### 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 MARCH 11TH

**SANTA CATALINA PIZZA AND PASTA**
- CHICKEN FRESCO, ONIONS, ARTICHOKE, GARLIC, BELL PEPPERS, SUNDRIED Tomatoes, Pesto Cream, Cheese Ravioli  
- PIZZA DU JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- PORK CARNITAS TACOS, PICKLED ONIONS, AVOCADO CREAM, COTIJA CHEESE

**FARMER’S MARKET**
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE AND VEGETABLE BOWL
- VEGAN PHO, SAVORY BROTH, RICE NOODLES, TOFU, SOUTH EAST INSPIRED VEGETABLES

**SANTA ROSA GRILL**
- WESTERN BACON CHEESEBURGER, BRIOCHE BUN, ONION RINGS, BBQ SAUCE AND PEPPER JACK CHEESE

### TUESDAY MARCH 12TH

**SANTA CATALINA PIZZA AND PASTA**
- PENNE ABBRIATTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARMESAN  
- PIZZA DU JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- CHORIZO AND GROUND BEEF QUESADILLA, ONIONS, BELL PEPPERS, OAXACAN CHEESE, HOMEMADE SALSA

**FARMER’S MARKET**
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE
- ORGANIC BROWN RICE AND VEGETABLE BOWL

### WEDNESDAY MARCH 13TH

**SANTA CATALINA PIZZA AND PASTA**
- NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE  
- PIZZA DU JOUR & CHEF’S FAVORITES

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

**FARMER’S MARKET**
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE AND VEGETABLE BOWL
- ORGANIC LETTUCE WRAPS, LIVING BUTTER LETTUCE, STIR FRY

### THURSDAY MARCH 14TH

**SANTA CATALINA PIZZA AND PASTA**
- MIXED RAVIOLI, CHEESE AND SPINACH WITH LEMON ALFREDO, TOMATOES, ASPARAGUS & MUSHROOMS  
- PIZZA DU JOUR & CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- BEEF BARBACOA TORTA, BEANS, LETTUCE, QUESO FRESCO, AVOCADO CREAM & SALSA

### FARMER’S MARKET
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE AND VEGETABLE BOWL
- ORGANIC LETTUCE WRAPS, LIVING BUTTER LETTUCE, STIR FRY

### 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, BASILICOM DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

### ANACAPA SOUPS
- CHICKEN TORITTLA
- BEEF, MUSHROOM AND BARLEY
- VEGETABLE BARLEY

### ANACAPA SUSHI
- SPICY TUNA
- CALIFORNIA ROLL
- ASIAN NOODLE SALAD WITH TOFU
- ASIAN CHICKEN NOODLE SALAD

### 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, BASILICOM DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

### ANACAPA SOUPS
- CHICKEN TORITTLA
- BEEF, MUSHROOM AND BARLEY
- VEGETABLE BARLEY

### ANACAPA SUSHI
- SPICY TUNA
- CALIFORNIA ROLL
- ASIAN NOODLE SALAD WITH TOFU
- ASIAN CHICKEN NOODLE SALAD

### 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, BASILICOM DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

### ANACAPA SOUPS
- CHICKEN TORITTLA
- BEEF, MUSHROOM AND BARLEY
- VEGETABLE BARLEY

### ANACAPA SUSHI
- SPICY TUNA
- CALIFORNIA ROLL
- ASIAN NOODLE SALAD WITH TOFU
- ASIAN CHICKEN NOODLE SALAD

### 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, BASILICOM DRESSING
- ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
- AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

### ANACAPA SOUPS
- CHICKEN TORITTLA
- BEEF, MUSHROOM AND BARLEY
- VEGETABLE BARLEY
FARMER’S MARKET
• ORGANIC FRUIT
• SMOOTHIE OF THE DAY
• ORGANIC BROWN RICE
• ORGANIC 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
• 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
• ELOTE SALAD, CORN, MAYO, TAJIN, ONIONS, CILANTRO AND LIME
• AHI AND WAKAME (SEAWEED) SALAD, SESAME VINAIGRETTE

ANACAPA SOUPS
• CHICKEN TORTILLA
• BEEF VEGETABLE NOODLE
• VEGETABLE BARLEY

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY MARCH 15TH

SANTA CATALINA PIZZA AND PASTA
• TORTELLINI AND CHICKEN ALFREDO WITH SAUSAGE, PEPPERS, TOMATOES AND ONIONS
• PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• CHILI RELLENO BURRITO, CUMIN BLACK BEAN AND RICE PILAF, TOMATILLO CREAM, ONIONS AND CILANTRO

FARMER’S MARKET
• ORGANIC FRUIT
• SMOOTHIE OF THE DAY
• ORGANIC BROWN RICE AND VEGETABLE BOWL
• GARLANZO BEAN AND ROASTED VEGETABLE MEDLEY, TANDOORI AND LEMON SAUCE

SANTA ROSA GRILL
• GLUTEN FREE FISH AND CHIPS, LEMON, AVOCADO TARTAR SAUCE

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
• VEGETABLE AND RICE
• CLAM CHOWDER

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SUNDAY & SUNDAY

MARCH 16TH & 17TH

FULL SERVICE BREAKFAST GRILL
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• 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

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  

**MONDAY MARCH 11TH**  
**SAN CLEMENTE ENTREES AND SIDES**  
**LUNCH**  
- CHICKEN PARMESAN WITH TOMATO BASIL SAUCE  
- ORZO PILAF  
- BROCCOLI, PEPPER MEDLEY  

**DINNER**  
- PORK PORCHETTA, PANCETTA, APPLE AND ONION REDUCTION  
- GARLIC WHIPPED POTATOES  
- SEASONAL VEGETABLE MEDLEY  

**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**  
- NOODLE BOWL, PORK PHO AND DAIKON BROTH  
- NAPA CABBAGE, BEAN SPROUTS, CARROTS  

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

**TUESDAY MARCH 12TH**  
**SAN CLEMENTE ENTREES AND SIDES**  
- CHICKEN CORDON BLUE STACK, HAM, SWISS, DIJON CREAM SAUCE  
- WILD RICE PILAF  
- GREEN BEANS & VEGETABLE MEDLEY  

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

**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**  
- LEMONGRASS CHICKEN  
- STIR FRY NOODLES  
- STEAMED RICE  
- POT STICKER, WONTON OR EGGROLLS  

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

**THURSDAY MARCH 14TH**  
**SAN CLEMENTE ENTREES AND SIDES**  
**LUNCH**  
- LOCAL ROCK FISH, BLACKENED, LEMON BEURRE BLANC  
- SESAME RICE  
- BOK CHOY AND PEPPERS  

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

**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**  
- 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 MARCH 15TH**  
**SAN CLEMENTE ENTREES AND SIDES**  
**LUNCH**  
- TERIYAKI GLAZED SALMON, ORANGE GINGER BEURRE BLANC  
- SESAME RICE  
- BOK CHOY AND PEPPERS  

**DINNER**  
- FROZEN YOGURT AND COOKIES  

**SATURDAY & SUNDAY MARCH 16TH & 17TH**  
**BREAKFAST**  
- FULL SERVICE BREAKFAST GRILL  
- OMELET STATION  
- YOGURT BAR WITH ORGANIC GRANOLA  
- DAILY HOT ENTREE SPECIALS  
- CEREAL BAR  
- FULL SALAD & FRUIT STATION  
- WAFFLE STATION  
- SMOOTHIE & JUICE BAR