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

MONDAY APRIL 29TH
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 LETTUCE WRAPS, LIVING BUTTER LETTUCE, STIR FRY VEGETABLES, SOY GINGER GLAZE, TANGY SLAW
SANTA ROSA GRILL
• ITALIAN CIABATTA MOLT, MORTADELLA, SALAMI AND CAPICOLA, PESTO AIOLI, PROVOLONE, ROASTED PEPPERS, PEPPERONCINI’S AND ONIONS
ANACAPA SALADS
• GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING
• KALE, CRANBERRY AND BRUSSEL SPROUT SLAW WITH BALSAMIC DRESSING
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• BABY SPINACH AND APPLE SALAD, CANDIED WALNUTS, RASPBERRY DRESSING
• CRISPY CHICKEN COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING
ANACAPA SOUPS
• CHICKEN TORTILLA
• BEEF, MUSHROOM AND BARLEY
• VEGETABLE BARLEY
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY APRIL 30TH
SANTA CATALINA PIZZA AND PASTA
• PENNE ABBRITTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARMESAN
• PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• GROUND BEEF LOADED NACHO SUPREME, RICE, BEANS, CHEESE, PICO DE GALLO, GUACAMOLE
SANTA ROSA GRILL
• HOTLINK HOAGIE WITH SAUTÉED PEPPERS AND ONIONS, HONEY MUSTARD
ANACAPA SALADS
• ORGANIC BROWN RICE
• ORGANIC BROWN RICE AND VEGETABLE BOWL
• VEGAN BANH MI, TOFU, PICKLED SOUTH EAST INSPIRED VEGETABLES, VEGAN SESAME MAYO
SANTA ROSA GRILL
• TERIYAKI PINEAPPLE CHICKEN SANDWICH, SPECIALTY BUN, SWISS, LETTUCE AND TOMATO
POKE STATION
• SPICY OR SOY TUNA
• CALIFORNIA POKE (CRAB SALAD)
• BROWN OR STEAMED RICE
• AVOCADO, SESAME SEEDS, SCALLIONS, CUCUMBERS, BEAN SPROUTS, EDAMAMES
• TOGARISHI SAUCE, CHIPOTLE SAUCE OR PONZU
• CHILLED LO MEIN NOODLE AND ASIAN VEGETABLE SALAD WITH SESAME GINGER
ANACAPA SOUPS
• CHICKEN TORTILLA
• GINGER, CHICKEN AND RICE
• ASIAN VEGETABLE NOODLE
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY MAY 1ST
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
FARMER’S MARKET
• ORGANIC FRUIT
• SMOOTHIE OF THE DAY
• ORGANIC BROWN RICE AND VEGETABLE BOWL
• VEGAN LETTUCE WRAPS, LIVING BUTTER LETTUCE, STIR FRY VEGETABLES, SOY GINGER GLAZE, TANGY SLAW
SANTA ROSA GRILL
• ITALIAN CIABATTA MOLT, MORTADELLA, SALAMI AND CAPICOLA, PESTO AIOLI, PROVOLONE, ROASTED PEPPERS, PEPPERONCINI’S AND ONIONS
ANACAPA SALADS
• GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING
• KALE, CRANBERRY AND BRUSSEL SPROUT SLAW WITH BALSAMIC DRESSING
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• BABY SPINACH AND APPLE SALAD, CANDIED WALNUTS, RASPBERRY DRESSING
• CRISPY CHICKEN COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING
THURSDAY MAY 2ND

SANTA CATALINA PIZZA AND PASTA
- Tri Color Tortellini With Lemon Alfredo, Tomatoes, Asparagus and Mushrooms
- Pizza Du Jour and Chef’s Favorites

SANTA CATALINA MEXICAN GRILL
- Beef Barbacoa Torta, Beans, Lettuce, Queso Fresco, Avocado Cream and Salsa

FARMER’S MARKET
- Organic Fruit
- Smoothie of the Day
- 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
- Steak Philly, Toasted Hoagie, Bell Peppers, Onions, Cheese Sauce, Shaved Beef

ANACAPA SALADS
- Greek Salad, Feta, Olives, Tomatoes, Cucumbers, Peppers, Oregano Dressing
- Kale, Cranberry and Brussels Sprout Slaw With Balsamic Dressing

SANCTUARY SOUPS
- Chicken Tortilla
- Chicken Noodle
- Garden Vegetable

SANTA CRUZ SWEETS
- Frozen Yogurt and Cookies

FRIDAY MAY 3RD

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
- Poblan Chili Tamales, 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

ANACAPA SALADS
- Traditional Caesar Salad
- Jolly Green Giant, Organic Mix Greens, Cucumbers, Edamame’s, Asparagus, Cilantro Ranch, Tomatoes
- Baby Spinach and Apple Salad, Candied Walnuts, Raspberry Dressing
- Crispy Chicken Cobb, Eggs, Bacon, Bleu Cheese, Tomatoes, Avocado and Hacienda Dressing

SANCTUARY SOUPS
- Chicken Tortilla
- Beef Vegetable Noodle
- Vegetable Barley

SANTA CRUZ SWEETS
- Frozen Yogurt and Cookies

SATURDAY & SUNDAY

MAY 4TH & 5TH

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

ANACAPA SALADS
- Greek Salad, Feta, Olives, Tomatoes, Cucumbers, Peppers, Oregano Dressing

SANCTUARY SOUPS
- Chicken Tortilla

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

SANCTUARY SOUPS
- Chicken Tortilla
SOUTH ISLANDS CAFE
DINING HALL

Hours: Monday – Friday:
Breakfast: 7am-10:30pm
Lunch: 10:30- 4pm
Dinner: 4pm-8pm
Saturday & Sunday: Breakfast: 10am-2pm
(Closed 2pm-4pm)
Dinner: 4pm-8pm

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

MONDAY APRIL 29TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN PARMESAN, TOMATO BASIL SAUCE
• ORZO PILAF
• BROCCOLI, PEPPER MEDLEY
DINNER
• PAN ROASTED COD FRESCO, TOMATOES, ARTICHOKES, OLIVES AND PESTO SAUCE
• GARLIC WHIPPED POTATOES
• GARDEN VEGETABLES
SAN NICHOLAS DELI
• CAPICOLA AND SALAMI, BRIE, AND SautéED APPLES WITH ONIONS, GARLIC AIOLI ON A CROISSANT
SANTA ROSA BREAKFAST
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA MIGUEL PAN ASIAN GRILL
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY APRIL 30TH
SAN CLEMENTE ENTREES AND SIDES
• CHICKEN CORDON BLEU STACK, HAM, SWISS, DIJON CREAM SAUCE
• WILD RICE PILAF
• GREEN BEANS AND VEGETABLE MEDLEY
DINNER
• TERIYAKI GLAZED BONELESS PORK CHOPS
• GARLIC WHIPPED POTATOES
• LOCALLY SautéED VEGETABLES
SAN NICHOLAS DELI
• ASIAN CHICKEN SALAD WRAP, SESAME DRESSING
SANTA ROSA BREAKFAST
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA MIGUEL PAN ASIAN GRILL
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY MAY 1ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• ¾ HERB ROASTED CHICKEN, LEMON BUTTER BROTH
• WILD RICE PILAF
• GREEN BEANS AND VEGETABLE MEDLEY
DINNER
• SAVORY MEAT LASAGNA STACK
• GARLIC WHIPPED POTATOES
• PESTO CREAM SAUCE AND MARINARA
SAN NICHOLAS DELI
• ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI
SANTA ROSA BREAKFAST
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA 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

THURSDAY MAY 2ND
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• LOCAL ROCK FISH, BLACKENED, LEMON BUTTER 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
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA MIGUEL PAN ASIAN GRILL
• TEMPARA CHICKEN AND PEPPER WITH KOREAN SAUCE
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY MAY 3RD
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• BLACKENED CHICKEN WITH ROASTED CORN, CUCUMBER & BELL PEPPER RELISH
• RICE PILAF
• BALSAMIC SCENTED VEGETABLES
SAN NICHOLAS DELI
• CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES
SANTA ROSA BREAKFAST
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA MIGUEL PAN ASIAN GRILL
• ORANGE CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY
• FULL SERVICE BREAKFAST GRILL
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• ASSORTED DAILY HOT ENTREES SPECIALS
• CEREAL BAR
• FULL SALAD, FRUIT & DRESSING STATION
• WAFFLE STATION
• SMOOTHIE AND JUICE BAR

SATURDAY & SUNDAY
MONDAY APRIL 29TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN PARMESAN, TOMATO BASIL SAUCE
• ORZO PILAF
• BROCCOLI, PEPPER MEDLEY
DINNER
• PAN ROASTED COD FRESCO, TOMATOES, ARTICHOKES, OLIVES AND PESTO SAUCE
• GARLIC WHIPPED POTATOES
• GARDEN VEGETABLES
SAN NICHOLAS DELI
• CAPICOLA AND SALAMI, BRIE, AND SautéED APPLES WITH ONIONS, GARLIC AIOLI ON A CROISSANT
SANTA ROSA BREAKFAST
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA MIGUEL PAN ASIAN GRILL
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY APRIL 30TH
SAN CLEMENTE ENTREES AND SIDES
• CHICKEN CORDON BLEU STACK, HAM, SWISS, DIJON CREAM SAUCE
• WILD RICE PILAF
• GREEN BEANS AND VEGETABLE MEDLEY
DINNER
• TERIYAKI GLAZED BONELESS PORK CHOPS
• GARLIC WHIPPED POTATOES
• LOCALLY SautéED VEGETABLES
SAN NICHOLAS DELI
• ASIAN CHICKEN SALAD WRAP, SESAME DRESSING
SANTA ROSA BREAKFAST
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA MIGUEL PAN ASIAN GRILL
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY MAY 1ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• ¾ HERB ROASTED CHICKEN, LEMON BUTTER BROTH
• WILD RICE PILAF
• GREEN BEANS AND VEGETABLE MEDLEY
DINNER
• SAVORY MEAT LASAGNA STACK
• GARLIC WHIPPED POTATOES
• PESTO CREAM SAUCE AND MARINARA
SAN NICHOLAS DELI
• ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI
SANTA ROSA BREAKFAST
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA 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

THURSDAY MAY 2ND
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• LOCAL ROCK FISH, BLACKENED, LEMON BUTTER 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
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA MIGUEL PAN ASIAN GRILL
• TEMPARA CHICKEN AND PEPPER WITH KOREAN SAUCE
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY MAY 3RD
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• BLACKENED CHICKEN WITH ROASTED CORN, CUCUMBER & BELL PEPPER RELISH
• RICE PILAF
• BALSAMIC SCENTED VEGETABLES
SAN NICHOLAS DELI
• CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES
SANTA ROSA BREAKFAST
• COUNTRY FRIED STEAK AND EGG CROISSANT WITH AMERICAN CHEESE
SANTA MIGUEL PAN ASIAN GRILL
• ORANGE CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY
• FULL SERVICE BREAKFAST GRILL
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• ASSORTED DAILY HOT ENTREES SPECIALS
• CEREAL BAR
• FULL SALAD, FRUIT & DRESSING STATION
• WAFFLE STATION
• SMOOTHIE AND JUICE BAR