**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 3RD**
- 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 (Brunch and Dinner)

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**TUESDAY SEPTEMBER 4TH**
**SANTA CATALINA PIZZA AND PASTA**
- Penne Arrabbiata, Chili Flakes, Onions, Garlic, Bell Peppers, Oregano and Parmesan
- 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**
- Organic Fruit
- Mushroom and Asparagus Tacos, Avocado Pico de Gallo, Smoothie of the Day

**SANTA ROSA GRILL**
- New England Fish and Chips, Gluten Free Wild Caught Cod, Tartar Sauce and Lemon

**ANACAPA SALADS**
- The Wedge Salad with Bleu Cheese, Ranch and Balsamic
- Jolly Green Giant Kale Slaw, Basil Ranch, Asparagus, Edamame, Broccoli, Cucumbers
- Traditional Caesar Salad
- Chicken Tortellini, Creamy House Dressing

**ANACAPA SOUPS**
- Cream of Broccoli
- Chicken, Orzo and Tomato
- Tomato Bisque

**SANTA CRUZ SWEETS**
- Frozen Yogurt and Cookies (Lunch & Dinner)

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**WEDNESDAY SEPTEMBER 5TH**
**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**
- Siete Mar, Variety of Seafood, Tomato Broth, Cilantro and Avocados

**FARMER’S MARKET**
- Organic Fruit
- Vegan Italian Sausage and Garden Vegetable Penne Pasta with Tomato Basil Sauce
- Smoothie of the Day

**ANACAPA SALADS**
- The Wedge Salad with Bleu Cheese, Ranch and Balsamic
- Jolly Green Giant Kale Slaw, Basil Ranch, Asparagus, Edamame, Broccoli, Cucumbers
- Traditional Caesar Salad
- Chicken Tortellini, Creamy House Dressing

**ANACAPA SOUPS**
- Cream of Broccoli
- Chicken Noodle
- Garden Vegetable

**SANTA CRUZ SWEETS**
- Frozen Yogurt and Cookies (Lunch & Dinner)

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**THURSDAY SEPTEMBER 6TH**
**SANTA CATALINA PIZZA AND PASTA**
- 3 Berry Good Salad, Local Greens, Onions, Tomatoes, Goat Cheese, Candied Walnuts
- Oriental Chicken Salad with Honey Soy Dressing

**ANACAPA SALADS**
- The Wedge Salad with Bleu Cheese, Ranch and Balsamic
- Jolly Green Giant Kale Slaw, Basil Ranch, Asparagus, Edamame, Broccoli, Cucumbers
- Traditional Caesar Salad
- Chicken Tortellini, Creamy House Dressing

**ANACAPA SOUPS**
- Cream of Broccoli
- Chicken Noodle
- Garden Vegetable

**SANTA CRUZ SWEETS**
- Frozen Yogurt and Cookies (Lunch & Dinner)

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FARMER’S MARKET
• ORGANIC FRUIT
• TERIYAKI VEGETABLE AND TOFU BOWL, STIR FRY VEGETABLES, ORGANIC BROWN RICE AND GLUTEN FREE TERIYAKI
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
• PATTY MELT, BEEF PATTY, SWISS CHEESE, TOMATOES, ONIONS AND THOUSAND ISLANDS

ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• JOLLY GREEN GIANT KALE SLAW, BASIL RANCH, ASPARAGUS, EDAMAMES, BROCCOLI, CUCUMBERS
• TRADITIONAL CAESAR SALAD
• CHICKEN TORTELLINI, CREAMY HOUSE DRESSING
• 3 BERRY GOOD SALAD, LOCAL GREENS, ONIONS, TOMATOES, GOAT CHEESE, CANDIED WALNUTS
• ORIENTAL CHICKEN SALAD WITH HONEY SOY DRESSING

ANACAPA SOUPS
• CREAM OF BROCCOLI
• PORK POSOLE
• VEGETABLE POSOLE

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

FARMER’S MARKET
• ORGANIC FRUIT
• HUMMUS TOSTADA, CRISPY CORN TORTILLAS, PICKLED CUCUMBERS, CARROTS AND ONIONS, ROASTED RED BELL PEPPER VEGAN MAYO AND PICO DE GALLO
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
• BBQ AND ONION RING SWISS BURGER ON BRIOCHE, LETTUCE, TOMATOES AND BANANA PEPPERS

ANACAPA SALADS
• THE WEDGE SALAD WITH BLEU CHEESE, RANCH AND BALSAMIC
• JOLLY GREEN GIANT KALE SLAW, BASIL RANCH, ASPARAGUS, EDAMAMES, BROCCOLI, CUCUMBERS
• TRADITIONAL CAESAR SALAD
• CHICKEN TORTELLINI, CREAMY HOUSE DRESSING
• 3 BERRY GOOD SALAD, LOCAL GREENS, ONIONS, TOMATOES, GOAT CHEESE, CANDIED WALNUTS
• ORIENTAL CHICKEN SALAD WITH HONEY SOY DRESSING

ANACAPA SOUPS
• CREAM OF BROCCOLI
• VEGETABLE AND RICE
• CLAM CHOWDER

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

FRIDAY SEPTEMBER 7TH

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

SANTA CATALINA MEXICAN GRILL
• AL PASTOR ON TELERA, REFRIED BEANS, LETTUCE, PINEAPPLE PICO DE GALLO AND QUESO COTIJA

SATURDAY & SUNDAY SEPTEMBER 8TH & 9TH

FARMER’S MARKET
• ORGANIC FRUIT
• HUMMUS TOSTADA, CRISPY CORN TORTILLAS, PICKLED CUCUMBERS, CARROTS AND ONIONS, ROASTED RED BELL PEPPER VEGAN MAYO AND PICO DE GALLO
• SMOOTHIE OF THE DAY

SANTA ROSA GRILL
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• ASSORTED DAILY HOT ENTREES SPECIALS
• CEREAL BAR
• FULL SALAD, FRUIT AND DRESSING STATION
• WAFFLE STATION

ANACAPA SALADS
• CHEF’S CHOICE

FARMER’S MARKET STATION
• CHEF’S CHOICE

SANTA CRUZ SWEETS
• FROZEN TREATS 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:
Breakfast: 7am-10:30am
Lunch: 10:30-2pm
Dinner: 4pm-8pm

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

Monday September 3rd
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 4th
San Clemente Entrees and Sides
Lunch
• BBQ Chicken, Mango Pico de Gallo
• Garlic Whipped Potatoes

Wednesday September 5th
San Clemente Entrees and Sides
Lunch
• Tilapia Vera Cruz, Peppers, Onions and Olives with Tomatoes
• Black Bean Rice Pilaf
• Squash and Vegetable Medley

Dinner
• Korean Beef Short Rib, Pickled Ginger and Garlic with Tangy Sauce
• Cilantro Whipped Potatoes

Thursday September 6th
San Clemente Entrees and Sides
Lunch
• Chicken Parmesan
• Yukon Whipped Potatoes
• Italian Style Vegetables

Dinner
• Savory Meatloaf W/ Bacon, Onion and Garlic Reduction
• Buttery Whipped Potatoes
• Broccoli Florets

Friday September 7th
San Clemente Entrees and Sides
Lunch
• Ancho Glazed Salmon, Tomatillo and Mango Sauce
• Rice Pilaf
• Garlic Scented Vegetables

San Nicholas Deli
• Caprese Flat Bread with Fresh Mozzarella, Basil and Tomatoes

Santa Rosa Breakfast
• Breakfast with Burrito with Cheese, Egg, Ham, Bacon and Sausage

San Miguel Pan Asian Grill
• Tempura Chicken and Pepper with Korean Sauce

San Nicholas Deli
• Turkey and Swiss Croissant with Cranberry Aioli

Santa Rosa Breakfast
• Breakfast Bagel Sandwich with Choice of Meat

Santa Cruz Sweets
• Frozen Yogurt and Cookies (Lunch & Dinner)
SATURDAY & SUNDAY
SEPTEMBER 8TH & 9TH
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