North ISLANDS CAFE DINING HALL

**Hours:**
Monday-Friday: Breakfast in South Hall
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

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**MONDAY APRIL 9TH**

**SANTA CATALINA PIZZA AND PASTA**
- SPINACH RAVIOLI, ALFREDO, CHICKEN AND SAUSAGE IN A CREAMY PARMESAN SAUCE
- PIZZA DE JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- NACHO SUPREME, GROUND BEEF, SOUR CREAM, GUACAMOLE, PICO DE GALLO, JALAPENOS

**FARMER’S MARKET**
- ORGANIC LOCAL PICKED FRUIT

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**TUESDAY APRIL 10TH**

**SANTA CATALINA PIZZA AND PASTA**
- PENE SORENTO, TOMATO CREAM, OLIVES, SUNDRIED TOMATOES, CHICKEN AND BELL PEPPERS
- PIZZA DE JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- CRISPY CHICKEN MOJADO TELERA, BREADED CHICKEN SMOOTHERED IN JOEL’S FAMOUS SALSA ROJA, REFRIED BEANS, LETTUCE, CHEESE, PICO DE GALLO AND AVOCADO CREAM

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**ANACAPA SOUPS**
- CHICKEN TORTILLA
- SPINACH, ORZO AND TOMATO
- BEEF, MUSHROOM AND POTATO

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

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**MISCELANEOUS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
- MEATBALL SUB, MARINARA, MOZZARELLA AND PESTO AIOLI ON FRESH BAKED HOAGIE
- SPICY TUNA AND DAIKON SPROUT
- CALIFORNIA ROLL, IMITATION CRAB, CUCUMBERS AND AVOCADO WITH CARROTS
- ASAKUSA SOBA NOODLE SALAD WITH ASIAN VEGETABLES AND AHI, SESAME DRESSING
- ASAKUSA SOBA NOODLE SALAD WITH ASIAN VEGETABLES AND SESAME DRESSING

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**ANACAPA SOUPS**
- CHICKEN TORTILLA
- GINGER CHICKEN AND RICE
- MISO AND TOFU
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

WEDNESDAY APRIL 11TH
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
• BAJA FISH BURRITO, CRISPY FISH BURRITO, RICE BEANS, SALSA VERDE PICO DE GALLO
FARMER’S MARKET
• ORGANIC PEARS AND APPLES
• HUMMUS WRAP WITH GRILLED GLUTEN FREE WRAP, SPROUTS, SWISS, ROASTED PEPPERS, LEMON GARLIC VEGANISE
SANTA ROSA GRILL
• CALIFORNIA STEAK SANDWICH, SOURDOUGH, PHILLY STEAK, ONIONS, TOMATOES, PEPPERJACK
 AND AVOCADO WITH A1 AIOLI
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
• TRADITIONAL CAESAR SALAD
• SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
• CRANBERRY CILANTRO QUINOA SALAD
ANACAPA SOUPS
• CHICKEN TORTILLA
• SPLIT PEA WITH HAM
• CREAM OF MUSHROOM
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

THURSDAY APRIL 12TH
NATIONAL GRILLED CHEESE DAY
SANTA CATALINA PIZZA AND PASTA
• TORTELLINI CAMPO, ARTICHOKES, MUSHROOMS, SHALLOTS, SUNDRIED TOMATOES AND SAUSAGE, PESTO CREAM
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• FIESTA BOWL, RICE, BEANS, CRISPY CHICKEN, SOUR CREAM, GUACAMOLE, PICO DE GALL AND TORTILLA STRIPS
FARMER’S MARKET
• ORGANIC FRUITS
• GRILLED CHEESE ON SOURDOUGH, VEGAN BLACK BEAN BURGER, SOUTHWESTERN VEGAN AIOLI, ROASTED PEPPERS, VEGAN CHEESE, ONIONS AND VEGAN COLESLAW
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• 3 ALARM GRILLED CHEESE, ROAST BEEF, PEPPER JACK
 CHEESE, CHIPOTLE AIOLI AND JALAPENO ON SOURDOUGH
ANACAPA SALADS
• ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
• BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
• TRADITIONAL CAESAR SALAD
• SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
• JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
• CRANBERRY CILANTRO QUINOA SALAD
ANACAPA SOUPS
• CHICKEN TORTILLA
• GINGER, CHICKEN AND RICE
• ASIAN VEGETABLE NOODLE
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

FRIDAY APRIL 13TH
SANTA CATALINA PIZZA AND PASTA
- TRI COLOR ROTINI AND POLPETTA (MEATBALLS), TOMATO CREAM, BELL PEPPERS, GARLIC AND CHEESE
- PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
- CHILI RELLENO BURRITO, SOUR CREAM, GUACAMOLE, PICO DE GALLO, JALAPENOS
FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- ORGANIC BROWN RICE AND VEGETABLE TERIYAKI BOWL
- SMOOTHIE OF THE DAY
SANTA ROSA GRILL
- NEW ENGLAND FISH AND CHIPS, FRIES, TARTAR SAUCE AND LEMON
ANACAPA SALADS
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING,
- BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
- TRADITIONAL CAESAR SALAD
- SOUTHWEST CRISPY CHICKEN SALAD, BLACK BEANS, CORN, BELL PEPPERS, JALAPENO RANCH, MIXED CHEESE, TOMATOES
- JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCADO RANCH
- CRANBERRY CILANTRO QUINOA SALAD
ANACAPA SOUPS
- CHICKEN TORTILLA
- GARDEN VEGETABLE AND NOODLE
- CLAM CHOWDER
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

SATURDAY & SUNDAY APRIL 14TH & 15TH
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)
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 9TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN ITALIANO, PESTO, FRESH MOZZARELLA AND TOMATOES
• VEGETABLE MEDLEY
DINNER
• BBQ PORK LOIN, MEMPHIS SAUCE
• SOUTHERN WHIPPED POTATOES
• BROCCOLI FLORETS
SAN NICHOLAS DELI
• SAUTÉED APPLES, ONIONS AND BRIE CHEESE ON A CROISSANT WITH CRANBERRY MAYO
SANTA ROSA BREAKFAST

TUESDAY APRIL 10TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHORIZO, POTATO, EGG AND CHEESE BREAKFAST BURRITO
SAN MIGUEL PAN ASIAN GRILL
• ORANGE CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY APRIL 11TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN FRESCO, SUNDRIED TOMATOES, ARTICHOKE, ONIONS AND PESTO CREAM SAUCE
• WILD RICE PILAF
• GREEN BEANS AND VEGETABLE MEDLEY
DINNER
• BEEF STEW, ONIONS, CARROTS, BACON AND MUSHROOMS
• BUTTERY WHIPPED POTATOES
• SAUTÉED SQUASH AND PEPPERS
SAN NICHOLAS DELI
• CORNED BEEF AND CIABATTA, HONEY MUSTARD, SWISS, ONIONS, PICKLES, TOMATOES ON TOASTED GOLDEN CIABATTA
SANTA ROSA BREAKFAST
• CHORIZO, POTATO, EGG AND CHEESE BREAKFAST BURRITO
SAN MIGUEL PAN ASIAN GRILL

THURSDAY APRIL 12TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• MEAT AND SAUSAGE LASAGNA
• GARDEN VEGETABLE LASAGNA WITH PESTO
• ITALIAN STYLE VEGETABLES
DINNER
• GINGER AND SOY MARINATED CHICKEN, TERIYAKI GLAZE
• JASMIN RICE
• BROCCOLI FLORETS
SAN NICHOLAS DELI
• THE RANCH TRIO MELT, TURKEY, HAM AND ROAST BEEF WITH ORTEGA CHILI MELT WITH SWISS CHEESE AND RANCH
SAN MIGUEL PAN ASIAN GRILL
• TAI CHEN TEMPURA CHICKEN, SWEET AND TANGY SAUCE
• STIR FRY NOODLES
• STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS
- SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

**FRIDAY APRIL 13TH**
- SAN CLEMENTE ENTREES AND SIDES
  - LUNCH
    - CAJUN CATFISH, CREOLE TARTAR SAUCE
    - RICE PILAF
    - MEDLEY OF GARDEN VEGETABLES
    - SAN NICHOLAS DELI
    - CAPRESE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS AND FRESH MOZZARELLA
    - SANTA ROSA BREAKFAST
      - CHORIZO, POTATO, EGG AND CHEESE BREAKFAST BURRITO
    - SAN MIGUEL PAN ASIAN GRILL
      - KUNG PAO CHICKEN
      - STIR FRY NOODLES
      - STEAMED RICE
      - POT STICKER, WONTON OR EGGROLLS

**SATURDAY & SUNDAY APRIL 14TH & 15TH**
- 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
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)