NORTH 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 SEPTEMBER 2ND
HOLIDAY HOURS

• 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
• CARNITAS QUESADILLA, QUESO OAXACA, PICO DE GALLO AND AVOCADO SALSA

FARMER’S MARKET
• SPECIAL: ROASTED CAULIFLOWER TACO
• SMOOTHIE OF THE DAY
• SHIITAKE 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

SANTA ROSA GRILL
• COUNTRY FRIED CHICKEN STEAK BROICHE ROLL, HONEY MUSTARD, LETTUCE, PEPPER JACK AND TOMATOES

ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• JOLLY GREEN GIANT MIXED GREEN, RASPBERRY DRESSING, ASPARAGUS, EDAMAMES, BROCCOLI, CUCUMBERS
• TRADITIONAL CAESAR SALAD
• PASTA PRIMAVERA SALAD WITH CREAMY ITALIAN DRESSING
• MEDITERRANEAN COUSCOUS SALAD, TOMATOES, OLIVES, FETA, PARSLEY, LEMON VINAIGRETTE
• KALE AND BEET SALAD WITH HONEY MUSTARD DRESSING

ANACAPA SOUPS
• CREAM OF BROCCOLI
• CHICKEN AND RICE
• GINGER VEGETABLE NOODLE

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

WEDNESDAY SEPTEMBER 4TH

SANTA CATALINA PIZZA AND PASTA
• NEW ORLEANS PASTA, PENNE PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• LOADED NACHO SUPREME, GROUND BEEF, RICE, BEANS, CHEESE, PICO DE GALLO, GUACAMOLE, JALAPENOS AND CHIPOTLE CREAM

FARMER’S MARKET
• SMOOTHIE OF THE DAY
• SHIITAKE 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

SANTA ROSA GRILL
• STEAK HOUSE PHILLY, SAUTÉED BELL PEPPERS, ONIONS AND MUSHROOMS, A1 AND PROVOLONE, TOASTED GARLIC BRED

ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC

ANACAPA SOUPS
• CREAM OF BROCCOLI
• CHICKEN NOODLE
• GARDEN VEGETABLE

THURSDAY SEPTEMBER 5TH

SANTA CATALINA PIZZA AND PASTA
• CHICKEN, BACON, MUSHROOM AND PEPPER ALFREDO WITH PENNE PASTA
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• SOPES, CHORIZO AND POTATO, BEANS, LETTUCE, QUESO FRESCO AND SALSA VERDE

FARMER’S MARKET
• SMOOTHIE OF THE DAY
• SHIITAKE 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

SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
GREENS & TOMATOES, OREGANO
LEMON DRESSING
SANTA ROSA GRILL
• BBQ PORK BAO, CHINESE STEAMED BUNS, SRIRACHA SLAW
ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• JOLLY GREEN GIANT MIXED GREEN, RASPBERRY DRESSING, ASPARAGUS, EDAMAMES, BROCCOLI, CUCUMBERS
• TRADITIONAL CAESAR SALAD
• PASTA PRIMAVERA SALAD WITH CREAMY ITALIAN DRESSING
• MEDITERRANEAN COUSCOUS SALAD, TOMATOES, OLIVES, FETA, PARSLEY, LEMON VINAIGRETTE
• KALE AND BEET SALAD WITH HONEY MUSTARD DRESSING
ANACAPA SOUPS
• CREAM OF BROCCOLI
• CHICKEN AND SPICY BLACK BEAN
• VEGETABLE AND WILD RICE
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
FRIDAY SEPTEMBER 6TH
SANTA CATALINA PIZZA AND PASTA
• MEATBALL AND TORTELLINI, ROASTED BELL PEPPERS, ONIONS, GARLIC AND CREAM TOMATO SAUCE
• PIZZA DE JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• CRISPY TACO SUPREME, GROUND BEEF, LETTUCE, PICO DE GALLO, CHIPOTLE AVOCADO CREAM
FARMER’S MARKET
• SMOOTHIE OF THE DAY
• SHIITAKE 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
SANTA ROSA GRILL
• FRIED FISH PO BOY, FRENCH ROLL, LETTUCE, TOMATOES, ONIONS, PICKLES AND CAJUN REMOULADE
ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• JOLLY GREEN GIANT MIXED GREEN, RASPBERRY DRESSING, ASPARAGUS, EDAMAMES, BROCCOLI, CUCUMBERS
• TRADITIONAL CAESAR SALAD
• PASTA PRIMAVERA SALAD WITH CREAMY ITALIAN DRESSING
• MEDITERRANEAN COUSCOUS SALAD, TOMATOES, OLIVES, FETA, PARSLEY, LEMON VINAIGRETTE
• KALE AND BEET SALAD WITH HONEY MUSTARD DRESSING
ANACAPA SOUPS
• CREAM OF BROCCOLI
• TOMATO BISQUE
• CLAM CHOWDER
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
SATURDAY & SUNDAY SEPTEMBER 7TH & 8TH
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
ANACAPA SALADS
• CHEF’S CHOICE
FARMER’S MARKET STATION
• CHEF’S CHOICE
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 2ND
SAN CLEMENTE ENTREES AND SIDES
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

TUESDAY SEPTEMBER 3RD
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• STEAK TIPS WITH GARLIC, MUSHROOMS AND ONIONS WITH AN HERB REDUCTION
• WILD RICE PILAF
• GREEN BEANS AND BELL PEPPERS
DINNER
• POTATO CRUSTED SALMON, TOMATOES, ARTICHOKE, OLIVES AND PESTO SAUCE
• GARLIC WHIPPED POTATOES
• GARDEN VEGETABLES

SAN NICHOLAS DELI
• TURKEY BLT WITH AVOCADO ON SOURDOUGH WITH GARLIC AIOLI

SANTA ROSA BREAKFAST
• TRIPLE PLAY CROISSANT, TURKEY SAUSAGE, TURKEY BACON, SLICED TURKEY, EGGS AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
• PORK AND UDON NOODLE BOWL, NAPA CABBAGE, DAikon WITH VEGETABLE AND SPICES
• STEAMED RICE

SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

FRIDAY SEPTEMBER 6TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• ANCHO GLAZED TILAPIA, TOMATILLO AND MANGO SAUCE
• RICE PILAF
• GARLIC SCENTED VEGETABLES

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

SANTA ROSA BREAKFAST
• TRIPLE PLAY CROISSANT, TURKEY SAUSAGE, TURKEY BACON, SLICED TURKEY, EGGS AND CHEESE

SAN MIGUEL PAN ASIAN GRILL
• SWEET AND SOUR CHICKEN, PINEAPPLE, ONIONS AND PEPPERS
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS

SAN CRUZ SWEETS
• FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY SEPTEMBER 7TH & 8TH
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