NEW ISLANDS 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: $9.25
Dinner: $11.25

MONDAY MAY 14TH
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
  • POLLO CAMADA, CHICKEN DRUMETTES WITH HOUSE SAUCE SERVED WITH RICE AND BEANS
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 VEGETABLE GLUTEN FREE QUESADILLA, VEGAN CHIPOTLE AIOLI, VEGAN CHEESE
SANTA ROSA GRILL
  • TRADITIONAL RUEBEN SANDWICH, RYE BREAD,
SAUERKRAUT, SWISS AND THOUSAND ISLAND
ANACAPA SALADS
  • CHEF’S DAILY SELECTION OF GARDEN FRESH HERBS AND VEGGIES
ANACAPA SOUPS
  • CHEF’S CREATION OF 3 DELICIOUS SOUPS
SANTA CRUZ SWEETS
  • FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY MAY 15TH
SANTA CATALINA PIZZA AND PASTA
  • PENNE 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 SMOTHERED IN JOEL’S FAMOUS SALSA ROJA, REFRIED BEANS, LETTUCE, CHEESE, PICO DE GALLO AND 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
  • STUFFED PEPPERS WITH WILD RICE AND GARDEN VEGETABLES AND TOMATO BASIL SAUCE
SANTA ROSA GRILL
  • MEATBALL SUB, MARINARA, MOZZARELLA AND PESTO AIOLI ON FRESH BAKED HOAGIE
SUSHI
  • 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
ANACAPA SOUPS
  • CHICKEN TORTILLA
  • GINGER CHICKEN AND RICE
  • MISO AND TOFU
SANTA CRUZ SWEETS
  • FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

WEDNESDAY MAY 16TH
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 LOCAL PICKED FRUIT
  • FRESH SMOOTHIE OF THE DAY
  • ORGANIC BROWN RICE AND FARMER’S PICK OF VEGGIES SAUTÉED WITH SAUCES
  • HUMMUS WRAP WITH GRILLED GLUTEN FREE WRAP, SPROUTS, SWISS, ROASTED PEPPERS, LEMON GARLIC VEGANISE
SANTA ROSA GRILL
  • WILD WING WEDNESDAY, CHOICE OF BUFFALO OR BBQ SAUCE
ANACAPA SALADS
  • CHEF’S DAILY SELECTION OF GARDEN FRESH HERBS AND VEGGIES
ANACAPA SOUPS
  • CHEF’S CREATION OF 3 DELICIOUS SOUPS
SANTA CRUZ SWEETS
  • FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

THURSDAY MAY 17TH
SANTA CATALINA PIZZA AND PASTA
  • TORTELLINI CAMPO, ARTICHOKE, 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 LOCAL PICKED FRUIT
- FRESH SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE AND FARMER’S PICK OF VEGGIES SAUTÉED WITH SAUCES
- GRILLED CHEESE ON SOURDOUGH, VEGAN BLACK BEAN BURGER, SOUTHWESTERN STYLE, VEGAN CHEESE, ONIONS AND VEGAN COLESLAW

SANTA ROSA GRILL
- 3 ALARM GRILLED CHEESE, JALAPENO BACON, PEPPER JACK CHEESE, CHIPOTLE AIOLI AND ON SOURDOUGH

ANACAPA SALADS
- CHEF’S DAILY SELECTION OF GARDEN FRESH HERBS AND VEGGIES

ANACAPA SOUPS
- CHEF’S CREATION OF 3 DELICIOUS SOUPS

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

FRIDAY MAY 18TH
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
- BURRITO DE LA CASA, CHOICE OF MEAT, SOUR CREAM, GUACAMOLE, PICO DE GALLO, JALAPENOS

FARMER’S MARKET
- ORGANIC LOCAL PICKED FRUIT
- FRESH SMOOTHIE OF THE DAY
- ORGANIC BROWN RICE AND VEGETABLE TERIYAKI BOWL

SANTA ROSA GRILL
- NEW ENGLAND FISH AND CHIPS, FRIES, TARTAR SAUCE AND LEMON

ANACAPA SALADS
- CHEF’S DAILY SELECTION OF GARDEN FRESH HERBS AND VEGGIES

ANACAPA SOUPS
- CHEF’S CREATION OF 3 DELICIOUS SOUPS

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

SATURDAY & SUNDAY
CLOSED for Summer Break
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 MAY 14TH**
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
- SAUTEED APPLES, ONIONS AND BRIE CHEESE ON A CRIOSSANT WITH CRANBERRY MAYO
SANTA ROSA BREAKFAST
- MEAT LOVERS BREAKFAST BURRITO, HAM, BACON AND COUNTRY GRAVY WITH CHEESE
SAN MIGUEL PAN ASIAN GRILL
- THE RANCH TRIO MELT, TURKEY, HAM AND ROAST BEEF WITH ORTEGA CHILI MELT WITH SWISS CHEESE AND RANCH DRESSING
SAN CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

**TUESDAY MAY 15TH**
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TORTILLA CRUSTED TILAPIA, CITRUS CILANTRO GLAZE
- BLACK BEAN AND RICE PILAF
- SAUTEED SQUASH AND PEPPERS
DINNER
- SAVORY MEATLOAF, BACON, ONIONS AND MUSHROOMS GRAVY
- WHIPPED POTATOES
- SAUTEED VEGGIE MEDLEY
SAN NICHOLAS DELI
- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON OPEN FACE PITA
SANTA ROSA BREAKFAST
- MEAT LOVERS BREAKFAST BURRITO, HAM, BACON AND COUNTRY GRAVY WITH 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

**WEDNESDAY MAY 16TH**
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
- SAUTEED SQUASH AND PEPPERS
SAN NICHOLAS DELI
- CORNED BEEF AND CIABATTA, HONEY MUSTARD, SWISS, ONIONS, PICKLES, TOMATOES ON TOASTED BOLDEN CIABATTA
SANTA ROSA BREAKFAST
- MEAT LOVERS BREAKFAST BURRITO, HAM, BACON AND COUNTRY GRAVY WITH CHEESE
SAN MIGUEL PAN ASIAN GRILL
- KUNG PAO CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

**THURSDAY MAY 17TH**
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- MEAT AND SAUSAGE LASAGNA
- GARDEN VEGETABLE LASAGNA WITH PESTO
- ITALIAN STYLE VEGETABLES
DINNER
- SOUTHERN FRIED CHICKEN
- MASHED POTATOES AND GRAVY
- BROCCOLI FLORETS
SANTA ROSA BREAKFAST
- MEAT LOVERS BREAKFAST BURRITO, HAM, BACON AND COUNTRY GRAVY WITH CHEESE
SAN MIGUEL PAN ASIAN GRILL
- KUNG PAO CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

**FRIDAY MAY 18TH**
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 FRSH MOZZARELLA
SANTA ROSA BREAKFAST
- MEAT LOVERS BREAKFAST BURRITO, HAM, BACON AND COUNTRY GRAVY WITH 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**
CLOSED for Summer Break