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 26TH

SANTA CATALINA PIZZA AND PASTA
- CHORIZO RAVIOLI, ALFREDO, CHICKEN AND SAUSAGE IN A CREAMY PARMESAN SAUCE
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- NACHO SUPREME, GROUND BEEF, SOUR CREAM, GUACAMOLE, PICO DE GALLO, JALAPENOS

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT

SANTA ROSA GRILL
- MEATBALL SUB, MARINARA, MOZZARELLA AND PESTO AIOLI ON FRESH BAKED HOAGIE

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,

ANACAPA SOUPS
- CHICKEN TORTILLA - SPINACH, ORZO AND TOMATO - BEEF, MUSHROOM AND POTATO

ANACAPA SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY FEBRUARY 27TH

SANTA CATALINA PIZZA AND PASTA
- PENNE SORENTO, TOMATO CREAM, OLIVES, SUNDRIED TOMATOES, CHICKEN AND BELL PEPPERS
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- BEEF BARBACOA TELERA, REFRIED BEANS, LETTUCE, CHEESE, PICO DE GALLO
- CHORIZO RAVIOLI, ALFREDO, CHICKEN AND SAUSAGE IN A CREAMY PARMESAN SAUCE
- CRANBERRY CILANTRO QUINOA SALAD

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,
MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
• CRANBERRY CILANTRO QUINOA SALAD

ANACAPA SOUPS
- CHICKEN TORTILLA
- CREAM OF CHICKEN
- GARDEN VEGETABLE AND RICE

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

WEDNESDAY
FEBRUARY 28TH 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
• 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,

FARMLER’S MARKET
• ORGANIC PEARS AND APPLES
• SAVORY MUSHROOM AND ORGANIC BROWN RICE BROTH BOWL, GARLIC, ONIONS, TOFU AND SOY CHICKEN

SANTA ROSA GRILL
• SWEET POTATO TATER TOTS & GRILLED CHICKEN WRAP, LETTUCE, CHEESE, CHIPOTLE AIOLI AND TOMATOES

ANACAPA SOUPS
• CHICKEN TORTILLA
• SPLIT PEA WITH HAM
• CREAM OF MUSHROOM

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

THURSDAY MARCH 1ST
SANTA CATALINA PIZZA AND PASTA
• SPINACH RAVIOLI DEL CAMPO, ARTICHOKES, MUSHROOMS, SHALLOTS SUNDRIED TOMATOES AND

SANTA CATALINA MEXICAN GRILL
• CHILI RELLENO BURRITO, RICE BEANS, SALSA VERDE PICO DE GALLO

FARMLER’S MARKET
• ORGANIC FRUITS
• HUMMUS WRAP WITH GRILLED GLUTEN FREE WRAP, SPROUTS, SWISS, ROASTED PEPPERS, LEMON GARLIC VEGANISE
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
• BBQ PORK STEAM BUNS, SWEET CHINESE BBQ SAUCE, PORK AND STEAMED BUN

SUSHI
• SPICY TUNA AND DAikon SPROUT
• CALIFORNIA ROLL, IMITATION CRAB, CUCUMBERS AND AVOCADO WITH CARROTS
• SEAWEED AND CUCUMBERS WITH
FRIDAY MARCH 2ND

PEPPERS AND AHI, SESAME DRESSING
• SEAWeed AND CUCumBERS WITH PEPPERS AND SESAME DRESSING

ANACAPA SOUPS
• CHICKEN TORTILLA
- GINGER, CHICKEN AND RICE
- ASIAN VEGETABLE NOODLE

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

SANTA ROSA GRILL
• SPINACH RAVIOLI DEL CAMPO, ARTICHOKEs, MUSHROOMS, SHALLOTS SUNDRIED TOMATOES AND SAUSAGE, PESTO CREAM
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• NACHO SUPREME, GROUND PORK PASTOR, SOUR CREAM, GUACAMOLE, PICO DE GALLO, JALAPENOS

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• ORGANIC BROWN RICE AND VEGETABLE TERIYAKI BOWL
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
• NEW ENGLAND FISH AND CHIPS, FRIES, TARTAR SAUCE AND LEMON

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

SANTA CRUZ SWEETS
- FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)

SATURDAY & SUNDAY MARCH 3RD & 4TH

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 CATALINA MEXICAN GRILL
• CHEF’S CHOICE

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• ORGANIC BROWN RICE AND VEGETABLE TERIYAKI BOWL
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
• NEW ENGLAND FISH AND CHIPS, FRIES, TARTAR SAUCE AND LEMON

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

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 26TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH
- CHICKEN ITALIANO, PESTO, FRESH MOZZARELLA AND TOMATOES
- VEGETABLE MEDLEY
- BBQ BRISKET, MEMPHIS SAUCE
- SOUTHERN WHIPPED POTATOES
- BROCCOLI FLORETS

SAN NICHOLAS DELI
- SAUTÉED APPLES, ONIONS AND BRIE CHEESE ON A CROISSANT WITH CRANBERRY MAYO

SANTA ROSA BREAKFAST
- SWEET POTATO, HAM, EGG AND CHEESE BREAKFAST BURRITO

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

SAN CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

TUESDAY FEBRUARY 27TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH
- TORTILLA CRUSTED TILAPIA, CITRUS CILANTRO GLAZE
- BLACK BEAN AND RICE PILAF
- SEASONED SQUASH AND PEPPERS

DINNER
- SAVORY MEATLOAF, BACON, ONIONS AND MUSHROOMS GRAVY
- WHIPPED POTATOES
- SAUTÉED VEGGIE MEDLEY

SAN NICHOLAS DELI
- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON OPEN FACE PITA

SANTA ROSA BREAKFAST
- SWEET POTATO, HAM, EGG AND CHEESE BREAKFAST BURRITO

SAN MIGUEL PAN ASIAN GRILL
- SWEET AND SOUR TEMPURA PORK WITH PINEAPPLE AND PEPPERS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SAN CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

WEDNESDAY FEBRUARY 28TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH
- CHICKEN FRESCO, SUNDRIED TOMATOES, ARTICHOKES, ONIONS AND PESTO CREAM SAUCE
- WILD RICE PILAF
- GREEN BEANS AND VEGETABLE MEDLEY

DINNER
- BEEF STEW, ONIONS, CARROTS, BACON AND MUSHROOMS
- BUTTERY WHIPPED POTATOES
- SAUTÉED SQUASH AND PEPPERS

SAN NICHOLAS DELI
- 3 ALARM FLAT BREAD, JALAPENO BLT WITH PEPPER JACK ON FLAT

SAN CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

THURSDAY MARCH 1ST

SAN CLEMENTE ENTREES AND SIDES

LUNCH
- MEAT AND SAUSAGE LASAGNA
- GARDEN VEGETABLE LASAGNA WITH PESTO
- ITALIAN STYLE VEGETABLES

DINNER
- GINGER AND SOY MARINATED PORK LOIN, TERIYAKI GLAZE
- JASMIN RICE
- BROCCOLI FLORETS

SAN NICHOLAS DELI
- THE RANCH TRIO MELT, TURKEY, HAM AND ROAST BEEF WITH ORTEGA CHILI
MELT WITH SWISS CHEESE AND RANCH
SAN MIGUEL PAN ASIAN GRILL
- TAI CHEN TEMPURA CHICKEN, SWEET AND TANGY SAUCE
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES
  - (LUNCH & DINNER)

FRIDAY MARCH 2ND
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- MARYLAND CRAB CAKES, CAPER TARTER SAUCE
- RICE PILAF
- MEDLEY OF GARDEN VEGETABLES
SAN NICHOLAS DELI
- CAPRESE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS AND FRESH MOZZARELLA
SANTA ROSA BREAKFAST
- SWEET POTATO, HAM, EGG AND CHEESE BREAKFAST BURRITO
SAN MIGUEL PAN ASIAN GRILL
- KUNG PAO CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS

SATURDAY & SUNDAY
MARCH 3RD & 4TH
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