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 26TH**

**SANTA CATALINA PIZZA AND PASTA**
- Penne Mediterranean, Chicken, Tomatoes, Olives, Feta and Capers in an Oregano Tomato Sauce
- Pizza de Jour and Chef’s Favorites

**SANTA CATALINA MEXICAN GRILL**
- Mexican Pizza, Chipotle Sauce with Savory Ground Beef, Beans, Cheese, Pico de Gallo and Avocado Crema

**FARMER’S MARKET**
- Organic Local Picked Fruit
- Fresh Smoothie of the Day
- Organic Local Picked Fruit
- Fresh Smoothie of the Day

**SANTA ROSA GRILL**
- California Beef Dip, Shaved Roast Beef, Garlic Ai Jus, Grilled Onions, Mushroom and Bell Peppers with Pepper Jack

**ANACAPA SALADS**
- Iceberg Wedge Salad with Duo of Dressing, Bacon, Lettuce, Tomatoes and Bleu Cheese
- Tortellini and Chicken Salad with Creamy Savory Dressing, Apples and Walnuts
- Traditional Caesar Salad
- Jolly Green Giant, Organic Mix Greens, Cucumbers, Edamame’s, Asparagus, Cilantro Ranch, Tomatoes
- Garbanzo Bean and Feta with Lemon and Oregano Vinaigrette, Onions, Peppers, Roasted Beets
- Chopped Turkey Cobb, Eggs, Bacon, Bleu Cheese, Tomatoes, Avocado and Hacienda Dressing

**ANACAPA SOUPS**
- Chicken Noodle
- Potato, Kale
- Beef, Mushroom and Rice

**SANTA CRUZ SWEETS**
- Frozen Yogurt and Cookies (Lunch & Dinner)

**SANTA CATALINA MEXICAN GRILL**
- Carnitas Nacho Supreme, Rice, Beans, Cheese, Sour Cream, Guacamole, Pico de Gallo and Pickled Jalapenos

**FARMER’S MARKET**
- Organic Local Picked Fruit
- Fresh Smoothie of the Day
- Fajita Style Veggie Burrito, Grilled Gluten Free Tortilla, Brown Rice, Chipotle Vegan Mayo, Black Beans and Pico de Gallo

**SANTA ROSA GRILL**
- Teriyaki Chicken and Pineapple, Swiss Cheese, Lettuce, Tomato and Onions on Specialty Bun

**SUSHI**
- Spicy Tuna and Avocado
- California Roll with Crab, Avocado and Cucumber
- Seaweed Salad with Ahi and Cucumbers
- Seaweed Salad with Asian Slaw

**ANACAPA SOUPS**
- Chicken Noodle
- Miso and Tofu
- Hot and Sour Vegetable Soup

**TUESDAY MARCH 27TH**

**SANTA CATALINA PIZZA AND PASTA**
- Penne Alfredo, Chicken or Sausage with Vegetables
- Pizza de Jour and Chef’s Favorites

**SANTA CATALINA MEXICAN GRILL**
- New Orleans Pasta, Cajun Sausage and Blackened Chicken, Onions, Bell Peppers and Cajun Cream Sauce
- Sushi

**FARMER’S MARKET**
- Organic Local Picked Fruit
- Fresh Smoothie of the Day
- Asparagus and Wild Mushroom Tacos, Strawberry Pico de Gallo and Ancho Vegan Aioli

**SANTA ROSA GRILL**
- Chicken Noodle
- Miso and Tofu
- Hot and Sour Vegetable Soup

**ANACAPA SALADS**
- Iceberg Wedge Salad with Duo of Dressing, Bacon, Lettuce, Tomatoes and Bleu Cheese
- Tortellini and Chicken Salad with Creamy Savory Dressing, Apples and Walnuts
- Traditional Caesar Salad
- Jolly Green Giant, Organic Mix Greens, Cucumbers,
EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• GARBANZO BEAN AND FETA WITH LEMON AND OREGANO VINAIGRETTE, ONIONS, PEPPERS, ROASTED BEETS
• CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING

SANTA ROSA GRILL
• 3 ALARM GRILLED CHEESE WITH ROAST BEEF, JALAPENO BACON, PEPPER JACK, SRIRACHA MAYO WITH PICKLED JALAPENOS

ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• TORTELLINI AND CHICKEN SALAD WITH CREAMY SAVORY DRESSING, APPLES AND WALNUTS
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• GARBANZO BEAN AND FETA WITH LEMON AND OREGANO VINAIGRETTE, ONIONS, PEPPERS, ROASTED BEETS
• CHOPPED TURKEY COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING

ANACAPA SOUPS
• BROCCOLI CHEDDAR
• CHICKEN NOODLE
• VEGETABLE BARLEY

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

THURSDAY MARCH 29TH
SANTA CATALINA PIZZA AND PASTA
• CHEESE TORTELLINI, LEMON CREAM SAUCE, TOMATO BASIL, CHICKEN, SUNDRIED TOMATOES, ARTICHOKE, SAUSAGE
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• BEEF BARBACOA BOLILLO, REFRIED BEANS, SALSA, SOUR CREAM, LETTUCE AND CREMA

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• FRESH SMOOTHIE OF THE DAY
• HUMMUS WRAP, GLUTEN FREE GRILLED TORTILLA, SPROUTS, CUCUMBER AND ONION SALAD

FRIDAY MARCH 30TH
• 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)

SATURDAY & SUNDAY MARCH 31ST & APRIL 1ST
• 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 26th
San Clemente Entrees and Sides
Lunch
• Chicken Fresco, Artichoke Hearts, Sun Dried Tomatoes and Pesto Cream Sauce
• Garlic Whipped Potatoes
• Vegetable Medley
Dinner
• BBQ Glazed Tilapia, Pineapple Relish
• Wild Rice Pilaf
• Sautéed Vegetable Medley
San Nicholas Deli
• Ham and Swiss Croissant, Cranberry Aoli, Lettuce, Tomato and Bacon
Santa Rosa Breakfast
• 3 Lil Piggy Breakfast Burrito, Ham, Sausage and Bacon, Swiss and Egg
San Miguel Pan Asian Grill
• Sweet and Sour Tempura Chicken Nuggets, Pineapple, Bell Peppers and Onions
• Stir Fry Noodles
• Pot Sticker, Wonton or Egg Rolls
Santa Cruz Sweets
• Frozen Yogurt and Cookies

Tuesday March 27th
San Clemente Entrees and Sides
Lunch
• Braised Chicken Buenos Aires, Parsnips, Onions and Apricots
• Cumin Scented Rice
• Carrots, Onions and Eggplant
Dinner
• Braised BBQ Brisket, Corn and Avocado Pico De Gallo
• Cilantro Whipped Potatoes
• Ancho Spiced Squash and Peppers
San Nicholas Deli
• Roast Beef Flat Bread, Pepper Jack, Roasted Peppers, Lettuce, Honey Mustard, Pepperoncini’s and Onions
Santa Rosa Breakfast
• 3 Lil Piggy Breakfast Burrito, Ham, Sausage and Bacon, Swiss and Egg
San Miguel Pan Asian Grill
• Mandarin Orange Chicken
• Stir Fry Noodles
• Steamed Rice
• Pot Sticker, Wonton or Egg Rolls
Santa Cruz Sweets
• Frozen Yogurt and Cookies

Wednesday March 28th
San Clemente Entrees and Sides
Lunch
• Pan Roasted Chicken Breast with Florentine Sauce, Cream, Spinach, Artichoke and Garlic
• Parmesan Whipped Potatoes
• Local Farmed Vegetables
San Nicholas Deli
• Mediterannean Wrap, Grilled Gluten Free Tortilla, Hummus, Sprouts, Cucumbers, Tomatoes, Feta and Yogurt Sauce
San Miguel Pan Asian Grill
• Ketchup Glazed Meatloaf, Mushroom and Bacon Gravy
• Southern Whipped Potatoes
• Broccoli Florets
Santa Rosa Breakfast
• 3 Lil Piggy Breakfast Burrito, Ham, Sausage and Bacon, Swiss and Egg

Thursday March 29th
San Clemente Entrees and Sides
Lunch
• Chicken Caprese, Fresh Mozzarella, Tomato and Basil with Pesto Cream Sauce
• Parsley and Parmesan Rice
• Italian Vegetable
Dinner
• Ketchup Glazed Meatloaf, Mushroom and Bacon Gravy
• Southern Whipped Potatoes
• Broccoli Florets
Santa Rosa Breakfast
• 3 Lil Piggy Breakfast Burrito, Ham, Sausage and Bacon, Swiss and Egg

San Nicholas Deli
• BBQ Roast Beef and Swiss on Toasted Sourdough, Garlic Mayo

San Miguel Pan Asian Grill
• Benjie Tempura Chicken
• Stir Fry Noodles
• Steamed Rice
• Pot Sticker, Wonton or Egg Rolls

Santa Cruz Sweets
• Frozen Yogurt and Cookies

Friday March 30th
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

Saturday & Sunday March 31st & April 1st
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