**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

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**MONDAY FEBRUARY 4TH**

**SANTA CATALINA PIZZA AND PASTA**
- CHICKEN FRESCO, ONIONS, ARTICHOKE, GARLIC, BELL PEPPERS, SUNDRIED TOMATOES, PESTO CREAM, CHEESE RAVIOLI
- PIZZA DE JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- NACHO TACO SALAD, TORTILLA CHIPS, LETTUCE, CHEESE, BLACK BEANS, ANCHO CHICKEN, PICO DE GALLO, AVOCADO CREAM

**FARMER’S MARKET**
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE
- ORGANIC LETTUCE WRAPS, LIVING BUTTER LETTUCE, STIR FRY VEGETABLES, SOY GINGER GLAZE, TANGY SLAW

**SANTA ROSA GRILL**
- CLASSIC REUBEN, CORN BEEF, SAUERKRAUT, SWISS, THOUSAND ISLANDS ON MARBLE RYE

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**ANACAPA SALADS**
- STRAWBERRY WALNUT WITH FETA, CRANBERRIES, MIXED GREENS AND ORANGE VINAIGRETTE
- BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY, ONIONS, BLEU CHEESE AND RANCH
- TRADITIONAL CAESAR SALAD
- ROASTED BEETS AND FRESH MOZZARELLA, BASIL, ROASTED PEPPERS, BALSAMIC DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

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

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**ANACAPA SOUPS**
- CHICKEN TORTILLA
- BEEF, MUSHROOM AND BARLEY
- VEGETABLE BARLEY

**ANACAPA SALADS**
- STRAWBERRY WALNUT WITH FETA, CRANBERRIES, MIXED GREENS AND ORANGE VINAIGRETTE
- BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY, ONIONS, BLEU CHEESE AND RANCH
- TRADITIONAL CAESAR SALAD
- ROASTED BEETS AND FRESH MOZZARELLA, BASIL, ROASTED PEPPERS, BALSAMIC DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

**ANACAPA SOUPS**
- CHICKEN TINGA TOSTADA, SHREDDED CHICKEN WITH CHIPOTLE SAUCE, LETTUCE, PICO DE GALLO AND COJITA CHEESE

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**SANTA CATALINA MEXICAN GRILL**
- CHICKEN TINGA TOSTADA, SHREDDED CHICKEN WITH CHIPOTLE SAUCE, LETTUCE, PICO DE GALLO AND COJITA CHEESE

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**FARMER’S MARKET**
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE
- ORGANIC LETTUCE WRAPS, LIVING BUTTER LETTUCE, STIR FRY VEGETABLES, SOY GINGER GLAZE, TANGY SLAW

**SANTA ROSA GRILL**
- PASTRAMI BURGER, 1/3LB PATTY, BRIOCHE BUN, LETTUCE, TOMATO, SWISS AND RANCH SAUCE

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**ANACAPA SALADS**
- STRAWBERRY WALNUT WITH FETA, CRANBERRIES, MIXED GREENS AND ORANGE VINAIGRETTE
- BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY, ONIONS, BLEU CHEESE AND RANCH
- TRADITIONAL CAESAR SALAD
- ROASTED BEETS AND FRESH MOZZARELLA, BASIL, ROASTED PEPPERS, BALSAMIC DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

**ANACAPA SOUPS**
- CHICKEN TORTILLA
- HOT AND SOUR SOUP
- MISO SOUP

**ANACAPA SALADS**
- STRAWBERRY WALNUT WITH FETA, CRANBERRIES, MIXED GREENS AND ORANGE VINAIGRETTE
- BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY, ONIONS, BLEU CHEESE AND RANCH
- TRADITIONAL CAESAR SALAD
- ROASTED BEETS AND FRESH MOZZARELLA, BASIL, ROASTED PEPPERS, BALSAMIC DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

**ANACAPA SOUPS**
- CHICKEN TORTILLA
- BEEF, MUSHROOM AND BARLEY
- VEGETABLE BARLEY

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

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**ANACAPA SALADS**
- STRAWBERRY WALNUT WITH FETA, CRANBERRIES, MIXED GREENS AND ORANGE VINAIGRETTE
- BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY, ONIONS, BLEU CHEESE AND RANCH
- TRADITIONAL CAESAR SALAD
- ROASTED BEETS AND FRESH MOZZARELLA, BASIL, ROASTED PEPPERS, BALSAMIC DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

**ANACAPA SOUPS**
- CHICKEN TORTILLA
- BEEF, MUSHROOM AND BARLEY
- VEGETABLE BARLEY

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**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES
THURSDAY FEBRUARY 7TH
SANTA CATALINA PIZZA AND PASTA
- SPINACH RAVIOLI WITH LEMON ALFREDO, TOMATOES, ASPARAGUS AND MUSHROOMS
- PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
- CHILI VERDE BURRITO, PORK, CILANTRO RICE, BLACK BEANS, JOEL’S SALSA, QUESO FRESCO
FARMER’S MARKET
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE
- TERIYAKI BROWN RICE AND VEGETABLE BOWL
- VEGAN BLACK BEAN PATTY MELT, CHIPOTLE VEGAN MAYO, ROASTED PEPPERS, RED ONIONS, VEGAN CHEESE, GLUTEN FREE BUN
SANTA ROSA GRILL
- CHICKEN AND BRIE ON PRETZEL BUN, MUSHROOMS, ROASTED PEPPERS, PESTO AIOLI
ANACAPA POKE
- SPICY TUNA
- SOY GINGER SALMON
- SOBA NOODLE SALAD, CUCUMBERS, SESAME SEEDS, ASIAN SLAW, BELL PEPPERS AND HONEY SOY DRESSING
- SOBA NOODLE AND TEMPURA CHICKEN SALAD, CUCUMBERS, SESAME SEEDS, ASIAN SLAW, BELL PEPPERS AND HONEY SOY DRESSING
ANACAPA SOUPS
- CHICKEN TORTILLA
FRIDAY FEBRUARY 8TH
SANTA CATALINA PIZZA AND PASTA
- FROZEN YOGURT AND COOKIES
SANTA CATALINA MEXICAN GRILL
- PORK BELLY AND LOIN TACOS, CHIPOTLE PINEAPPLE SALSA, COTIJA, PICKLED VEGETABLES
FARMER’S MARKET
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE
- TERIYAKI BROWN RICE AND VEGETABLE BOWL
SANTA ROSA GRILL
- ITALIAN CIABATTA MELT, MORTADELLA, SALAMI AND CAPICOLA, PESTO AIOLI, PROVOLONE, ROASTED PEPPERS, PEPPERONCINI’S AND ONIONS
ANACAPA SALADS
- STRAWBERRY WALNUT WITH FETA, CRANBERRIES, MIXED GREENS AND ORANGE VINAIGRETTE
- BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY, ONIONS, BLEU CHEESE AND RANCH
- TRADITIONAL CAESAR SALAD
- ROASTED BEETS AND FRESH MOZZARELLA, BASIL, ROASTED PEPPERS, BALSAMIC DRESSING
ANACAPA SOUPS
- CHICKEN TORTILLA
- VEGETABLE AND RICE
- CLAM CHOWDER
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES
SATURDAY & SUNDAY FEBRUARY 9TH & 10TH
FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED HOT ENTREE SPECIALS
- CEREAL BAR
- FULL SALAD, FRUIT AND DRESSING 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 AND 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 4TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CALIFORNIA SHEPPARD’S PIE, DICED BEEF, ONIONS, MUSHROOMS AND RICH GRAVY TOPPED WITH MASHED POTATOES
- RICE PILAF
- BROCCOLI, PEPPER MEDLEY

**DINNER**
- LEMON HERB 1/4 CHICKEN
- GARLIC WHIPPED POTATOES
- BROCCOLI, PEPPER MEDLEY

**SAN NICHOLAS DELI**
- JALAPENO BLT ON FLAT BREAD WITH MOZZARELLA

**SANTA ROSA BREAKFAST**
- DENVER OMELET, HAM, ONIONS, BELL PEPPERS AND CHEESE

**SAN MIGUEL PAN ASIAN GRILL**
- NOODLE BOWL, PORK SPARERIB AND DAIKON BROTH
- NAPA CABBAGE, BEAN SPROUTS, CARROTS
- POT STICKER, WONTON OR EGGROLLS

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

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**TUESDAY FEBRUARY 5TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- TERIYAKI GLAZED SALMON, ORANGE GINGER BEURRE BLANC
- SESAME RICE
- BOK CHOI AND PEPPERS

**DINNER**
- SAKE MARINATED SKIRT STEAK
- CILANTRO WHIPPED POTATOES
- NAPA CABBAGE, SQUASH AND PEPPER STIR FRY

**SAN NICHOLAS DELI**
- ASIAN CHICKEN SALAD WRAP, SESAME DRESSING

**SANTA ROSA BREAKFAST**
- DENVER OMELET, HAM, ONIONS, BELL PEPPERS AND CHEESE

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

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

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**WEDNESDAY FEBRUARY 6TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN CORDON BLUE STACK, HAM, SWISS, DUON CREAM SAUCE
- WILD RICE PILAF
- GREEN BEANS AND VEGETABLE MEDLEY

**DINNER**
- CHERRY WOOD SMOKED PORK SPARE RIBS
- ROASTED HERB RED POTATOES
- GARLIC SCENTED VEGETABLES

**SAN NICHOLAS DELI**
- PROSCIUTTO, BRIE, AND SAUTÉED APPLES WITH ONIONS, GARLIC AIOLI ON A CROSSANT

**SANTA ROSA BREAKFAST**
- DENVER OMELET, HAM, ONIONS, BELL PEPPERS AND CHEESE

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

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

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**THURSDAY FEBRUARY 7TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- 3 CITRUS GLAZED TILAPIA
- GARLIC WHIPPED POTATOES
- LOCALLY SAUTÉED VEGETABLES

**DINNER**
- PORK MARSALA, BREAD PORK LOIN WITH MUSHROOMS AND MARSALA CREAM SAUCE
- RICE PILAF
- ITALIAN VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI

**SANTA ROSA BREAKFAST**
- DENVER OMELET, HAM, ONIONS, BELL PEPPERS AND CHEESE

**SAN MIGUEL PAN ASIAN GRILL**
- TEMPURA CHICKEN AND PEPPER WITH KOREAN SAUCE
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**FRIDAY FEBRUARY 8TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- COUNTRY FRIED SMOTHERED CHICKEN BREAST, PANKO CRUSTED CHICKEN, PAN FRIED AND COVERED WITH SOUTHERN GRAVY
- REDSKIN MASHED POTATOES
- VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES

**SANTA ROSA BREAKFAST**
- FROZEN YOGURT AND COOKIES

**SAN MIGUEL PAN ASIAN GRILL**
- SWEET AND SOUR PORK WITH PINEAPPLES, ONIONS AND PEPPERS

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

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**SATURDAY & SUNDAY FEBRUARY 9TH & 10TH**

**BREAKFAST**
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED HOT ENTREE SPECIALS
- CEREAL BAR
- FULL SALAD, FRUIT AND DRESSING STATION
- WAFFLE STATION
- SMOOTHIE AND JUICE BAR