NEW ISLANDS DINING HALL

**Hours:** Monday-Friday: NO BREAKFAST  
Lunch: 10:30am-4pm  
Dinner: 4pm-8pm  
Saturday & Sunday: Brunch: 10am-2pm  
(Closed 2pm-4pm)

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

**MONDAY MARCH 5TH**

**SANTA CATALINA PIZZA AND PASTA**
- CHEESE RAVIOLI BOLOGNESE, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES
- PIZZA DE JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- CHEESE ENCHILADAS, LETTUCE, TOMATO, CHEESE, GUACAMOLE AND SOUR CREAM

**FARMER’S MARKET**
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- GLUTEN FREE ROSEMARY GRILLED CHEESE WITH HUMMUS AND ROASTED PEPPERS AND FETA (NOT VEGAN BUT COULD BE MADE WITH VEGAN CHEESE AND GRILLED WRAPPED)

**SANTA ROSA GRILL**
- PULLED CHICKEN RANCH SANDWICH, COLESLAW, BLENDED CHEESE WITH RANCH ON KAISER BUN

**ANACAPA SALADS**
- THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC

**SUSHI**
- SPICY TUNA AND DAikon SPROUT
- CALIFORNIA ROLL WITH CRAB, AVOCADO AND CUCUMBER
- ORIENTAL CHICKEN SALAD WITH HONEY SOY DRESSING
- ORIENTAL VEGETABLE SALAD WITH HONEY SOY DRESSING

**ANACAPA SOUPS**
- CHICKEN NOODLE
- GINGER CRAB AND RICE WITH SOY
- MISO AND TOFU

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

**WEDNESDAY MARCH 7TH**

**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**
- BURRITO MOJADO, CARNITAS, RICE AND BEANS IN RED SAUCE

**FARMER’S MARKET**
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- GLUTEN FREE PENNE PASTA WITH VEGAN SAUSAGE IN A SAVORY TOMATO BASIL SAUCE AND GARDEN VEGETABLES

**SANTA ROSA GRILL**
- WILD WING WEDNESDAY, CHOICE OF BBQ OR FRANKS HOT SAUCE OR A BLEND

**ANACAPA SALADS**
- THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
- AHI TUNA AND HAWAIIAN SLAW
- TRADITIONAL CAESAR SALAD
- ORZO, RAISIN, PISTACHIO, ONIONS AND BELL PEPPERS IN A CRANBERRY DRESSING
- GARANZNO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
- ORIENTAL CHICKEN SALAD WITH HONEY SOY DRESSING

**ANACAPA SOUPS**
- CHICKEN NOODLE
- GINGER CRAB AND RICE WITH SOY
- MISO AND TOFU

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

**THURSDAY MARCH 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

**FARMER’S MARKET**
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY VEGAN THAI BROTH BOWL AND RAMEN
- GLUTEN FREE PENNE PASTA WITH VEGAN SAUSAGE IN A SAVORY TOMATO BASIL SAUCE AND GARDEN VEGETABLES

**SANTA ROSA GRILL**
- WILD WING WEDNESDAY, CHOICE OF BBQ OR FRANKS HOT SAUCE OR A BLEND

**ANACAPA SALADS**
- THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
- AHI TUNA AND HAWAIIAN SLAW
- TRADITIONAL CAESAR SALAD
- ORZO, RAISIN, PISTACHIO, ONIONS AND BELL PEPPERS IN A CRANBERRY DRESSING
- GARANZNO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
- ORIENTAL CHICKEN SALAD WITH HONEY SOY DRESSING

**ANACAPA SOUPS**
- CHICKEN NOODLE
- GINGER CRAB AND RICE WITH SOY
- MISO AND TOFU

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
- HOT PASTRAMI ON FRENCH ROLL, Caramelized Onions, Swiss, Pickles and Dijon Aioli

ANACAPA SALADS
- THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
- AHI TUNA AND HAWAIIAN SLAW
- TRADITIONAL CAESAR SALAD
- ORZO, RAISIN, PISTACHIO, ONIONS AND BELL PEPPERS IN A CRANBERRY DRESSING
- GARLANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
- ORIENTAL CHICKEN SALAD WITH HONEY SOY DRESSING

ANACAPA SOUPS
- CHICKEN NOODLE
- VEGETABLE BARLEY
- BEEF AND VEGETABLE WITH POTATOES

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

FRIDAY MARCH 9TH

SANTA CATALINA PIZZA AND PASTA
- SAUSAGE AND PENNE, ROASTED BELL PEPPERS, ONIONS, GARLIC AND CREAM TOMATO SAUCE
- PIZZA DE JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL
- SIETE MAR, VARIETY OF SEAFOOD IN A RICH RED CHILI TOMATO BROTH, INCLUDES SHELL FISH

FARMER'S MARKET
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- CHEF'S CHOICE

SATURDAY & SUNDAY MARCH 10TH & 11TH
- 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
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 5TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CALIFORNIA CHICKEN, AVOCADO, PEPPER JACK AND TOMATOES, LEMON HERB SAUCE
- RICE PILAF
- ITALIAN VEGETABLE MEDLEY

**DINNER**
- CRANBERRY GLAZED PORK SPARE RIBS, CRANBERRY BBQ SAUCE
- GARLIC WHIPPED POTATOES
- VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- JALAPENO BLT WITH PEPPER JACK ON FLAT BREAD AND CHIPOTLE AIOLI

**SANTA ROSA BREAKFAST**
- CALIFORNIA BREAKFAST BURRITO, FRENCH FRIES, EGGS, BACON 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

**MONDAY MARCH 9TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- SEAFOOD JAMBALAYA, SQUID, SHRIMP, CRAB, SHELL FISH AND FISH, IN A SOUTHERN TOMATO BROTH AND VEGETABLES
- ROASTED CORN RICE PILAF
- STEAMED RICE
- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES

**SAN NICHOLAS DELI**
- CALIFORNIA BREAKFAST BURRITO, FRENCH FRIES, EGGS, BACON 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
SATURDAY & SUNDAY
MARCH 10th & 11th
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