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 MARCH 12TH
SANTA CATALINA PIZZA AND PASTA
• CHICKEN FRESCO, ONIONS, ARTICHOKE, GARLIC, BELL PEPPERS, SUNDRIED TOMATOES, PESTO CREAM, BOWTIE PASTA
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• BAJA CRISPY FISH TACO, FLOUR TORTILLA, CHIPOTLE SLAW, MANGO PICO DE GALLO
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
• SHAVED ROASTED BEEF AND CIABATTA MELT, PROVOLONE, A1 AIOLI, TOMATOES AND BANANA 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
• PORK POSOLE
• VEGETARIAN POSOLE
• ROAST BEEF AND POTATO
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY MARCH 13TH
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
• FIESTA BOWL, SPANISH RICE, BLACK BEANS, AVOCADO CREAM, PICO DE GALLO, ANCHO SCENTED BEEF
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
SANTA ROSA GRILL
• CALIFORNIA BEEF DIP, GARLIC AU JUS, CARAMELIZED ONIONS AND SWISS CHEESE, 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
• PORK POSOLE
• VEGETARIAN POSOLE
• CHICKEN, ORZO AND TOMATO
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

WEDNESDAY MARCH 14TH
SANTA CATALINA PIZZA AND PASTA
• NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
FARMER’S MARKET
• ORGANIC PEARS AND APPLES
• GLUTEN FREE WRAP, ARUGULA, AVOCADO, CHERRY TOMATOES WITH LEMON VINAIGRETTE
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• CALIFORNIA BEEF DIP, GARLIC AU JUS, CARAMELIZED ONIONS AND SWISS CHEESE, 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
• PORK POSOLE
• VEGETARIAN POSOLE
• CHICKEN NOODLE
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
**THURSDAY MARCH 15TH**

**SANTA CATALINA PIZZA AND PASTA**
- **MAMA MIA, TRI COLOR TORTELLINI, BACON, SAUSAGE, CHICKEN, MUSHROOMS AND BROCCOLI IN A MEAT SAUCE**
- **PIZZA DE JOUR AND CHEF’S FAVORITES**

**SANTA CATALINA MEXICAN GRILL**
- **IRISH NACHOS, POTATO CHIPS, NACHO CHEESE, CORNED BEEF, PICO DE GALLO, JALAPENOS, SOUR CREAM AND GUACAMOLE**

**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 KAISER BUN**

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

**ANACAPA SOUPS**
- **PORK POSOLE**
- **VEGETARIAN POSOLE**
- **HOT AND SOUR SOUP**

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

**FRIDAY MARCH 16TH**

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

**SANTA ROSA GRILL**
- **TIPPERARY TIM 8oz BURGER, POTATO BUN, IRISH CHEESE, LETTUCE, TOMATO AND DUBLIN AIOLI**

**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**

**ANACAPA SOUPS**
- **PORK POSOLE**
- **VEGETARIAN POSOLE**
- **CLAM CHOWDER**

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

**SATURDAY & SUNDAY MARCH 17TH & 18TH**

**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)  
Dinner: 4pm-8pm

**Prices:** 
Breakfast: $7.00  
Lunch/Brunch: $9.25  
Dinner: $11.25

### MONDAY MARCH 12TH

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<tr>
<th>Entrees and Sides</th>
<th>Lunch</th>
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<td><strong>SAN CLEMENTE</strong></td>
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<td>TOMATO, FRESH</td>
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<td>MOZZARELLA AND PESTO, IN A LIGHT TOMATO SAUCE</td>
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<td>PARSLEY WHIPPED POTATOES</td>
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<td>ITALIAN VEGETABLE MEDLEY</td>
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<td><strong>SAN NICHOLAS</strong></td>
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<td>CAPE COD CRAB CAKE, AVOCADO TARTAR SAUCE</td>
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<td>RICE PILAF</td>
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<td>SWEET POTATO TATER TOT AND HONEY HAM BREAKFAST BURRITO, EGGS AND CHEESE</td>
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<td><strong>SAN MIGUEL PAN</strong></td>
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<td>MANDARIN ORANGE CHICKEN</td>
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### TUESDAY MARCH 13TH

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<td>ANCHO GLAZED CHICKEN BREAST, AVOCADO PICO DE GALLO</td>
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<td>BLACK BEAN AND ROASTED CORN RICE</td>
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<td>FAJITA STYLE SQUASH, ONIONS AND PEPPERS</td>
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<td>PANKO CRUSTED PORK LOIN, CRANBERRY BBQ SAUCE</td>
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<td>HERB ROASTED POTATOES</td>
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<td>SAUTÉED SQUASH AND PEPPERS</td>
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<td>ROAST BEEF AND PEPPER JACK ON GRILLED FLAT BREAD, CHIPOTLE AIOLI, PEPPERONCI’S, TOMATOES AND ONIONS</td>
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<td>MONGOLIAN CHICKEN, ONIONS AND BELL PEPPERS</td>
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<td>TEMPURA PORK AND PEPPER WITH KOREAN SAUCE</td>
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<td>FROZEN YOGURT AND COOKIES</td>
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### WEDNESDAY MARCH 14TH

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<td>BLACKENED CATFISH, CREAMY REMOULADE SAUCE</td>
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<td>WILD RICE PILAF</td>
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<td>GREEN BEANS AND VEGETABLE MEDLEY</td>
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<td>DINNER</td>
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<tr>
<td>CHERRY WOOD SMOKED BBQ BRISKET</td>
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<td>ROASTED HERB RED POTATOES</td>
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<td>GARLIC SCENTED VEGETABLES</td>
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<td>BBQ FRIED CHICKEN WRAP, SUNDRIED TOMATO TORTILLA, LETTUCE, PICO DE GALLO, CHEDDAR CHEESE AND CHIPOTLE AIOLI</td>
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### THURSDAY MARCH 15TH

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<td>BEEF CURRY WITH BELL PEPPERS AND ONIONS</td>
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<td>CHICKEN ADOBO, SWEET SOY SAUCE</td>
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<td>PICKLE GINGER WHIPPED POTATOES</td>
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<td>BROCCOLI FLORETS</td>
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<td>ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI</td>
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### FRIDAY MARCH 16TH

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<td>TRADITIONAL CORNED BEEF, WHOLE GRAIN MUSTARD GLAZE</td>
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<td>BOILED RED POTATOES</td>
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<td>LOCALLY FARmed CABBAGE</td>
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### MONDAY MARCH 12TH

**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**
- Open Face Albacore Tuna and Swiss on Pita Bread, Lettuce, Tomato and Avocado Ranch Sauce

**SAN ROSA**
- Sweet Potato Tater Tot and Honey Ham Breakfast Burrito, Eggs and Cheese

**SAN MIGUEL PAN**
- Mandarin Orange Chicken
SAN NICHOLAS DELI
- HUMMUS AND NAAN FLAT BREAD, SPROUTS, CUCUMBERS, ROASTED RED PEPPERS, PICKLED ONIONS, PARSLEY YOGURT SAUCE

SANTA ROSA BREAKFAST
- SWEET POTATO TATER TOT AND HONEY HAM BREAKFAST BURRITO, EGGS AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
- GENERAL TSO CRISPY CHICKEN AND PEPPERS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY MARCH 17TH & 18TH
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