

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

- CHICKEN CARNITAS WET BURRITO, RED SAUCE AND QUESO COTIJA

FARMER'S MARKET

- ORGANIC PEARS AND APPLES
- GLUTEN FREE WRAP, ARUGULA, AVOCADO, CHERRY TOMATOES WITH LEMON VINAIGRETTE, BALSAMIC LENTILS
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL

- TRADITIONAL RUEBEN, CORN BEEF, SAUERKRAUT, THOUSAND ISLAND AND SWISS ON RYE BREAD

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
- BEEF, MUSHROOM AND BARLEY
- VEGETABLE TORTILLA

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

- SPANISH FAJITA PHILLY ON TELERA, SAUTEE BEEF, PEPPERS AND ONIONS, PICO DE GALLO, TOMATOES, SOUR CREAM AND QUESO FRESCO

FARMER'S MARKET

- FRESH ORGANIC FRUITS
- GLUTEN FREE TERIYAKI BOWL, ASSORTED FRESH PICKED VEGETABLES SAUTÉED WITH GINGER AND GARLIC AND FINISHES WITH GLUTEN FREE TERIYAKI, ORGANIC BROWN RICE
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL

- BBQ PULLED PORK STEAM BUNS, ASIAN SLAW AND SIRACH MAYO

ANACAPA SUSHI

- THAI PEANUT CHICKEN AND SOBA NOODLE SALAD
- THAI PEANUT AND SOBA NOODLE VEGETABLE SALAD
- SPICY TUNA
- CALIFORNIA ROLL

ANACAPA SOUPS

- CHICKEN TORTILLA
- CHICKEN, ORZO AND TOMATO
- VEGETABLE TORTILLA

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

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

- ORGANIC PEARS AND APPLES
- GLUTEN FREE PENNE PASTA WITH VEGAN SAUSAGE, TOMATO AND BASIL SAUCE
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL

- STEAK HOUSE PHILLY, SAUTÉED 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
- 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
- CHICKEN NOODLE
- VEGETABLE TORTILLA

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

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 FRUIT

- 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

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

SANTA ROSA GRILL

- WESTERN BESTERN BBQ CHICKEN AND ONION RING BURGER ON BRIOCHE, SWISS, AVOCADO AND ROASTED RED PEPPERS

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
- VEGETABLE TORTILLA
- CLAM CHOWDER

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

SATURDAY & 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

FAMER'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)

Dinner: 4pm-8pm

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

DINNER

- CAPE COD CRAB CAKE, AVOCADO TARTAR SAUCE
- RICE PILAF
- VEGETABLE MEDLEY

SAN NICHOLAS DELI

- JALAPENO BLT ON FLAT BREAD WITH MOZZARELLA

SANTA ROSA BREAKFAST

- CHEESE BLINTZ WITH STRAWBERRY COMPOTE

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

- ANCHO GLAZED CHICKEN BREAST, AVOCADO PICO DE GALLO
- BLACK BEAN AND ROASTED CORN RICE
- FAJITA STYLE VEGETABLES

DINNER

- PANKO CRUSTED PORK LOIN, GREEN PEPPERCORN SAUCE
- HERB ROASTED POTATOES
- SAUTÉED SQUASH AND PEPPERS

SAN NICHOLAS DELI

- TURKEY, BRIE AND CRANBERRY CROISSANT

SANTA ROSA BREAKFAST

- CHEESE BLINTZ WITH STRAWBERRY COMPOTE

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

WEDNESDAY FEBRUARY 8TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- BLACKENED BASA, CREAMY REMOULADE 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 SAUTEED APPLES WITH ONIONS, GARLIC AIOLI ON A CROISSANT

SANTA ROSA BREAKFAST

- CHEESE BLINTZ WITH STRAWBERRY COMPOTE

SAN MIGUEL PAN ASIAN GRILL

- TAI CHEN TEMPURA CHICKEN
- 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

DINNER

- CHICKEN ADOBO, SWEET SOY SAUCE
- PICKLE GINGER WHIPPED POTATOES
- BROCCOLI FLORETS

SAN NICHOLAS DELI

- ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI

SANTA ROSA BREAKFAST

- BREAKFAST WITH BURRITO WITH CHEESE, EGG, HAM, BACON AND SAUSAGE

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

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