

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

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

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

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

- VEGAN BANH MI, TOFU, PICKLED SOUTH EAST INSPIRED VEGETABLES, VEGAN SESAME MAYO

SANTA ROSA GRILL

- ITALIAN PHILLY, GARLIC BREAD, BELL PEPPERS, ONIONS, PROVOLONE SHAVED BEEF AND MARINARA

ANACAPA SUSHI

- SPICY TUNA
- CALIFORNIA ROLL
- ASIAN NOODLE SALAD WITH TOFU
- ASIAN CHICKEN NOODLE SALAD

ANACAPA SOUPS

- CHICKEN TORTILLA
- HOT AND SOUR SOUP
- MISO AND TOFU

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

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 AND 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

VEGETABLES, SOY GINGER GLAZE, TANGY SLAW

SANTA ROSA GRILL

- TERIYAKI PINEAPPLE CHICKEN SANDWICH, SPECIALTY BUN, SWISS, LETTUCE AND TOMATO

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
- CHICKEN NOODLE
- GARDEN VEGETABLE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

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
- 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
- GARBANZO 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

SATURDAY & 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

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

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

- JALAPENO BLT ON FLAT BREAD WITH MOZZARELLA

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

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

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

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY MARCH 13TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ¼ HERB ROASTED CHICKEN, LEMON BUTTER BROTH
- WILD RICE PILAF
- GREEN BEANS & VEGETABLE MEDLEY

DINNER

- SAVORY MEAT LASAGNA
- GRILLED VEGETABLE AND PESTO LASAGNA
- PESTO CREAM SAUCE AND MARINARA

SAN NICHOLAS DELI

- CAPICOLA & SALAMI, BRIE, SAUTÉED APPLES, ONIONS, GARLIC AIOLI ON CROISSANT

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
- GARLIC WHIPPED POTATOES
- LOCALLY SAUTÉED VEGETABLES

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

SAN NICHOLAS DELI

- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES

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

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