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 25TH
SANTA CATALINA PIZZA & PASTA
• FETTUCCINI ALFREDO, CHICKEN AND SAUSAGE IN A CREAMY PARMESAN SAUCE
• PIZZA DU JOUR
SANTA CATALINA MEXICAN GRILL
• BAJA CRISPY FISH TACOS, AVOCADO PICO DE GALLO, CITRUS CHIPOTLE AIOLI AND CABBAGE
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SAUTÉED VEGETABLE RICE BOWL
• FAJITA STYLE VEGETABLE TACOS, VEGAN CHIPOTLE AIOLI, VEGAN CHEESE
• SMOOTHE OF THE DAY
SANTA ROSA GRILL
• WHAM BURGER, BEEF PATTY, SLICED HAM, SWISS, LETTUCE, ONIONS AND THOUSAND ISLAND ON BRIOCH
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES & BLEU CHEESE
• ITALIAN CHOPPED SALAD, PEPPERONI, HAM, SALAMI, ONIONS, OLIVES, TOMATOES AND GREENS WITH GOLDEN ITALIAN
• TRADITIONAL CAESAR SALAD
• SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
• CRANBERRY CILANTRO QUINOA SALAD
ANACAPA SOUPS
• CHICKEN TORTILLA
• SPINACH, ORZO AND TOMATO
• BEEF, MUSHROOM AND POTATO
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
WEDNESDAY FEBRUARY 27TH
SANTA CATALINA PIZZA & PASTA
• NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
• PIZZA DU JOUR
SANTA CATALINA MEXICAN GRILL
• TORTA AHOGADA, CHICKEN CARNITAS, BEANS, LETTUCE, DIPPED IN SALSA ROJA AND COTIJA CHEESE
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• ITALIAN CHOPPED SALAD, PEPPERONI, HAM, SALAMI, ONIONS, OLIVES, TOMATOES AND GREENS WITH GOLDEN ITALIAN
• TRADITIONAL CAESAR SALAD
• SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
ANACAPA SOUPS
• CHICKEN TORTILLA
• SPINACH, ORZO AND TOMATO
• BEEF, MUSHROOM AND POTATO
SANTA ROSA GRILL
• CHICKEN ITALIANO, PEPPERONI, PROVOLONE, GARLIC BREAD, ROASTED PEPPERS AND BASIL AIOLI
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SAUTÉED VEGETABLE RICE BOWL
• GLUTEN FREE HUMMUS WRAP, SPROUTS, GRILLED VEGGIES, ROASTED PEPPERS, LEMON GARLIC VEGANISE
• SMOOTHE OF THE DAY
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
ANACAPA SALADS
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
- TRADITIONAL CAESAR SALAD
- SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
- JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
- CRANBERRY CILANTRO QUINOA SALAD

SALSA VERDE, RICE, BEANS, QUESO FRESCO, GUACAMOLE

FARMER’S MARKET
- ORGANIC FRUITS
- SAUTÉED VEGETABLE RICE BOWL
- TOMATO BASIL BRUSCHETTA, VEGAN MOZZARELLA GRILLED QUESADILLA, HERB AIOLI
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- PASTRAMI MELT, GRILLED ONIONS AND MUSHROOMS, ROASTED PEPPERS, SWISS, MARBLE RYE, THOUSAND ISLANDS
- SPICY TUNA
- CALIFORNIA ROLL
- ASIAN NOODLE SALAD WITH TOFU
- ASIAN CHICKEN NOODLE SALAD

SUSHI
- CHICKEN TORTILLA
- GINGER, CHICKEN AND RICE
- ASIAN VEGETABLE NOODLE

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

THURSDAY FEBRUARY 28TH

SANTA CATALINA PIZZA & PASTA
- PASTA DEL CAMPO, TORTELLINI, ARTICHOKES, MUSHROOMS, SHALLOTS SUNDRIED TOMATOES AND SAUSAGE, PESTO CREAM
- PIZZA DU JOUR

SANTA CATALINA MEXICAN GRILL
- TOSTADITAS DEL ABUELO, FLOUR SHELL, CHICKEN CARNITAS EN

SANTA ROSA GRILL
- PASTA DEL CAMPO, TORTELLINI, ARTICHOKES, MUSHROOMS, SHALLOTS SUNDRIED TOMATOES AND SAUSAGE, PESTO CREAM
- PIZZA DU JOUR

FARMER’S MARKET STATION
- CHEF’S CHOICE

SANTA CRUZ SWEETS
- FROZEN TREATS & COOKIES

SANTA CATALINA MEXICAN GRILL
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
- TRADITIONAL CAESAR SALAD
- SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
- JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
- CRANBERRY CILANTRO QUINOA SALAD

ANACAPA SALADS
- CHEF’S CHOICE

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

FRIDAY MARCH 1ST

SANTA CATALINA PIZZA & PASTA
- CHEESE RAVIOLI BOLOGNESE, SAUCY MEAT SAUCE, ONIONS, GARLIC AND PEPPERS
- PIZZA DU JOUR

SANTA ROSA GRILL
- CHEF’S CHOICE

SANTA CRUZ SWEETS
- FROZEN TREATS & COOKIES

SANTA CATALINA MEXICAN GRILL
- SIETE MAR, SEAFOOD STEW WITH ANCHO BROTH, AVOCADOS

ANACAPA SALADS
- CHEF’S CHOICE

SANTA ROSA GRILL
- CHEF’S CHOICE

SANTA CRUZ SWEETS
- CHEF’S CHOICE

SATURDAY & SUNDAY MARCH 2ND & 3RD

FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- HOT ENTREES SPECIALS
- CEREAL BAR
- FULL SALAD & FRUIT 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 & COOKIES
**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

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### MONDAY FEBRUARY 25TH

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- CHICKEN ITALIANO, PESTO, FRESH MOZZARELLA AND TOMATOES
- VEGETABLE MEDLEY
- PARMESAN WHIPPED POTATOES

**DINNER**
- PAN ROASTED TILAPIA, CITRUS CILANTRO SAUCE
- CUMIN RICE
- SAUTÉED SQUASH AND PEPPERS

**SAN NICHOLAS DELI**
- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD

**SAN ROSA BREAKFAST**
- SWISS CHEESE PANCAKES

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

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

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### TUESDAY FEBRUARY 26TH

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- GINGER SOY GLAZED PORK LOIN
- CILANTRO RICE
- SESAME SCENTED VEGETABLE

**DINNER**
- TANDOORI ROASTED WHOLE CHICKEN
- HERBS AND COUSCOUS
- SEASONED VEGETABLES

**SAN NICHOLAS DELI**
- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD

**SANTA ROSA BREAKFAST**
- SWISS CHEESE PANCAKES

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### WEDNESDAY FEBRUARY 27TH

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- PESTO CRUSTED SALMON, TOMATO BRUSCHETTA
- ORZO & RICE PILAF
- LOCAL MIXED VEGETABLES

**DINNER**
- SANTA MARIA TRI TIP
- BAKED BEANS
- BROCCOLI FLORETS
- BAKED POTATO BAR

**SAN NICHOLAS DELI**
- JALAPENO BLT WITH PEPPER JACK ON FLAT BREAD AND CHIPOTLE AIOLI

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### THURSDAY FEBRUARY 28TH

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- CHICKEN ADOBO WITH SWEET SOY
- CILANTRO WHIPPED POTATOES
- BROCCOLI FLORETS

**DINNER**
- PORK LOIN WITH MAPLE PULLED PORK GLAZE
- WILD RICE PILAF
- GREEN BEANS AND VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- JALAPENO BLT WITH PEPPER JACK ON FLAT BREAD AND CHIPOTLE AIOLI

**SAN ROSA BREAKFAST**
- SWISS CHEESE PANCAKES

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### FRIDAY MARCH 1ST

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- SEAFOOD JAMBALAYA, VARIETY OF SEAFOOD, CHICKEN AND CAJUN SAUSAGE
- RICE PILAF
- CAJUN SPICED VEGETABLES

**SAN NICHOLAS DELI**
- CAPRESE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS AND FRESH MOZZARELLA

**SAN ROSA BREAKFAST**
- SWISS CHEESE PANCAKES

**SAN MIGUEL PAN ASIAN GRILL**
- GENERAL TSO CHICKEN, PEPPERS, ONIONS AND GARLIC STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGGROLLS

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

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### SATURDAY & SUNDAY MARCH 2ND & 3RD

**BREAKFAST**
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR & ORGANIC GRANOLA
- HOT ENTREES SPECIALS
- CEREAL BAR
- FULL SALAD & FRUIT STATION
- WAFFLE STATION