**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

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**MONDAY SEPTEMBER 24TH**

**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**
- Baja crispy fish tacos, flour tortillas, chipotle cabbage, avocado pico de gallo

**FARMER’S MARKET**
- Organic fruit
- Smoothie of the day
- Vegan Thai broth noodle bowl, tofu, cabbage, carrots, green onions, bean sprouts, bell peppers and onions

**SANTA CRUZ SWEETS**
- Frozen yogurt and cookies (lunch & dinner)

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**TUESDAY SEPTEMBER 25TH**

**SANTA CATALINA PIZZA AND PASTA**
- Penne abbracciata, chili flakes, onions, garlic, bell peppers, oregano and parmesan
- 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**
- Organic fruit
- Smoothie of the day
- Pan Asian slaw lettuce wraps, organic butter lettuce with napa, oranges, sprouts, bamboo shoots, carrots, sesame dressing
- Vegetable brown rice bowl

**SANTA ROSA GRILL**
- Crispy buffalo chicken nugget ranch sandwich, lettuce tomatoes and American cheese with ranch on a specialty bun

**ANACAPA SALADS**
- Roasted beets, basil, onions, grapefruit, spinach and balsamic
- Chicken and toasted nuts, organic greens, dried cranberries, apples, bleu cheese and raspberry vinaigrette
- Traditional Caesar salad
- The green crunch, iceberg lettuce, cucumbers, crispy onions, radish, green beans, edamames in cilantro ranch
- Grain salad with roasted corn, roasted peppers, onions, lettuce and Cajun tartar sauce on French roll
- Vegetable brown rice bowl

**SANTA CRUZ SWEETS**
- Frozen yogurt and cookies (lunch & dinner)

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**WEDNESDAY SEPTEMBER 26TH**

**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**
- Sieta Mar, flavorful broth loaded with seafood

**FARMER’S MARKET**
- Organic fruit
- Smoothie of the day
- Vegan Thai broth noodle bowl, tofu, cabbage, carrots, green onions, bean sprouts, bell peppers and onions
- Vegetable brown rice bowl

**SANTA ROSA GRILL**
- Crispy fish po boy, pickles, onions, lettuce and Cajun tartar sauce on French roll

**SUSHI**
- Spicy Tuna and avocado
• CALIFORNIA ROLL WITH CRAB, AVOCADO AND CUCUMBER
• CHILLED UDON NOODLE AND VEGETABLE GINGER SOY SALAD
• CHILLED UDON NOODLE, CRISPY CHICKEN AND VEGETABLE GINGER SOY SALAD

ANACAPA SALADS
• ROASTED BEETS, BASIL, ONIONS, GRAPEFRUIT, SPINACH AND BALSAMIC
• CHICKEN AND TOASTED NUTS, ORGANIC GREENS, DRIED CRANBERRIES, APPLES, BLEU CHEESE AND RASPBERRY VINAIGRETTE
• TRADITIONAL CAESAR SALAD
• THE GREEN CRUNCH, ICEBERG LETTUCE, CUCUMBERS, CRISPY ONIONS, RADISH, GREEN BEANS, EDAMAMES IN CILANTRO RANCH
• GRAIN SALAD WITH ROASTED CORN, ROASTED PEPPERS, ONIONS, PARSLEY, ASPARAGUS, LEMON HERB DRESSING
• CRISPY BBQ CHICKEN FIESTA SALAD, CORN, PICO DE GALLO, JALAPENO RANCH, BLACK BEANS AND CHEESE

ANACAPA SOUPS
• BROCCOLI CHEDDAR
• GARDEN VEGETABLE AND RICE
• CHICKEN NOODLE

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

THURSDAY SEPTEMBER 27TH

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
• GREEN CHILI AND CHEESE TAMALE, SOUR CREAM, PICO DE GALLO, HOMEMADE SALSA

FARMER’S MARKET
• ORGANIC FRUIT
• SMOOTHIE OF THE DAY
• SHITAKE AND ASPARAGUS TACOS, ROASTED BELL PEPPER, PICO DE GALLO AND VEGAN CHIPOTLE SAUCE
• VEGETABLE BROWN RICE BOWL

SANTA ROSA GRILL
• GARLIC BREAD, STEAK AND PROVOLONE MELT, PESTO AIOLI, SAUTÉED MUSHROOMS AND ONIONS

FRIDAY SEPTEMBER 28TH

SANTA CATALINA PIZZA AND PASTA
• SAUSAGE AND PENNE, ROASTED BELL PEPPERS, ONIONS, GARLIC AND CREAM TOMATO SAUCE
• PIZZA DE JOUR AND CHEF’S FAVORITES

SANTA CATALINA MEXICAN GRILL
• CARNE ASADA STREET TACOS, HABANERO SAUCE, ONIONS AND CILANTRO

SANTOS ROSA GRILL
• CLASSIC FISH AND CHIPS, TARTAR SAUCE AND LEMONS

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

SATURDAY & SUNDAY SEPTEMBER 29TH & 30TH

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
• ROASTED BEETS, BASIL, ONIONS, GRAPEFRUIT, SPINACH AND BALSAMIC
• CHICKEN AND TOASTED NUTS, ORGANIC GREENS, DRIED CRANBERRIES, APPLES, BLEU CHEESE AND RASPBERRY VINAIGRETTE
• TRADITIONAL CAESAR SALAD
• THE GREEN CRUNCH, ICEBERG LETTUCE, CUCUMBERS, CRISPY ONIONS, RADISH, GREEN BEANS, EDAMAMES IN CILANTRO RANCH
• GRAIN SALAD WITH ROASTED CORN, ROASTED PEPPERS, ONIONS, PARSLEY, ASPARAGUS, LEMON HERB DRESSING
• TORTELLINI PASTA PRIMAVERA, ITALIAN VEGETABLES WITH CREAMY PESTO

ANACAPA SOUPS
• BROCCOLI CHEDDAR
• GARDEN VEGETABLE AND RICE
• CHICKEN NOODLE

SANTA CRUZ SWEETS
• FROZEN YOGURT AND 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
  - Dinner: 4pm-8pm

**Prices:**
- Breakfast: $7.00
- Lunch/Brunch: $9.25
- Dinner: $11.25

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**TUESDAY SEPTEMBER 25TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BRAISED PULLED BBQ PORK SHOULDER, JICAMA AND ROASTED CORN SALSA
- STEAMED RICE
- SEASONED VEGETABLES

**DINNER**
- SWEET AND TANGY BBQ PORK SPARE RIBS
- REDSKIN POTATOES WHIPPED POTATOES
- GARLIC SCENTED VEGETABLES

**SAN NICHOLAS DELI**
- ROAST BEEF, PEPPER JACK CHEESE, ROASTED BELL PEPPERS, HORSERADISH AIOLI AND CIABATTA

**SAN ROSA BREAKFAST**
- SWEET POTATO AND HAM BREAKFAST BURRITO

**SAN MIGUEL PAN ASIAN GRILL**
- SWEET AND SOUR PORK WITH PINEAPPLE AND PEPPERS

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**THURSDAY SEPTEMBER 27TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- STEAK HOUSE BEEF TIPS, ONIONS, MUSHROOM AND GARLIC
- ROASTED HERB POTATOES
- BROCCOLI MEDLEY

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

**SAN ROSA BREAKFAST**
- SWEET POTATO AND HAM BREAKFAST BURRITO

**SAN MIGUEL PAN ASIAN GRILL**
- SWEET AND SOUR PORK WITH PINEAPPLE AND PEPPERS
STIR FRY NOODLES
STEAMED RICE
POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

SATURDAY & SUNDAY SEPTEMBER 29TH & 30TH
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