PIZZA AND PASTA
• SAUSAGE AND PENNE, ROASTED BELL PEPPERS, ONIONS, GARLIC AND CREAM TOMATO SAUCE
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• BAJA SHRIMP TOSTADA, PICO DE GALLO, LETTUCE AND SALSA ROJA

FARMER’S MARKET
• ORGANIC LOCAL FRUIT
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- CHEF’S CHOICE

ANACAPA SALADS
• ROASTED BEETS, BASIL, ONIONS, FRESH MOZZARELLA AND BALSAMIC
• ARUGULA AND APPLES, DRIED CRANBERRIES, BLEU CHEESE AND HONEY SHALLOT VINAIGRETTE
• TRADITIONAL CESAR SALAD
• CRAB WITH A K, TOMATO, CILANTRO, ONIONS AND LIME WITH A HINT OF SPICE
• AHI AND SEAWEED WITH SESAME AND GINGER DRESSING
• PASTA PRIMAVERA WITH CREAMY PESTO

SATURDAY & SUNDAY FEBRUARY 25TH & 26TH

• FULL SERVICE BREAKFAST GRILL
• OMELET STATION

FARMER’S MARKET
• ORGANIC LOCAL FRUIT
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- CHEF’S CHOICE

ANACAPA SALADS
• ROASTED BEETS, BASIL, ONIONS, FRESH MOZZARELLA AND BALSAMIC
• ARUGULA AND APPLES, DRIED CRANBERRIES, BLEU CHEESE AND HONEY SHALLOT VINAIGRETTE
• TRADITIONAL CESAR SALAD
• CRAB WITH A K, TOMATO, CILANTRO, ONIONS AND LIME WITH A HINT OF SPICE
• AHI AND SEAWEED WITH SESAME AND GINGER DRESSING
• PASTA PRIMAVERA WITH CREAMY PESTO

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

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)
  - Dinner: 4pm-8pm

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

## MONDAY FEBRUARY 20TH

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN MARSALA, CREAMY MUSHROOM SAUCE
- RICE PILAF
- ITALIAN VEGETABLE MEDLEY

**DINNER**
- TENDER PORK ST. LOUIS, CRANBERRY BBQ SAUCE
- RICE PILAF
- VEGETABLE MEDLEY
- SAN NICHOLAS DELI
  - ROAST BEEF, ARUGULA AND HAVARTI WITH DILL ON NAAN BREAD WITH HONEY MUSTARD
- SANTA ROSA BREAKFAST
- CHORIZO EGG, POTATO AND CHEESE BURRITO
- SAN MIGUEL PAN ASIAN GRILL
  - ORANGE CHICKEN
  - STIR FRY NOODLES
  - STEAMED RICE
  - POT STICKER, WONTON OR EGGROLLS
- SANTA CRUZ SWEETS
  - FROZEN YOGURT AND COOKIES

## TUESDAY FEBRUARY 21ST

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BBQ BRAISED BEEF, CORN AND JICAMA SALSA
- RICE PILAF
- SEASONED VEGETABLES

**DINNER**
- PESTO CRUSTED SALMON, TOMATO BRUSCHETTA
- BUTTERY WHIPPED POTATOES
- VEGETABLE MEDLEY
- SAN NICHOLAS DELI
  - OPEN FACE TUNA SALAD ON PITA, SPROUTS, TOMATOES, SWISS AND AVOCADO
- SANTA ROSA BREAKFAST
- CHORIZO EGG, POTATO AND CHEESE BURRITO
- SAN MIGUEL PAN ASIAN GRILL
  - LEMONGRASS CHICKEN
  - STIR FRY NOODLES
  - STEAMED RICE
  - POT STICKER, WONTON OR EGGROLLS
- SANTA CRUZ SWEETS
  - FROZEN YOGURT AND COOKIES

## WEDNESDAY FEBRUARY 22ND

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- GRILLED PORK LOIN, SAUTÉED APPLES, ONIONS AND CRANBERRIES IN A LIGHT BROTH
- PARSLEY STEAMED RICE
- SQUASH AND VEGETABLE MEDLEY

**DINNER**
- SLICED CHIMICHURRI FLANK STANK, PICO DE GALLO
- ROASTED REDSKIN POTATOES
- GARLIC SCENTED VEGETABLES

## THURSDAY FEBRUARY 23RD

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN CORDON BLEU STACK, SWISS, SMOKED HAM AND TARRAGON HERB SAUCE
- WILD RICE PILAF
- GREEN BEANS AND VEGETABLE MEDLEY

**DINNER**
- TERIYAKI SHORT RIBS, PICKLED GINGER AND PINEAPPLE
- CILANTRO WHIPPED POTATOES
- VEGETABLE MEDLEY
- SAN NICHOLAS DELI
  - TURKEY AND SWISS CROISSANT WITH CRANBERRY AIOLI
- SANTA ROSA BREAKFAST
- CHORIZO EGG, POTATO AND CHEESE BURRITO
- SAN NICHOLAS DELI
  - ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI
- 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 FEBRUARY 24TH

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BLACKENED TILAPIA, CREAMY REMOULADE SAUCE
- WILD RICE PILAF
- GREEN BEANS AND VEGETABLE MEDLEY

**DINNER**
- CHICKEN CORDON BLEU STACK, SWISS, SMOKED HAM AND TARRAGON HERB SAUCE
- RICE PILAF
- ITALIAN VEGETABLE MEDLEY
- SAN NICHOLAS DELI
  - CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES
- SANTA ROSA BREAKFAST
• CHORIZO EGG, POTATO AND CHEESE BURRITO
SAN MIGUEL PAN ASIAN GRILL
• SWEET AND SOUR PORK WITH PINEAPPLE AND PEPPERS
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
  □ (LUNCH & DINNER)
SATURDAY & SUNDAY
FEBRUARY 25th & 26th
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