NORTH ISLANDS CAFE
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/Brunch: $9.25
Dinner: $11.25

MONDAY APRIL 15TH
SANTA CATALINA PIZZA & PASTA
• SPINACH RAVIOLIS, SPICY CHICKEN, ROASTED BELL PEPPERS AND OREGANO CREAM SAUCE, SPINACH, ONIONS AND TOMATOES
• PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• CHICKEN TINGA BURRITO, SAUTÉED ONIONS AND PEPPERS, SMASHED BLACK BEANS, CILANTRO RICE

FARMER’S MARKET
• ORGANIC FRUIT
• SMOOTHIE OF THE DAY
• VEGETABLE AND ORGANIC BROWN RICE BOWL
• JAPANESE KARAAGE CHICKEN SALAD WITH HONEY SOY DRESSING

ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• TORRELLINI PRIMAVERA, ITALIAN HERB DRESSING ROASTED VEGETABLES AND MOZZARELLA
• TRADITIONAL CAESAR SALAD
• ORZO, RAISIN, PISTACHIO, ONIONS AND BELL PEPPERS IN A CRANBERRY DRESSING
• GARBANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
• JAPANESE KARAAGE CHICKEN SALAD WITH HONEY SOY DRESSING

TUESDAY APRIL 16TH
SANTA CATALINA PIZZA & PASTA
• PENNE ABBRIATTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARSILMAN
• PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• LOADED NACHO SUPREME, GROUND BEEF, RICE, BEANS, CHEESE, PICO DE GALLO, GUACAMOLE, JALAPENOS AND CHIPOTLE CREAM

ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• TORRELLINI PRIMAVERA, ITALIAN HERB DRESSING ROASTED VEGETABLES AND MOZZARELLA
• TRADITIONAL CAESAR SALAD
• ORZO, RAISIN, PISTACHIO, ONIONS AND BELL PEPPERS IN A CRANBERRY DRESSING
• GARBANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
• JAPANESE KARAAGE CHICKEN SALAD WITH HONEY SOY DRESSING

WEDNESDAY APRIL 17TH
SANTA CATALINA PIZZA & PASTA
• NEW ORLEANS PASTA, PENNE PASTA, CAJUN SAUSAGE AND BLACKENED

SANTA ROSA GRILL
• BBQ & ONION RING SWISS BURGER ON BRIOCHE, LETTUCE, TOMATOES & BANANA PEPPERS

ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• TORRELLINI PRIMAVERA, ITALIAN HERB DRESSING ROASTED VEGETABLES AND MOZZARELLA
• TRADITIONAL CAESAR SALAD
• ORZO, RAISIN, PISTACHIO, ONIONS AND BELL PEPPERS IN A CRANBERRY DRESSING
• GARBANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
• JAPANESE KARAAGE CHICKEN SALAD WITH HONEY SOY DRESSING

SANTA ROSA GRILL
• THE TRIO DIP, HAM, BEEF AND TURKEY LAYERED WITH SWISS ON A FRENCH HOAGIE WITH AU JUS

FARMER’S MARKET
• ORGANIC FRUIT
• SMOOTHIE OF THE DAY
• VEGETABLE AND ORGANIC BROWN RICE BOWL
• PINTO BEAN POSOLE, AVOCADO, RADISH, OREGANO AND LIME

ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• TORRELLINI PRIMAVERA, ITALIAN HERB DRESSING ROASTED VEGETABLES AND MOZZARELLA
• TRADITIONAL CAESAR SALAD
• ORZO, RAISIN, PISTACHIO, ONIONS AND BELL PEPPERS IN A CRANBERRY DRESSING
• GARBANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
• JAPANESE KARAAGE CHICKEN SALAD WITH HONEY SOY DRESSING

SANTA CRUZ SWEETS
• FROZEN YOGURT & COOKIES

Anacapa Salads
• Cream of Broccoli
• Beef, Mushroom and Barley
• Vegetable Barley
• Frozen Yogurt & Cookies

Anacapa Soups
• Cream of Broccoli
• Chicken and Spicy Black Bean
• Vegetable and Wild Rice
• Frozen Yogurt & Cookies

Santa Cruz Sweets
• Frozen Yogurt & Cookies
THURSDAY APRIL 18TH

SANTA CATALINA PIZZA & PASTA
- CHICKEN, BACON, MUSHROOM AND PEPPER ALFREDO WITH PENNE
- PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- BEEF BARBACOA ON TELERA, REFRIED BEANS, LETTUCE, AVOCADO PICO DE GALLO AND QUESO COTIJA

FARMER’S MARKET
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- VEGETABLE AND ORGANIC BROWN RICE BOWL
- TANDOORI TOFU AND VEGETABLES OVER COUSCOUS, CUCUMBER RELISH

SANTA ROSA GRILL
- CHICKEN FRIED STEAK ON BROICHE WITH COUNTRY GRAVY AND COLESLAW

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

ANACAPA SOUPS
- CREAM OF BROCCOLI
- HOT AND SOUR SOUP
- MISO AND TOFU

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

FRIDAY APRIL 19TH

SANTA CATALINA PIZZA & PASTA
- MEATBALL AND TORTELLINI, ROASTED BELL PEPPERS, ONIONS, GARLIC & CREAM TOMATO SAUCE
- PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
- BEEF BARBACOA ON TELERA, REFRIED BEANS, LETTUCE, AVOCADO PICO DE GALLO AND QUESO COTIJA

FARMER’S MARKET
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- VEGETABLE AND ORGANIC BROWN RICE BOWL
- TANDOORI TOFU AND VEGETABLES OVER COUSCOUS, CUCUMBER RELISH

SANTA ROSA GRILL
- NEW ENGLAND FISH AND CHIPS, GLUTEN FREE WILD CAUGHT COD, TARTAR SAUCE AND LEMON

ANACAPA SALADS
- THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
- TORTELLINI PRIMAVERA, ITALIAN HERB DRESSING ROASTED VEGETABLES AND MOZZARELLA
- TRADITIONAL CAESAR SALAD
- ORZO, RAISIN, PISTACHIO, ONIONS AND BELL PEPPERS IN A CRANBERRY DRESSING
- GARBANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
- JAPANESE KARAAGE CHICKEN SALAD WITH HONEY SOY DRESSING

ANACAPA SOUPS
- CREAM OF BROCCOLI
- TOMATO BISQUE
- CLAM CHOWDER

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY APRIL 20TH & 21ST

SANTA CATALINA MEXICAN GRILL
- BAJA FISH TACOS, CRISPY FISH, CHIPOTLE COLESLAW, MANGO RELISH

FARMER’S MARKET
- ORGANIC FRUIT
- SMOOTHIE OF THE DAY
- VEGETABLE AND ORGANIC BROWN RICE BOWL
- CHANA MASALA, GARBANZO BEANS, EGGPLANT, PEPPERS AND ONIONS OVER BROWN RICE WITH LIME AIOLI
- SMOOTHIE OF THE DAY

SANTA ROSA GRILL
- CHEF’S CHOICE

ANACAPA SALADS
- CHEF’S CHOICE

FARMER’S MARKET STATION
- CHEF’S CHOICE

SANTA CRUZ SWEETS
- FROZEN TREATS & COOKIES
SOUTH 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 APRIL 15TH
SAN CLEMENTE ENTREES & SIDES
LUNCH
• TERIYAKI BAKED CHICKEN, THIGH MEAT SLOWLY BAKED IN TERIYAKI BROTH
• JASMIN RICE
• BOK CHOY AND PEPPERS

DINNER
• BLACKENED CATFISH, CORN AND ROASTED PEPPER RELISH, LEMON CREAM SAUCE
• GARLIC WHIPPED POTATOES
• GARDEN VEGETABLE S

SAN NICHOLAS DELI
• ITALIAN TRIO CIABATTA, SALAMI, MORTADELLA AND CAPICOLA, PESTO AIOLI, PROVOLONE AND OLIVE SALAD

SAN ROSA BREAKFAST
• SWEET AND SAVORY BREAKFAST BURRITO, SWEET POTATO TOT, EGGS, CAPICOLA (SPICY HAM) AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
• ORANGE CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGGROLLS

SANTA CRUZ SWEETS
• FROZEN YOGURT & COOKIES

TUESDAY APRIL 16TH
SAN CLEMENTE ENTREES & SIDES
LUNCH
• SAVORY GROUND BEEF AND HERB LASAGNA WITH POMODORO SAUCE
• GARDEN VEGETABLE GRILLED VEGETABLE LASAGNA WITH PESTO CREAM
• SQUASH AND VEGETABLE MEDLEY

DINNER
• THAI CURRY BEEF WITH PEPPERS AND ONIONS
• CILANTRO RICE
• VEGETABLE MEDLEY

SAN NICHOLAS DELI
• BRIE, BACON AND SPICY HAM FLAT BREAD

SAN ROSA BREAKFAST
• SWEET AND SAVORY BREAKFAST BURRITO, SWEET POTATO TOT, EGGS, CAPICOLA (SPICY HAM) AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
• PORK AND UDON NOODLE BOWL, NAPA CABBAGE, DAikon WITH VEGETABLE AND SPICES
• STEAMED RICE

SANTA CRUZ SWEETS
• FROZEN YOGURT & COOKIES

WEDNESDAY APRIL 17TH
SAN CLEMENTE ENTREES & SIDES
LUNCH
• TORTILLA CRUSTED WHITEFISH, MANGO TOMATILLO SAUCE
• CUMIN SCENTED RICE
• SQUASH AND VEGETABLE MEDLEY

DINNER
• BIBIMBAP PORK CHOPS (KOREAN SPICY PORK)
• CILANTRO WHIPPED POTATOES
• BROCCOLI FLORETS AND PEPPERS

SAN NICHOLAS DELI
• CHOPPED CHICKEN AND KALE SALAD WRAP WITH RASPBERRY DRESSING

SAN ROSA BREAKFAST
• SWEET AND SOUR BREAKFAST BURRITO, SWEET POTATO TOT, EGGS, CAPICOLA (SPICY HAM) AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
• HONEY GINGER GLAZE KARAAGE CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGGROLLS

SAN CRUZ SWEETS
• FROZEN YOGURT & COOKIES

THURSDAY APRIL 18TH
SAN CLEMENTE ENTREES & SIDES
LUNCH
• CHICKEN PARMESAN
• YUKON WHIPPED POTATOES
• ITALIAN STYLE VEGETABLES

DINNER
• SWEET AND TANGY BBQ TURKEY MEATLOAF
• ROASTED RED POTATOES
• GARLIC SCENTED VEGETABLES

SAN NICHOLAS DELI
• TURKEY AND SWISS CROISSANT WITH CRANBERRY AIOLI

SAN ROSA BREAKFAST
• SWEET AND SOUR BREAKFAST BURRITO, SWEET POTATO TOT, EGGS, CAPICOLA (SPICY HAM) AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
• ANCHO GLAZED TILAPIA, TOMATILLO AND MANGO SAUCE
• RICE PILAF
• GARLIC SCENTED VEGETABLES

SAN NICHOLAS DELI
• CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES

SAN ROSA BREAKFAST
• SWEET AND SOUR BREAKFAST BURRITO, SWEET POTATO TOT, EGGS, CAPICOLA (SPICY HAM) AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
• SHANGHAI CRISPY CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGGROLLS

SAN CRUZ SWEETS
• FROZEN YOGURT & COOKIES

FRIDAY APRIL 19TH
SAN CLEMENTE ENTREES & SIDES
LUNCH
• ANCHO GLAZED TILAPIA, TOMATILLO AND MANGO SAUCE

SAN ROSA BREAKFAST
• SWEET AND SOUR BREAKFAST BURRITO, SWEET POTATO TOT, EGGS, CAPICOLA (SPICY HAM) AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
• SWEET AND SOUR BREAKFAST BURRITO, SWEET POTATO TOT, EGGS, CAPICOLA (SPICY HAM) AND CHEESE

SAN CRUZ SWEETS
• FROZEN YOGURT & COOKIES
SATURDAY & SUNDAY
APRIL 20TH & 21ST
BREAKFAST
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED HOT ENTREES
- CEREAL BAR
- FULL SALAD & FRUIT STATION
- WAFFLE STATION
- SMOOTHIE & JUICE BAR