NORTH 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 6TH
SANTA CATALINA PIZZA AND PASTA
• BOWTIE AND ITALIAN SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES
• PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• GROUND BEEF TOSTADA, RICE BEAN, CHEESE, SALSA AND AVOCADO CREMA

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BROWN RICE BOWL
• FROZEN YOGURT AND COOKIES

TUESDAY MAY 7TH
SANTA CATALINA PIZZA AND PASTA
• TORTELLINI RUSTICO, MEATBALLS, ROASTED PEPPERS, CHARRED TOMATOES, ONIONS, GARLIC, ASPARAGUS AND TOMATO CREAM
• PIZZA DU JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• PORK PASTOR TACOS, PINEAPPLE CHIPOTLE RELISH, PICKLED ONION AND CABBAGE SLAW

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BROWN RICE BOWL
• FROZEN YOGURT AND COOKIES

WEDNESDAY MAY 8TH
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

SANTA CATALINA MEXICAN GRILL
• PORK PASTOR TACOS, PINEAPPLE CHIPOTLE RELISH, PICKLED ONION AND CABBAGE SLAW

FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BROWN RICE BOWL
• FROZEN YOGURT AND COOKIES
<table>
<thead>
<tr>
<th>Thursday May 9th</th>
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<tbody>
<tr>
<td><strong>Santa Catalina Pizza and Pasta</strong></td>
</tr>
<tr>
<td>• Spinach Ravolis, Lemon Cream Sauce, Tomato Basil, Chicken, Sundried Tomatoes, Artichokes, Sausage</td>
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<tr>
<td>• Pizza du Jour and Chef’s Favorites</td>
</tr>
<tr>
<td><strong>Santa Catalina Mexican Grill</strong></td>
</tr>
<tr>
<td>• Chicken Carnitas Bolillo, Lettuce, Cotija Cheese, Beans, Salsa, Sour Cream, Lettuce and Crema</td>
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<tr>
<td><strong>Farmer’s Market</strong></td>
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<tr>
<td>• Organic Local Picked Fruit</td>
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<tr>
<td>• Smoothie of the Day</td>
</tr>
<tr>
<td>• Hummus Quesadilla, Cucumbers, Sprouts, Onions and Yogurt Sauce in a Gluten Free Tortilla</td>
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<tr>
<td><strong>Santa Rosa Grill</strong></td>
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<tr>
<td>• Traditional (Gluten Free) Fish and Chips, Lemon Wedges and New England Tartar Sauce</td>
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<tr>
<td><strong>Poke Station</strong></td>
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<tr>
<td>• Spicy or Soy Tuna</td>
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<tr>
<td>• California Poke (Crab Salad)</td>
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<tr>
<td>• Brown or Steamed Rice</td>
</tr>
<tr>
<td>• Avocado, Sesame Seeds, Scallions, Cucumbers, Bean Sprouts, Edamame</td>
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<tr>
<td>• Togarishi Sauce, Chipotle Sauce or Ponzu</td>
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<tr>
<td><strong>Anacapa Soups</strong></td>
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<tr>
<td>• Arroz Con Pollo</td>
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<tr>
<td>• Corn Chowder</td>
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<tr>
<td>• Clam Chowder</td>
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<tr>
<td><strong>Santa Cruz Sweets</strong></td>
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<tr>
<td>• Frozen Yogurt and Cookies</td>
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<th>Friday May 10th</th>
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<tbody>
<tr>
<td><strong>Santa Catalina Pizza and Pasta</strong></td>
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<tr>
<td>• Fettuccini Alfredo, Chicken, Sausage or Chorizo</td>
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<tr>
<td>• Pizza du Jour and Chef’s Favorites</td>
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<tr>
<td><strong>Santa Catalina Mexican Grill</strong></td>
</tr>
<tr>
<td>• Beef Barbacoa Taco Salad, Beans, Lettuce, Avocado Pico de Gallo, Cream, Oregano and Roasted Peppers Dressing, Shredded Lettuce and Cheese</td>
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<tr>
<td><strong>Farmer’s Market</strong></td>
</tr>
<tr>
<td>• Organic Local Picked Fruit</td>
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<tr>
<td>• Smoothie of the Day</td>
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<tr>
<td>• Sautéed Veggies Bowl</td>
</tr>
<tr>
<td>• Thai Curry Tofu Sautee Stir Fry Vegetables, Tofu, Coconut Curry Sauce Over Brown Rice</td>
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<tr>
<td><strong>Santa Rosa Grill</strong></td>
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<tr>
<td>• Meatball and Marinara Hoagie with Provolone on a Toasted Sub Roll</td>
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<tr>
<td><strong>Anacapa Salads</strong></td>
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<tr>
<td>• Strawberry Walnut with Feta, Cranberries, Mixed Greens and Balsamic Vinaigrette</td>
</tr>
<tr>
<td>• Tortellini Pesto Salad, Creamy Dressing, Peppers, Onions, Basil and Sundried Tomatoes</td>
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<tr>
<td>• Traditional Caesar Salad</td>
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<tr>
<td>• Kale Slaw with Apples and Raspberry Dressing</td>
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<tr>
<td>• Buffalo Crispy Chicken Salad with Iceberg, Tomatoes, Celery, Onions, Bleu Cheese and Ranch</td>
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<tr>
<td>• Grain Salad with Roasted Corn, Roasted Peppers, Onions, Parsley, Asparagus, Lemon Herb Dressing</td>
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<tr>
<th>Saturday &amp; Sunday May 11th &amp; 12th</th>
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<tr>
<td><strong>Full Service Breakfast Grill</strong></td>
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<tr>
<td>• Omelet Station</td>
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<td>• Yogurt Bar with Organic Granola</td>
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<tr>
<td>• Assorted Daily Hot Entrees Specials</td>
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<tr>
<td>• Cereal Bar</td>
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<tr>
<td>• Full Salad, Fruit and Dressing Station</td>
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<tr>
<td>• Waffle Station</td>
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<tr>
<td><strong>Santa Rosa Grill</strong></td>
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<tr>
<td>• Chef’s Choice</td>
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<tr>
<td><strong>Anacapa Salads</strong></td>
</tr>
<tr>
<td>• Chef’s Choice Farmer’s Market Station</td>
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<tr>
<td>• Chef’s Choice</td>
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<tr>
<td><strong>Santa Cruz Sweets</strong></td>
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<tr>
<td>• Frozen Treats and Cookies</td>
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</table>
SOUTH ISLANDS 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 6TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CHICKEN FRESCO, ARTICHOKE HEARTS, SUN DRIED TOMATOES AND PESTO CREAM SAUCE
- GARLIC WHIPPED POTATOES
- VEGETABLE MEDLEY

DINNER
- BBQ BEEF TIPS WITH PEPPERS AND ONIONS
- RICE PILAF
- BROCCOLI VEGETABLE MEDLEY

SAN NICHOLAS DELI
- BBQ CHICKEN WRAP, LETTUCE, TOMATO, ROASTED CORN, PICO DE GALLO, CHIPOTLE SAUCE AND SHREDDED CHEESE

SANTA ROSA BREAKFAST
- CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
- RICE PILAF
- CAJUN SCENTED VEGETABLES

SAN MIGUEL PAN ASIAN GRILL
- KOREAN GLAZE TEMPURA CHICKEN, BELL PEPPERS AND ONIONS

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

TUESDAY MAY 7TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TANDOORI BAKED WHITE FISH, GRAN MASALA GLAZE
- PARSLEY COUSCOUS
- EGGPLANT, SQUASH AND PEPPERS

DINNER
- PAN ROASTED PORK BONELESS PORK CHOP, SAUTÉED APPLE AND ONION REDUCTION
- BUTTERY WHIPPED POTATOES
- GREEN BEAN AND BELL PEPPER MEDLEY

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

SANTA ROSA BREAKFAST
- CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
- RICE PILAF
- CAJUN SCENTED VEGETABLES

SAN MIGUEL PAN ASIAN GRILL
- ROAST BEEF AND PEPPER JACK WITH DIJON AIOLI, CIABATTA, ROASTED PEPPERS AND LETTUCE

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

WEDNESDAY MAY 8TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TERIYAKI BAKED CHICKEN, THIGH MEAT SLOWLY BAKED IN TERIYAKI BROTH
- JASMINE RICE
- BOK CHOY AND PEPPERS

SAN NICHOLAS DELI
- SEAFOOD AND SAUSAGE JAMBALAYA
- SOUTHERN WHIPPED POTATOES
- FIRE ROASTED CORN, BLACK BEAN AND VEGETABLE MEDLEY

SAN MIGUEL PAN ASIAN GRILL
- HONEY GINGER GLAZE TEMPURA PORK
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

THURSDAY MAY 9TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- THAI CURRY BEEF AND PEPPERS
- SESAME RICE
- GINGER SCENTED VEGETABLES

SANTA ROSA BREAKFAST
- CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
- RICE PILAF
- CAJUN SCENTED VEGETABLES

SAN MIGUEL PAN ASIAN GRILL
- KOREAN GLAZE TEMPURA CHICKEN, BELL PEPPERS AND ONIONS

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

FRIDAY MAY 10TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- BRAISED CHICKEN BUENOS AIRES, PARSNIPS, ONIONS AND APRICOTS
- ORGANIC BROWN RICE
- CARROTS, ONIONS AND SQUASH

SAN NICHOLAS DELI
- MEDITERRANEAN FLAT BREAD, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA AND YOGURT SAUCE

SANTA ROSA BREAKFAST
- CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
- RICE PILAF
- CAJUN SCENTED VEGETABLES

SAN MIGUEL PAN ASIAN GRILL
- KOREAN GLAZE TEMPURA CHICKEN, BELL PEPPERS AND ONIONS

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY MAY 11TH & 12TH
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
- SMOOTHIE AND JUICE BAR