### 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

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### MONDAY MAY 15TH

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- MANDARIN ORANGE CHICKEN
- STEAM STICKY RICE
- SOY GINGER SPICED CARROTS, BROCCOLI, AND PEPPERS

**DINNER**
- SANTA MARIA TRI TIP, BBQ AU JUS
- GARLIC WHIPPED POTATOES
- GARDEN VEGETABLE MEDLEY BLACKENED

**SAN ROSA BREAKFAST (7AM-1030AM)**
- CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROISSANT, TATER TOTS
- VEGAN/GF — VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

**SAN NICHOLAS DELI**
- BLACK FOREST HAM AND HARD SALAMI WITH AGED PROVOLONE, EXTRA VIRGIN OLIVE OIL, VINEGAR, MAYO, LETTUCE, TOMATO AND ONIONS ON SOURDOUGH

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### TUESDAY MAY 16TH

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN PARMESAN
- FARFALLE WITH SPINACH
- MIXED VEGETABLES

**DINNER**
- BBQ TRI TIP
- ROASTED RED BLISS POTATOES
- MIXED VEGETABLES

**SAN ROSA BREAKFAST (7AM-1030AM)**
- CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROISSANT, TATER TOTS
- VEGAN/GF — VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

**SAN NICHOLAS DELI**
- 3 ALARM GRILLED CHEESE WITH JALAPENO BACON, PEPPER JACK, TAPATIO HONEY MUSTARD, AND SMOKED JALAPENO SAUCE WITH PICKLED CHILES

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### WEDNESDAY MAY 17TH

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN CAPRESE, TOPPED WITH TOMATOES, FRESH BASIL, AND PESTO CREAM SAUCE
- GARLIC WHIPPED POTATOES
- GARDEN VEGETABLE MEDLEY BLACKENED

**DINNER**
- TOP ROUND OF BEEF
- MASHED POTATOES
- GREEN BEANS AND RED BELL PEPPERS

**SAN ROSA BREAKFAST (7AM-1030AM)**
- CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROISSANT, TATER TOTS
- VEGAN/GF — VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

**SAN NICHOLAS DELI**
- 3 ALARM GRILLED CHEESE WITH JALAPENO BACON, PEPPER JACK, TAPATIO HONEY MUSTARD, AND SMOKED JALAPENO SAUCE WITH PICKLED CHILES
• VEGAN/GF—VEGAN GRILLED CHEESE SANDWICH, LETTUCE, TOMATOES PROVOLONE CHEESE AND VEGAN CHIPOTLE AIOLI, GF BREAD  
SANTA ROSA GRILL (1030AM-8PM)  
• REUBEN SANDWICH ON SOURDOUGH, SLICED CORN BEEF, SWISS, THOUSAND ISLANDS DRESSING  
• VEGAN/GF— VEGAN GRILLED CHEESE, TOMATOES AND CHOICE OF TOPPINGS ON GF BREAD  
SANTA CATALINA MEXICAN GRILL  
• ANCHO CHICKEN TOSTADA BOWL, CRISPY TORTILLA BOWL, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, QUESO FRESCO, CHIPOTLE SAUCE  
• VEGAN/GF— FAJITA VEGETABLES, REFINED BEANS AND SPANISH RICE TOSTADA, ONIONS, CILANTRO, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, VEGAN CHEESE, CHIPOTLE SAUCE  
SANTA CATALINA PASTA & PIZZA  
• SELECTION OF PASTA & PIZZA, CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!  
HOMEMADE SOUPS  
• SPINACH, ORZO, AND TOMATO  
• BEEF, MUSHROOM AND POTATO  
SANTA CRUZ SWEETS  
• ASSORTED COOKIES AND SWEET TREATS  
THURSDAY MAY 18th  
SAN CLEMENTE ENTREES AND SIDES  
LUNCH  
• LEMON AND HERB ¼ CHICKEN  
• RICE PILAF  
• GARLIC SCENTED LOCAL FARMED VEGETABLES  
DINNER  
• TAPA MARSALA  
• WILD RICE  
• ITALIAN VEGETABLES  
SANTA ROSA BREAKFAST (7AM-1030AM)  
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROSSANT, TATER TOTS  
SANTA CRUZ SWEETS  
• ASSORTED COOKIES AND SWEET TREATS  
FRIDAY MAY 19th  
SAN CLEMENTE ENTREES AND SIDES  
LUNCH  
• VEGAN/GF— VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE  
SAN NICHOLAS DELI  
• TURKEY BLT CROSSANT, HERB AIOLI, SWISS, TOMATOES AND LETTUCE  
• VEGAN/GF— HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD  
SANTA ROSA GRILL (1030AM-8PM)  
• PULLED PORK HOAGIE WITH SOUTHERN SLAW, SWEET AND TANGY BBQ SAUCE  
• VEGAN/GF— VEGAN CHICKEN SUB GF BUN WITH VINEGAR BASED SLAW AND BBQ SAUCE  
SANTA CATALINA MEXICAN GRILL  
TORTA THURSDAY  
• TORTA AHOGADA, BEEF BARBACOA, BEANS, DIPPED IN SALSA ROJA AND COTIJA CHEESE  
• VEGAN/GF— TORTA AHOGADA, BEEF BARBACOA, BEANS, DIPPED IN SALSA ROJA AND COTIJA CHEESE, GF HOAGIE ROLL  
SANTA CATALINA PASTA & PIZZA  
• SELECTION OF PASTA & PIZZA, CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!  
HOMEMADE SOUPS  
• SPINACH, ORZO, AND TOMATO  
• BEEF, MUSHROOM AND POTATO  
SANTA CRUZ SWEETS  
• ASSORTED COOKIES AND SWEET TREATS  
GALLO AND QUESO FRESCO, RICE AND BEANS  
• VEGAN/GF—BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS  
SANTA CATALINA PASTA & PIZZA  
• SELECTION OF PASTA & PIZZA, CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!  
HOMEMADE SOUPS  
• SPINACH, ORZO, AND TOMATO  
• BEEF, MUSHROOM AND POTATO  
SANTA CRUZ SWEETS  
• ASSORTED COOKIES AND SWEET TREATS