### NORTH ISLANDS DINING HALL

**Hours:**
Monday-Friday:
NO BREAKFAST – Breakfast only served in South Hall Mon. - Fri.
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 AUGUST 27TH

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

**SANTA CATALINA MEXICAN GRILL**
- CHICKEN RANCHERO, QUARTERED CHICKEN, CILANTRO RICE AND BEANS

**FARMER’S MARKET**
- ORGANIC LOCAL PICKED FRUIT
- FAJITA STYLE VEGETABLE TACOS, VEGAN CHIPOTLE AIOLI, VEGAN CHEESE
- SMOOTHIE OF THE DAY

**SANTA ROSA GRILL**
- WHAM BURGER, BEEF PATTY, SLICED HAM, SWISS,
LETTUCE, ONIONS AND THOUSAND ISLAND 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, AVOCAO RANCH
  - CRANBERRY CILANTRO QUINOA SALAD

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

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

### TUESDAY AUGUST 28TH

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

**SANTA CATALINA MEXICAN GRILL**
- CARNE ASADA STREET TACOS, ONIONS, CILANTRO AND CITRUS

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

**SANTA ROSA GRILL**
- PROTEIN LETTUCE WRAP, GRASS FED BEEF PATTY, TOMATOES, LETTUCE AND CHEESE WITH BUTTER LETTUCE

**ANACAPA SALADS**
- ICEBERG WEDGE SALAD WITH DUO OF DRESSING, BACON, LETTUCE, TOMATOES AND BLEU CHEESE
- BABY SPINACH, COCONUT, PECANS, FETA, APPLES AND RASPBERRY DRESSING
- JOLLY GREEN GIANT, ORGANIC GREENS, BROCCOLI, ASPARAGUS, EDAMAME’S, CUCUMBERS, AVOCAO RANCH
- CRANBERRY CILANTRO QUINOA SALAD

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

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
• 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 AUGUST 30TH

SANTA CATALINA PIZZA & PASTA
• TORTELLINI DEL CAMPO, ARTICHOKES, MUSHROOMS, SHALLOTS SUNDRIED TOMATOES AND SAUSAGE, PESTO CREAM
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• BURRITO MOJADO, TANGY PORK PASTOR, RICE, BEANS, PICO DE GALLO, SMOTHERED IN HOUSE RED SAUCE

FARMER’S MARKET
• ORGANIC FRUITS
• HUMMUS GRILLED CHEESE ON GLUTEN FREE BREAD (NOT VEGAN), SPROUTS, SWISS, ROASTED PEPPERS, LEMON GARLIC VEGANISE
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
• BBQ PORK STEAM BUNS, SWEET CHINESE BBQ SAUCE, PORK AND STEAMED BUN

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)

FRIDAY AUGUST 31ST

SANTA CATALINA PIZZA & PASTA
• CHEESE RAVIOLI BOLOGNESE, SAVORY MEAT SAUCE, ONIONS, GARLIC AND PEPPERS
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• FIESTA BOWL, CHICKEN TINGA, RICE, BEANS 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
• BBQ PULLED BEEF AND ONION RING, BRIE BUN, PINEAPPLE COLESLAW AND CHIPOTLE 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)

SATURDAY & SUNDAY SEPTEMBER 1ST & 2ND

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 CATALINA MEXICAN GRILL
• BURRITO MOJADO, TANGY PORK PASTOR, RICE, BEANS, PICO DE GALLO, SMOTHERED IN HOUSE RED SAUCE

FARMER’S MARKET
• ORGANIC FRUITS
• HUMMUS GRILLED CHEESE ON GLUTEN FREE BREAD (NOT VEGAN), SPROUTS, SWISS, ROASTED PEPPERS, LEMON GARLIC VEGANISE
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
• CHEF’S CHOICE

ANACAPA SALADS
• CHEF’S CHOICE

SANTA CRUZ SWEETS
• FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)

WHAM BURGER, SLICED HAM, PEPPER JACK CHEESE, JALAPENOS, LETTUCE, TOMATOES ON A CRAFT WHEAT BUN
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 AUGUST 27TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN ITALIANO, PESTO, FRESH MOZZARELLA AND TOMATOES
• VEGETABLE MEDLEY
• PARMESAN WHIPPED POTATOES
DINNER
• TORTILLA CRUSTED TILAPIA, CITRUS CILANTRO SAUCE
• CUMIN RICE
• SAUTÉED SQUASH AND PEPPERS
SAN NICHOLAS DELI
• CAPITOLA CIABATTA, PROVOLONE, BANANA PEPPERS, TOMATOES, ONIONS AND PESTO AIOLI
SANTA ROSA BREAKFAST

SAN MIGUEL PAN ASIAN GRILL
• BISCUIT AND GRAVY
• ORANGE CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY AUGUST 28TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN CORDON BLEU STACK, HAM, SWISS LAYERED ON A CHICKEN BREAST WITH A TARRAGON CREAM SAUCE
• RICE PILAF
• SEASONED GREEN BEANS AND PEPPERS
DINNER
• SLOWED COOKED COUNTRY PORK ROAST, SAUTÉED APPLES, BACON, ONIONS AND MUSHROOMS
• RICE PILAF
• SAUTÉED VEGGIE MEDLEY
SAN NICHOLAS DELI
• HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD
SANTA ROSA BREAKFAST

SAN MIGUEL PAN ASIAN GRILL
• BISCUIT AND GRAVY
• SIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY AUGUST 29TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN FRESCO, SUNDRIED TOMATOES, ARTICHOKES, 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
• 3 ALARM FLAT BREAD, JALAPENO BLT WITH PEPPER JACK ON FLAT BREAD AND CHIPOTLE AIOLI
SANTA ROSA BREAKFAST
• BISCUIT AND GRAVY
SAN MIGUEL PAN ASIAN GRILL
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

THURSDAY AUGUST 30TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• MEAT AND SAUSAGE LASAGNA
• GARDEN VEGETABLE LASAGNA WITH PESTO
• ITALIAN STYLE VEGETABLES
DINNER
• SLOW ROASTED BBQ PORK RIBS
• WHIPPED POTATOES
• BROCCOLI FLORETS
SANTA ROSA BREAKFAST
• BISCUIT AND GRAVY
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
• ORANGE CHICKEN
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY AUGUST 31ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• PESTO CRUSTED SALMON, TOMATO BRUSCHETTA SALSA
• ORZO PRIMAVERA
• ITALIAN MEDLEY OF GARDEN VEGETABLES

SAN NICHOLAS DELI
• CAPRESE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS AND FRESH MOZZARELLA

SANTA ROSA BREAKFAST
• BISCUIT AND GRAVY

SAN MIGUEL PAN ASIAN GRILL
• KUNG PAO CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGG ROLLS

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

SATURDAY & SUNDAY SEPTEMBER 1ST & 2ND 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
• CHICKEN ADOBO, SWEET SOY AND GINGER SOY
• SESAME RICE
• ASIAN VEGETABLE MEDLEY
• SHREDDED BEEF TAMALES WITH SPECIAL SALSA, SOUR CREAM AND PICO DE GALLO