NORTH ISLANDS DINING HALL

Hours: Monday-Friday: NO BREAKFAST
Lunch: 10:30am-4pm
Dinner: 4pm-8pm
Saturday & Sunday: Brunch: 10am-2pm
(Closed 2pm-4pm)

Prices: Breakfast: $7.00
Lunch: $9.25
Dinner: $11.25

MONDAY SEPTEMBER 16TH
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
• CORONADO BEACH CRISPY FISH BURRITO, FLOUR TORTILLAS, CHIPOTLE CABBAGE, AVOCADO PICO DE GALLO
FARMER’S MARKET
• SMOOTHIE OF THE DAY
• SHITAKE MUSHROOM AND ASPARAGUS TACO, ROASTED CORN PICO DE GALLO, VEGAN CHIPOTLE AIOLI
• ORGANIC BROWN RICE BOWL, GLUTEN FREE TERIYAKI SAUTÉED VEGETABLES
ANACAPA SALADS
• GARBANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
• TOMATOES, BASIL, FRESH MOZZARELLA, BALSAMIC AND ARUGULA WITH SHAVED ONIONS
• TRADITIONAL CAESAR SALAD
• THE GREEN CRUNCH, ICEBERG LETTUCE, CUCUMBERS, CRISPY ONIONS, RADISH, GREEN BEANS, EDAMAMES IN CILANTRO RANCH
• 5 GRAIN SALAD WITH ROASTED CORN, ROASTED PEPPERS, ONIONS, PARSLEY, ASPARAGUS, LEMON HERB DRESSING
• ROASTED BBQ CHICKEN FIESTA SALAD, CORN, PICO DE GALLO, JALAPENO RANCH, BLACK BEANS AND CHEESE
ANACAPA SOUPS
• ROASTED TOMATILLO, CHICKEN AND RICE
• CHICKEN, ORZO AND TOMATO
• CREAM OF BROCCOLI
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY SEPTEMBER 17TH
SANTA CATALINA PIZZA AND PASTA
• TRI COLORED ROTINI, ITALIAN MEATBALLS, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES IN A WHITE CHEESE SAUCE
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• CARNITAS LOADED NACHO, RICE, BEANS, NACHO CHEESE, PICO DE GALLO, JALAPENOS AND AVOCADO CHEESE
FARMER’S MARKET
• SMOOTHIE OF THE DAY
• SHITAKE MUSHROOM AND ASPARAGUS TACO, ROASTED CORN PICO DE GALLO, VEGAN CHIPOTLE AIOLI
• ORGANIC BROWN RICE BOWL, GLUTEN FREE TERIYAKI SAUTÉED VEGETABLES
• MEDITERRANEAN PITA, HUMMUS, PICKLED CUCUMBERS & ONIONS, MIXED GREENS & TOMATOES, OREGANO LEMON DRESSING
• ROASTED CAULIFLOWER AND PICO DE GALLO TACOS WITH CHIPOTLE
ANACAPA SALADS
• GARBANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
• TOMATOES, BASIL, FRESH MOZZARELLA, BALSAMIC AND ARUGULA WITH SHAVED ONIONS
• TRADITIONAL CAESAR SALAD
• THE GREEN CRUNCH, ICEBERG LETTUCE, CUCUMBERS, CRISPY ONIONS, RADISH, GREEN BEANS, EDAMAMES IN CILANTRO RANCH
• 5 GRAIN SALAD WITH ROASTED CORN, ROASTED PEPPERS, ONIONS, PARSLEY, ASPARAGUS, LEMON HERB DRESSING
• ROASTED BBQ CHICKEN FIESTA SALAD, CORN, PICO DE GALLO, JALAPENO RANCH, BLACK BEANS AND CHEESE
ANACAPA SOUPS
• ROASTED TOMATILLO, CHICKEN AND RICE
• CHICKEN, ORZO AND TOMATO
• CREAM OF BROCCOLI
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY SEPTEMBER 18TH
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
- **Chicken Tinga Sopes, Refried Beans, Lettuce and Queso Fresco**
- **Organic Brown Rice Bowl, Gluten Free Teriyaki Sautéed Vegetables**
- **Mediterranean Pita, Hummus, Pickled Cucumbers & Onions, Mixed Greens & Tomatoes, Oregano Lemon Dressing**
- **Roasted Cauliflower and Pico de Gallo Tacos with Chipotle Sauce**
- **Organic Brown Rice Bowl, Gluten Free Teriyaki Sautéed Vegetables**
- **Mediterranean Pita, Hummus, Pickled Cucumbers & Onions, Mixed Greens & Tomatoes, Oregano Lemon Dressing**
- **Roasted Cauliflower and Pico de Gallo Tacos with Chipotle Sauce**

### FARMER'S MARKET
- **Smoothie of the Day**
- **Shiitake Mushroom and Asparagus Taco, Roasted Corn**
- **Organic Brown Rice Bowl, Gluten Free Teriyaki Sautéed Vegetables**
- **Mediterranean Pita, Hummus, Pickled Cucumbers & Onions, Mixed Greens & Tomatoes, Oregano Lemon Dressing**
- **Roasted Cauliflower and Pico de Gallo Tacos with Chipotle Sauce**

### ANACAPA SALADS
- **Garbanzo Beans, Feta, Cucumber, Onions, Bell Peppers, Lemon Oregano Dressing**
- **Tomatoes, Basil, Fresh Mozzarella, Balsamic and Arugula with Shaved Onions**
- **Traditional Caesar Salad**
- **The Green Crunch, Iceberg Lettuce, Cucumbers, Crispy Onions, Radish, Green Beans, Edamames in Cilantro Ranch**
- **5 Grain Salad with Roasted Corn, Roasted Peppers, Onions, Parsley, Asparagus, Lemon Herb Dressing**
- **Roasted BBQ Chicken Fiesta Salad, Corn, Pico de Gallo, Jalapeno Ranch, Black Beans and Cheese**

### ANACAPA SOUPS
- **Roasted Tomatillo, Chicken and Rice**
- **Ginger Vegetable and Rice**
- **Miso Tofu**

### SANTA CRUZ SWEETS
- **Frozen Yogurt and Cookies**

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**THURSDAY SEPTEMBER 19**

### SANTA CATALINA PIZZA AND PASTA
- **3 Cheese Ravioli, Mushroom, Chicken, Asparagus, Sundried Tomatoes with Lemon Cream Sauce**
- **Pizza de Jour and Chef’s Favorites**

### SANTA CATALINA MEXICAN GRILL
- **Asada Tacos, Onions, Cilantro, Homemade Salsa and Pickled Chiles**

### FARMER’S MARKET
- **Smoothie of the Day**
- **Shiitake Mushroom and Asparagus Taco, Roasted Corn**
- **Organic Brown Rice Bowl, Gluten Free Teriyaki Sautéed Vegetables**
- **Mediterranean Pita, Hummus, Pickled Cucumbers & Onions, Mixed Greens & Tomatoes, Oregano Lemon Dressing**
- **Roasted Cauliflower and Pico de Gallo Tacos with Chipotle Sauce**

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**FRIDAY SEPTEMBER 20**

### SANTA CATALINA PIZZA AND PASTA
- **Shrimp and Penne, Roasted Bell Peppers, Artichokes Onions, Garlic and Pesto Cream**
- **Pizza de Jour and Chef’s Favorites**

### SANTA CATALINA MEXICAN GRILL
- **Asada Tacos, Onions, Cilantro, Homemade Salsa and Pickled Chiles**

### FARMER’S MARKET
- **Smoothie of the Day**
- **Shiitake Mushroom and Asparagus Taco, Roasted Corn**
- **Organic Brown Rice Bowl, Gluten Free Teriyaki Sautéed Vegetables**
- **Mediterranean Pita, Hummus, Pickled Cucumbers & Onions, Mixed Greens & Tomatoes, Oregano Lemon Dressing**
- **Roasted Cauliflower and Pico de Gallo Tacos with Chipotle Sauce**
SANTA ROSA GRILL
- CLASSIC FISH AND CHIPS, TARTAR SAUCE AND LEMONS
ANACAPA SALADS
- GARBANZO BEANS, FETA, CUCUMBER, ONIONS, BELL PEPPERS, LEMON OREGANO DRESSING
- TOMATOES, BASIL, FRESH MOZZARELLA, BALSAMIC AND ARUGULA WITH SHAVED ONIONS
- TRADITIONAL CAESAR SALAD
- THE GREEN CRUNCH, ICEBERG LETTUCE, CUCUMBERS, CRISPY ONIONS, RADISH, GREEN BEANS, EDAMAMES IN CILANTRO RANCH
- 5 GRAIN SALAD WITH ROASTED CORN, ROASTED PEPPERS, ONIONS, PARSLEY, ASPARAGUS, LEMON HERB DRESSING
- ROASTED BBQ CHICKEN FIESTA SALAD, CORN, PICO DE GALLO, JALAPENO RANCH, BLACK BEANS AND CHEESE
ANACAPA SOUPS
- ROASTED TOMATILLO, CHICKEN AND RICE
- VEGETABLE AND RICE
- CLAM CHOWDER
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY
SEPTEMBER 21ST & 22ND
- 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
SOUTH 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 SEPTEMBER 16TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN CORDON BLEU STACK, HAM, SWISS CHEESE AND TARRAGON CREAM SAUCE
• WHIPPED GARLIC POTATOES
• GREEN BEANS AND RED PEPPERS
DINNER
• PAPITAS CRUSTED WHITE FISH, CILANTRO VERDE SAUCE
• CUMIN SCENTED RICE
• SAUTÉED SQUASH AND PEPPERS
SAN NICOLAS DELI
• ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI
SAN ROSA BREAKFAST
• SWISS CHEESE PANCAKES
SAN MIGUEL PAN ASIAN GRILL
• LEAN CHICKEN NOODLE, STIR FRIED WITH CHICKEN AND SHRIMP, PEPPERS AND ONIONS
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

TUESDAY SEPTEMBER 17TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• ANCHO BAKED CHICKEN, JICAMA AND ROASTED CORN SALSA
• STEAMED RICE
• SEASONED VEGETABLES
DINNER
• STEAK HOUSE BEEF TIPS, ONIONS, MUSHROOM AND GARLIC
• ROASTED HERB POTATOES
• BROCCOLI MEDLEY & PEPPERS
SAN NICOLAS DELI
• SANTÉ FE TURKEY AND SWISS, GRILLED SOURDOUGH, ORTEGA CHILIES, ONIONS AND RANCH
SAN ROSA BREAKFAST
• SWISS CHEESE PANCAKES
SAN MIGUEL PAN ASIAN GRILL
• ORANGE CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY SEPTEMBER 18TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN FRESCO, TOMATOES, ARTICHOKE, OLIVES AND PESTO SAUCE
• RICE PILAF
• GARDEN VEGETABLE
DINNER
• TANDOORI GLAZED PORK CHOPS
• GOLDEN RAISIN AND PARSLY COUSCOUS
• GARLIC SCENTED VEGETABLES
SAN NICOLAS DELI
• ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI
SAN ROSA BREAKFAST
• SWISS CHEESE PANCAKES
SAN MIGUEL PAN ASIAN GRILL
• LEAN CHICKEN NOODLE, STIR FRIED WITH CHICKEN AND SHRIMP, PEPPERS AND ONIONS
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES