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 SEPTEMBER 17TH
SANTA CATALINA PIZZA & PASTA
• BOWTIE AND ITALIAN SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• MEXICAN PIZZA WITH SAVORY GROUND BEEF AND AVOCADO CREMA
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BOWL
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

TUESDAY 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
• CREOLE SHRIMP TOSTADA, SAUTÉED BELL PEPPERS, ONIONS AND CHILIES, LETTUCE, ROASTED CORN PICO DE GALLO, CHIPOTLE AIOLI
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHIE OF THE DAY
• SAUTÉED VEGGIES BOWL
ANACAPA SOUPS
• PORK POSOLE
• VEGETABLE POSOLE
• CREAM OF TOMATO AND BASIL
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

WEDNESDAY SEPTEMBER 19TH
SANTA CATALINA PIZZA & PASTA
• SHELLS AND BROCCOLI, 4 CHEESE SAUCE OR MARINARA, GROUND BEEF, CHICKEN, BROCCOLI AND BELL PEPPERS
<table>
<thead>
<tr>
<th>Santa Catalina Mexican Grill</th>
<th>Baby Spinach and Chicken Salad, Pecans, Coconut, Pineapple and Raspberry Dressing</th>
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<tbody>
<tr>
<td>Chili Relleno, Ranchero Sauce, Cilantro Rice and Fajita Style Black Beans</td>
<td>Chopped Turkey Cobb, Eggs, Bacon, Bleu Cheese, Tomatoes, Avocado and Hacienda Dressing</td>
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**Farmers’ Market**

- Organic Local Picked Fruit
- Smoothie of the Day
- Sautéed Veggies Bowl
- Hummus Quesadilla, Cucumbers, Sprouts, Onions and and Yogurt Sauce in a Gluten Free Tortilla

**Santa Rosa Grill**

- Santé Turkey Burger, Ortega Roasted Peppers, Avocados, Lettuce, Chipotle Aioli and Pepper Jack, Brioche Bun

**Anacapa Salads**

- Greek Salad, Feta, Olives, Tomatoes, Cucumbers, Peppers, Oregano Dressing
- Hawaiian Tuna and Mango Poke Salad, Cilantro, Onions and Peppers
- Traditional Caesar Salad
- Jolly Green Giant, Organic Mix Greens, Cucumbers, Edamame’s, Asparagus, Cilantro Ranch, Tomatoes

**Anacapa Soups**

- Pork Posole
- Corn Chowder
- Clam Chowder

**Santa Cruz Sweets**

- Frozen Yogurt & Cookies (Lunch & Dinner)

**Thursday September 20th**

**Santa Catalina Pizza & Pasta**

- Spinach Raviolis, Lemon Cream Sauce, Tomato Basil, Chicken, Sundried Tomatoes, Artichokes, Sausage
- Pizza de Jour and Chef’s Favorites

**Anacapa Salads**

- Greek Salad, Feta, Olives, Tomatoes, Cucumbers, Peppers, Oregano Dressing

**Anacapa Soups**

- Pork Posole
- Corn Chowder
- Clam Chowder

**Santa Cruz Sweets**

- Frozen Yogurt & Cookies (Lunch & Dinner)

**Friday September 21st**

**Santa Catalina Pizza & Pasta**

- Fettucini Alfredo, Chicken, Sausage or Chorizo
- Pizza de Jour and Chef’s Favorites

**Anacapa Salads**

- Greek Salad, Feta, Olives, Tomatoes, Cucumbers, Peppers, Oregano Dressing
- Hawaiian Tuna & Mango Poke Salad, Cilantro, Onions & Peppers
- Traditional Caesar Salad
- Jolly Green Giant, Organic Mix Greens, Cucumbers, Edamame’s, Asparagus, Cilantro Ranch, Tomatoes

**Anacapa Soups**

- Pork Posole
- Corn Chowder
- Clam Chowder

**Santa Cruz Sweets**

- Frozen Yogurt & Cookies (Lunch & Dinner)
SATURDAY & SUNDAY  
SEPTEMBER 22ND & 23RD
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 & COOKIES (BRUNCH AND DINNER)
**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

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**MONDAY SEPTEMBER 17TH**

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- CHICKEN FRESCO, ARTICHOKE HEARTS, SUN DRIED TOMATOES AND PESTO CREAM SAUCE
- GARLIC WHIPPED POTATOES

**DINNER**
- PAN ROASTED PORK LOIN, APPLE AND ONION REDUCTION
- BUTTERY WHIPPED POTATOES
- GREEN BEAN AND BELL PEPPER MEDLEY

**SAN NICHOLAS DELI**
- 3 ALARM BLT, JALAPENO BACON, PEPPER JACK AND CHIPOTLE AIOLI ON FLAT BREAD, LETTUCE, TOMATO AND BANANA PEPPER

**SANTA ROSA BREAKFAST**
- CHORIZO AND EGG BURRITO WITH TATER TOTS & CHEESE

**SAN MIGUEL PAN ASIAN GRILL**
- KOREAN GLAZE TEMPURA CHICKEN, BELL PEPPERS AND ONIONS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**TUESDAY SEPTEMBER 18TH**

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- TORTILLA CRUSTED TILAPIA, CITRUS AND TOMATILLO SAUCE
- CUBAN BLACK BEANS
- CILANTRO RICE

**DINNER**
- PAN ROASTED PORK LOIN, APPLE AND ONION REDUCTION
- BUTTERY WHIPPED POTATOES
- GREEN BEAN AND BELL PEPPER MEDLEY

**SAN NICHOLAS DELI**
- TUNA AND CUCUMBER PITA, HERB AIOLI, SWISS, TOMATOES AND SPROUTS

**SANTA ROSA BREAKFAST**
- CHORIZO AND EGG BURRITO WITH TATER TOTS & CHEESE

**SAN MIGUEL PAN ASIAN GRILL**
- KUNG PAO CHICKEN AND VEGETABLES
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**WEDNESDAY SEPTEMBER 19TH**

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- SEAFOOD AND SAUSAGE JAMBALAYA
- STEAMED RICE
- FIRE ROASTED CORN AND BLACK BEAN MEDLEY

**DINNER**
- ST. LOUIS PORK RIBS, PACIFIC RIM GLAZE
- RICE PILAF
- LAJUN SCENTED VEGETABLE SANTA ROSA BREAKFAST
- CHORIZO AND EGG BURRITO WITH TATER TOTS & CHEESE

**SAN NICHOLAS DELI**
- ITALIAN SUB, HAM, MORTADELLA, PROSCIUTTO AND SALAMI WITH PICKLED VEGETABLES, LETTUCE, TOMATOES AND ONIONS

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

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

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**THURSDAY SEPTEMBER 20TH**

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- BRAISED CHICKEN BUENOS AIRES, PARSNIPS, ONIONS AND APRICOTS
- CUMIN TOASTED POTATOES
- CARROTS, ONIONS & EGGPLANT

**DINNER**
- CHORIZO AND EGG BURRITO WITH TATER TOTS & CHEESE

**SAN NICHOLAS DELI**
- ITALIAN SUB, HAM, MORTADELLA, PROSCIUTTO AND SALAMI WITH PICKLED VEGETABLES, LETTUCE, TOMATOES AND ONIONS

**SAN MIGUEL PAN ASIAN GRILL**
- KUNG PAO CHICKEN AND VEGETABLES
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

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**FRIDAY SEPTEMBER 21ST**

**SAN CLEMENTE ENTREES & SIDES**

**LUNCH**
- BRAISED CHICKEN BUENOS AIRES, PARSNIPS, ONIONS AND APRICOTS
- CUMIN TOASTED POTATOES
- CARROTS, ONIONS & EGGPLANT

**SAN NICHOLAS DELI**
- ITALIAN SUB, HAM, MORTADELLA, PROSCIUTTO AND SALAMI WITH PICKLED VEGETABLES, LETTUCE, TOMATOES AND ONIONS

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

**SANTA CRUZ SWEETS**
- FROZEN YOGURT & COOKIES
• MEDITERRANEAN FLAT BREAD, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA AND YOGURT SAUCE
SANTA ROSA BREAKFAST
• CHORIZO AND EGG BURRITO WITH TATER TOTS AND CHEESE
SAN MIGUEL PAN ASIAN GRILL
• LEMON GINGER CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
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• WAFFLE STATION
• SMOOTHIE AND JUICE BAR