**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

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**MONDAY APRIL 30TH**

**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**
- Crispy Taco Supreme, Ground Beef, Lettuce, Pico de Gallo, Avocado Cream

**FARMER'S MARKET**
- Organic Local Picked Fruit
- Fresh Smoothie of the Day
- Organic Brown Rice and Farmer's Pick of Veggies Sautéed with Sauces
- Teriyaki Veggie and Vegan Chicken Bowl, Locally Sourced Veggies Sautéed with a Ginger Soy Sauce

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

**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

**ANACAPA SOUPS**
- Arroz Con Pollo
- Potato, Kale
- Beef, Mushroom and Rice

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

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**TUESDAY MAY 1ST**

**SANTA CATALINA PIZZA AND PASTA**
- Penne Alfredo, Chicken or Sausage with Vegetables

**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

**ANACAPA SOUPS**
- 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

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

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**WEDNESDAY MAY 2ND**

**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**
- Siete Mar, Medley of Flavorful Fish and Shell Fish in a Savory Broth

**FARMER'S MARKET**
- Organic Local Picked Fruit
- Fresh Smoothie of the Day
• ORGANIC BROWN RICE AND FARMER’S PICK OF VEGGIES SAUTÉED WITH SAUCES
• ASPARAGUS AND WILD MUSHROOM TACOS, STRAWBERRY PICO DE GALLO AND ANCHO VEGAN AIOLI

SANTA ROSA GRILL
• CALIFORNIA BEEF DIP, SHAVED ROAST BEEF, GARLIC AU 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
• BLACKENED AHI COLESLAW, AVOCADO RANCH, ONIONS, TOMATOES, CILANTRO AND LEMON

ANACAPA SOUPS
• BROCCOLI CHEDDAR
• ARROZ CON POLLO
• VEGETABLE BARLEY

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

THURSDAY MAY 3RD
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
• BAJA CRISPY FISH TACOS, AVOCADO AND TOMATO RELISH, CHIPOTLE SLAW

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• FRESH SMOOTHIE OF THE DAY
• ORGANIC BROWN RICE AND FARMER’S PICK OF VEGGIES SAUTÉED WITH SAUCES

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
• ARROZ CON POLLO
• MISO AND TOFU
• HOT AND SOUR

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

FRIDAY MAY 4TH
SANTA CATALINA PIZZA AND PASTA
• FARFALLE WITH SWEET BASIL AND CHILI, ITALIAN SAUSAGE, ROASTED PEPPERS, MUSHROOMS AND ONIONS
• PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• CARNITAS NACHO BURRITO 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
• ORGANIC BROWN RICE AND FARMER’S PICK OF VEGGIES SAUTÉED WITH SAUCES
• FAJITA STYLE VEGGIE BURRITO, GRILLED GLUTEN FREE TORTILLA, BROWN RICE, CHIPOTLE VEGAN MAYO, BLACK BEANS AND PICO DE GALLO

SANTA ROSA GRILL
• CALI WRAP, CHICKEN, AVOCADO, FRIED SWEET POTATOES, LETTUCE, TOMATOES, ONIONS AND RANCH
TOMATOES, CILANTRO AND LEMON

ANACAPA SOUPS
- ARROZ CON POLLO
- VEGETABLE ENCHILADA
- CLAM CHOWDER

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

SATURDAY & SUNDAY
MAY 5TH & 6TH
- 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

**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 30TH**

**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 LOCAL SNAPPER, PINEAPPLE RELISH
- WILD RICE PILAF
- SAUTÉED VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- HAM AND SWISS CROISSANT, CRANBERRY AIOLI, LETTUCE, TOMATO AND BACON

**SAN MIGUEL PAN ASIAN GRILL**
- TEMPURA TERIYAKI CHICKEN AND BELL PEPPERS
- STIR FRY NOODLES

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES

**TUESDAY MAY 1ST**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BRAISED CHICKEN BUENOS AIRES, PARSNIPS, ONIONS AND APRICOTS
- CUMIN SCENTED RICE
- PARSNIP FLORETS

**SAN NICHOLAS DELI**
- ROAST BEEF FLAT BREAD, PEPPER JACK, ROASTED PEPPERS, LETTUCE, HONEY MUSTARD, PEPPERONCINI’S AND ONIONS

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES

**WEDNESDAY MAY 2ND**

**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**
- MEDITERRANEAN WRAP, GRILLED GLUTEN FREE TORTILLA, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA AND YOGURT SAUCE

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES

**THURSDAY MAY 3RD**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN CAPRESE, FRESH MOZZARELLA, TOMATO AND BASIL WITH PESTO CREAM SAUCE
- PARSLEY AND PARMESAN RICE
- ITALIAN VEGETABLE

**SAN NICHOLAS DELI**
- BLACKENED CHICKEN CAESAR WRAP, LETTUCE, TOMATO, PARMESAN, CHIPOTLE AIOLI

**SAN MIGUEL PAN ASIAN GRILL**
- BENJIE TEMPURA CHICKEN
- STIR FRY NOODLES
- STEAMED RICE

**FRIDAY MAY 4TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- TORTILLA CRUSTED CHICKEN, LIME TOMATILLO SAUCE
- CUMIN SPICE VEGETABLES

**SAN NICHOLAS DELI**
- 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

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY
MAY 5TH & 6TH
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