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 7TH

**SANTA CATALINA PIZZA AND PASTA**
- **•** TRI COLORED TORTELLINI, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES IN A WHITE CHEESE SAUCE
- **•** PIZZA DE JOUR AND CHEF’S FAVORITES

**SANTA CATALINA MEXICAN GRILL**
- **•** BAJA CRISPY FISH TACOS, FLOUR TORTILLAS, CHIPOTLE CABBAGE, AVOCADO PICO DE GALLO

**FARMER’S MARKET**
- **•** ORGANIC FRUIT
- **•** SMOOTHIE OF THE DAY

**SANTA ROSA GRILL**
- **•** CRISPY BUFFALO CHICKEN NUGGET RANCH SANDWICH, LETTUCE TOMATOES AND PROVOLONE CHEESE WITH RANCH ON A SPECIALTY BUN

**ANACAPA SALADS**
- **•** AHI AND RICE NOODLE SALAD WITH SESAME HONEY GINGER DRESSING AND ASIAN SLAW
- **•** CHICKEN AND TOASTED NUTS, ORGANIC GREENS, DRIED CRANBERRIES, APPLES, BLEU CHEESE AND RASPBERRY VINAIGRETTE
- **•** TRADITIONAL CAESAR SALAD
- **•** THE GREEN CRUNCH, ICEBERG LETTUCE, CUCUMBERS, RED ONIONS, RADISH, GREEN BEANS, EDAMAMES IN CILANTRO RANCH
- **•** GRAIN SALAD WITH ROASTED CORN, ROASTED PEPPERS, ONIONS, PARSLEY, ASPARAGUS, LEMON HERB DRESSING
- **•** ORZO PASTA PRIMAVERA, ITALIAN VEGETABLES WITH CREAMY PESTO

**ANACAPA SOUPS**
- **•** BROCCOLI CHEDDAR
- **•** BEEF, MUSHROOM AND BARLEY
- **•** VEGETABLE BARLEY

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

TUESDAY MAY 8TH

**SANTA CATALINA PIZZA AND PASTA**
- **•** PENNE ABBRIATTA, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARMESAN

**ANACAPA SOUPS**
- **•** BROCCOLI CHEDDAR
- **•** MISO AND TOFU
- **•** CHICKEN NOODLE

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

WEDNESDAY MAY 9TH

**SANTA CATALINA PIZZA AND PASTA**
- **•** NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE

**FARMER’S MARKET**
- **•** ORGANIC FRUIT
- **•** SMOOTHIE OF THE DAY

**SANTA CRUZ SWEETS**
- **•** FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
### Thursday May 10th

**Santa Catalina Pizza and Pasta**
- Linguini with Blackened Chicken and Roasted Pepper Cream Sauce
- Pizza de Jour and Chef’s Favorites

**Santa Catalina Mexican Grill**
- Chicken Carnitas Torta, Beans, Cheese, Lettuce, Pico de Gallo, Homemade Salsa

**Farmer’s Market**
- Organic Fruit
- Smoothie of the Day
- Gluten Free Penne Pasta Primavera, Garden Vegetables, Vegan Italian Sausage in a Tomato Basil Sauce

**Santa Rosa Grill**
- English Style Fish and Chips, Batteried Wild Cod with Zesty Tartar Sauce

**Anacapa Salads**
- Chef’s Daily Creation of Flavorful Salads

**Anacapa Soups**
- Chef’s Choice of Vegetarian and Non Vegetarian Soups

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies
- (Lunch & Dinner)

### Friday May 11th

**Santa Catalina Pizza and Pasta**
- Sausage and Penne, Roasted Bell Peppers, Onions, Garlic and Cream Tomato Sauce
- Pizza de Jour and Chef’s Favorites

**Santa Catalina Mexican Grill**
- Carne Asada Street Tacos, Habanero Sauce, Onions and Cilantro

**Farmer’s Market**
- Organic Fruit
- Smoothie of the Day
- Teriyaki and Vegan Chicken, Vegetable Brown Rice Bowl

**Santa Rosa Grill**
- Traditional Pork Steam Bun with Sriracha Aioli and Asian Slaw

**Anacapa Salads**
- Chef’s Daily Creation of Flavorful Salads

**Anacapa Soups**
- Chef’s Choice of Vegetarian and Non Vegetarian Soups

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies
- (Lunch & Dinner)

### Saturday & Sunday May 12th & 13th

**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

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

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

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**MONDAY MAY 7TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CUBAN CITRUS CHICKEN, ROASTED GARLIC, TOMATOES AND 3 CITRUS GLAZED
- MASHED PLANTAINS AND POTATOES
- GARDEN VEGETABLE MEDLEY

**DINNER**
- PESTO CRUSTED SNAPPER, ROASTED CORN PICO DE GALLO
- RICE PILAF
- GARDEN VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- TUNA SALAD WITH TOMATOES, ONIONS AND SWISS, OPEN FACE PITA WITH LEMON AIOLI

**SANTA ROSA BREAKFAST**
- CHORIZO, POTATOES AND EGGS

**SAN MIGUEL PAN ASIAN GRILL**
- HONEY THAI PAD GLAZED CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**TUESDAY MAY 8TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- MEMPHIS BBQ ¼ CHICKEN
- ROASTED POTATOES
- STEAMED BROCCOLI

**DINNER**
- COUNTRY SLOW ROASTED POT ROAST
- WHIPPED BUTTERY POTATOES
- GREEN BEANS, PEPPERS AND SQUASH

**SAN NICHOLAS DELI**
- ITALIAN SANDO, HAM, MORTADELLA, CAPICALO AND SALAMI WITH PICKLED VEGETABLES, LETTUCE, TOMATOES, PROVOLONE AND PESTO MAYO ON CIABATTA

**SANTA ROSA BREAKFAST**
- CHORIZO, POTATOES AND EGGS

**SAN MIGUEL PAN ASIAN GRILL**
- SPICY THAI JUMP CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**WEDNESDAY MAY 9TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- TURNTILLA CRUSTED WHITE FISH VERA CRUZ, PEPPERS, ONIONS AND OLIVES WITH TOMATOES
- BLACK BEAN RICE PILAF
- SQUASH AND VEGETABLE MEDLEY

**DINNER**
- CRANBERRY GLAZED PORK LOIN
- REDSKIN POTATOES WHIPPED POTATOES
- GARLIC SCENTED VEGETABLES

**SAN NICHOLAS DELI**
- JALAPENO BLT WITH PEPPER JACK ON NAAN BREAD AND CHIPOTLE AIOLI

**SANTA ROSA BREAKFAST**
- CHORIZO, POTATOES AND EGGS

**SAN MIGUEL PAN ASIAN GRILL**
- SWEET AND SOUR PORK WITH PINEAPPLE AND PEPPERS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**THURSDAY MAY 10TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CAROLINA BASTED BEEF BRISKET
- WHIPPED POTATOES
- SEASONED VEGETABLES

**DINNER**
- THAI CURRY CHICKEN WITH PEPPERS AND ONIONS
- JASMIN RICE
- VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- TURKEY AND SWISS CROISSANT WITH CRANBERRY AIOLI

**SAN MIGUEL PAN ASIAN GRILL**
- PORK PHO WITH RAMEN NOODLES AND VEGETABLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**FRIDAY MAY 11TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- SEAFOOD JAMBALAYA, VARIETY OF SEAFOOD, SHELLFISH, CHICKEN AND SAUSAGE
- RICE PILAF
- SEASONED VEGETABLES

**SAN NICHOLAS DELI**
- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES

**SANTA ROSA BREAKFAST**
- CHORIZO, POTATOES AND EGGS

**SAN MIGUEL PAN ASIAN GRILL**
- HONEY THAI PAD GLAZED CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**SATURDAY & SUNDAY MAY 12TH & 13TH**

**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