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 5TH
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
- SPANISH FAJITA PHILLY ON TELERA, SAUTEED BEEF, PEPPERS AND ONIONS,
  PICO DE GALLO, TOMATOES, SOUR CREAM AND QUESO FRESCO
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY FEBRUARY 7TH
SANTA CATALINA PIZZA AND PASTA
- PENNE ABBRIATTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS,
  OREGANO AND PARMESAN
- PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
- BAJA BURRITO WITH CRISPY FISH, RICE, GUACAMOLE, SALSA VERDE,
  PICO DE GALLO AND QUESO FRESCO
FARMER’S MARKET
- FRESH ORGANIC FRUITS
- ORGANIC PEA S&PAPLES
- GLUTEN FREE WRAP, ARUGULA, AVOCADO, CHERRY TOMATOES WITH
  LEMON VINAIGRETTE, BALSAMIC LENTILS
- SMOOTHIE OF THE DAY
SANTA ROSA GRILL
- TRADITIONAL RUBEHN, CORN BEEF, SAUERKRAUT, THOUSAND ISLAND AND
  SWISS ON RYE BREAD
ANACAPA SALADS
- HAWAIIAN TUNA POKE SALAD WITH PINEAPPLE

WEDNESDAY FEBRUARY 8TH
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
- SHRIMP CEVICHE TOSTADA, LETTUCE, PICO DE GALLO AND QUESO FRESCO
FARMER’S MARKET
- FRESH ORGANIC FRUITS
- ORGANIC PEA S&PAPLES
- GLUTEN FREE PENNE PASTA WITH VEGAN SAUSAGE, TOMATO AND
  BASIL SAUCE
- SMOOTHIE OF THE DAY
SANTA ROSA GRILL
- STEAK HOUSE PHILLY, SAUTEED BELL PEPPERS, CRISPY ONIONS, A1 AND
  PROVOLONE, GARLIC AIOLI ON A FRESH BAKED HOAGIE
ANACAPA SALADS
- HAWAIIAN TUNA POKE SALAD WITH PINEAPPLE
- CRISPY BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY,
  ONIONS, OLIVES AND RANCH
ANACAPA SOUPS
- CHICKEN TORTILLA
- ORGANIC GREEN, RASPBERRY VINAIGRETTE
- PIZZA DE JOUR AND CHEF’S FAVORITES

THURSDAY FEBRUARY 9TH
SANTA CATALINA PIZZA AND PASTA
- MAMA MIA, BEEF RAVIOLIS, BACON, SAUSAGE, CHICKEN, MUSHROOMS AND
  BROCCOLI IN A MEAT SAUCE
- PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
- BAJA BURRITO WITH CRISPY FISH, RICE, GUACAMOLE, SALSA VERDE, PICO DE
  GALLO AND QUESO FRESCO
FARMER’S MARKET
- FRESH ORGANIC FRUITS
- PAN ASIAN ORGANIC LETTUCE WRAPS, SLAW WITH NAPA, ORANGES, SPROUTS, BAMBOO SHOOTS, CARROTS, SESAME DRESSING
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- ALL AMERICAN 100% GRASS FED BURGER, CHEESE, LETTUCE, TOMATO, PICKLES, THOUSAND ISLAND SPREAD ON A POTATO BUN
- SMOOTHIE OF THE DAY

ANACAPA SALADS
- HAWAIIAN TUNA POKE SALAD WITH PINEAPPLE
- CRISPY BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY, ONIONS, OLIVES AND RANCH
- TRADITIONAL CAESAR SALAD
- TRIO OF BERRY AND GOAT CHEESE ORGANIC GREEN, RASPBERRY VINAIGRETTE
- CAPRESE SALAD, TOMATOES, BASIL, AND FRESH MOZZARELLA
- PAN ASIAN VEGETABLE SALAD, SESAME GINGER VINAIGRETTE

ANACAPA SOUPS
- CHICKEN TORTILLA
- HOT AND SOUR SOUP
- VEGETABLE TORTILLA

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

FRIDAY FEBRUARY 10TH
SANTA CATALINA PIZZA AND PASTA
- TORTELLINI AND CHICKEN ALFREDO WITH SAUSAGE, PEPPERS, TOMATOES AND ONIONS
- PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- CRISPY TACO SUPREME WITH GROUND BEEF, LETTUCE, SOUR CREAM, GUACAMOLE AND CHEESE

FARMER’S MARKET
- ORGANIC FRUITS
- MIDDLE EASTERN SAUTÉ, EGGPLANT, CHICK PEAS, TOMATOES, ONIONS, CARROTS AND SAUCE, GINGER, GARLIC AND VEGAN TANDOORI SAUCE, TRI COLOR COUSCOUS
- SMOOTHIE OF THE DAY

ANACAPA SALADS
- HAWAIIAN TUNA POKE SALAD WITH PINEAPPLE
- CRISPY BUFFALO CHICKEN SALAD WITH ICEBERG, TOMATOES, CELERY, ONIONS, OLIVES AND RANCH
- TRADITIONAL CAESAR SALAD
- TRIO OF BERRY AND GOAT CHEESE ORGANIC GREEN, RASPBERRY VINAIGRETTE
- CAPRESE SALAD, TOMATOES, BASIL AND FRESH MOZZARELLA
- PAN ASIAN VEGETABLE SALAD, SESAME GINGER VINAIGRETTE

ANACAPA SOUPS
- CHICKEN TORTILLA
- HOT AND SOUR SOUP
- VEGETABLE TORTILLA

SANTA ROSA GRILL
- WESTERN BESTERN BBQ CHICKEN AND ONION RING BURGER ON BROCHURE, SWISS, AVOCADO AND ROASTED RED PEPPERS

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

SARDAY & SUNDAY FEBRUARY 11TH & 12TH
- 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

ANACAPA SALADS
- CHEF’S CHOICE

FARMER’S MARKET STATION
- 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 6TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - CHICKEN CAPRESE, TOMATO, FRESH MOZZARELLA AND PESTO, IN A LIGHT TOMATO SAUCE
  - PARSLEY WHIPPED POTATOES
  - ITALIAN VEGETABLE MEDLEY

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

**SANTA ROSA BREAKFAST**
- BREAKFAST WITH BURRITO WITH CHEESE, EGG, HAM, BACON AND SAUSAGE

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

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

**TUESDAY FEBRUARY 7TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - BLACKENED BASA, CREAMY REMOULADE SAUCE
  - WILD RICE PILAF
  - GREEN BEANS AND VEGETABLE MEDLEY

**SAN MIGUEL PAN ASIAN GRILL**
- SWEET THAI CHILI AND TEMPURA CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

**WEDNESDAY FEBRUARY 8TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - COUNTRY FRIED CHICKEN
  - REDSKIN MASHED POTATOES
  - VEGETABLE MEDLEY

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

**SANTA ROSA BREAKFAST**
- BREAKFAST WITH BURRITO WITH CHEESE, EGG, HAM, BACON AND SAUSAGE

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

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

**THURSDAY FEBRUARY 9TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - BEEF CURRY WITH BELL PEPPERS AND ONIONS
  - FRIED RICE
  - STIR FRY VEGETABLES

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

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

**FRIDAY FEBRUARY 10TH**

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - COUNTRY FRIED CHICKEN
  - REDSKIN MASHED POTATOES
  - VEGETABLE MEDLEY

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

**SANTA ROSA BREAKFAST**
- BREAKFAST WITH BURRITO WITH CHEESE, EGG, HAM, BACON AND SAUSAGE

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

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

**SATURDAY & SUNDAY**

**FEBRUARY 11TH & 12TH**

**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