

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 25TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SAFFRON GRILLED CHICKEN BREAST
- YELLOW RICE PILAF
- MIXED SEASONAL VEGETABLES

DINNER

- LEMON BUTTER CODFISH
- JASMINE RICE
- SAUTEED VEGETABLES

SAN NICHOLAS DELI

- TURKEY AND SWISS CHEESE ON SOURDOUGH WITH CRANBERRY AIOLI AND FRESH BABY ARUGULA
- MEDITERREAN PLATE

SANTA ROSA GRILL

- BBQ BACON CHEESEBURGER WITH PEPPERJACK CHEESE, ONION RING AND TOASTED BRIOCHE BUN
- GARDEN BURGER WITH GLUTEN FREE BUN AND VEGAN CHEESE

SANTA CATALINA MEXICAN GRILL

- CHIPOTLE CHICKEN BURRITO WITH RICE, REFRIED BEANS, FAJITA VEGETABLES, CHEESE, PICO DE GALLO AND CHIPOTLE SAUCE
- VEGAN BEEF BURRITO WITH GLUTEN FREE TORTILLA AND VEGAN CHEESE

SOUPS

- CHICKEN NOODLE SOUP
- VEGETABLE TORTILLA SOUP

TUESDAY SEPTEMBER 26TH

LUNCH & DINNER

- CHICKEN AND CHEESE ENCHILADAS WITH RED CHILI SAUCE
- ORTEGA CHILI AND CHEESE ENCHILADA WITH SALSA VERDE
- PINTO BEANS
- SPANISH RICE
- CINNAMON CHURROS

SAN NICHOLAS DELI

- GRILLED PORTOBELLO MUSHROOM WITH CARAMELIZED RED ONIONS, FRESH AVOCADO AND LEMON/CHIVE MAYO DRIZZLED WITH BALSAMIC REDUCTION

SANTA ROSA GRILL

- GRILLED HERB CHICKEN BREAST WITH FRESH AVOCADO, SMOKY TOMATO AOILI, SWISS CHEESE AND TOASTED CIABATTA BREAD

SANTA CATALINA MEXICAN GRILL

LIME AND CILANTRO MARINADED SHRIMP TACOS WITH GUACAMOLE, FRESH RADISH/CABBAGE SLAW AND CITRUS DRESSING

VEGETARIAN SWEET POTATO/BLACK BEAN

TACOS

SOUPS

- CHICKEN NOODLE
- VEGETARIAN TORTILLA SOUP

WEDNESDAY SEPTEMBER 27TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- BLACKENED SALMON WITH STRAWBERRY RELISH AND BUERRE BLANC
- BASMATI RICE WITH MINT AND DRIED CURRANTS

- HONEY SPICED CARROTS, BROCCOLI, AND PEPPERS

DINNER

- CARVED TRI TIP AU JUS
- BAKED POTATOES WITH ALL THE “FIXIN’S”
- GARLIC GREEN BEANS
- CORNBREAD

SAN NICHOLAS DELI

- “BLTA” BACON, RED LEAF LETTUCE, TOMATOES AND AVOCADO ON TOASTED CIABATTA BREAD
- **VEGAN/GF**—GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS

SANTA ROSA GRILL (1030AM-8PM)

- REUBEN SANDWICH ON SOURDOUGH, SLICED PASTRAMI, SWISS, THOUSAND ISLANDS DRESSING
- **VEGAN/GF**—VEGAN GRILLED CHEESE, TOMATOES AND CHOICE OF TOPPINGS ON GF BREAD

SANTA CATALINA MEXICAN GRILL

- CARNITAS TOSTADA, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- **VEGAN/GF**—GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, , AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

HOMEMADE SOUPS

- BEEF AND VEGETABLE
- VEGETARIAN BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

THURSDAY SEPTEMBER 28TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- TERIYAKI GLAZED CHICKEN THIGH, PINEAPPLE/GINGER RELISH
- JASMINE RICE
- GARLIC STIR FRY BROCCOLI

DINNER

- SLOW SMOKED BABY BACK RIBS
- MASHED POTATOES
- GRILLED ZUCHINI

SAN NICHOLAS DELI

- APPLE, PROSCUITTO, ARUGULA AND TANGY BOURSIN SPREAD ON SEMOLINA ROLL
- **VEGAN/GF**— HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD

SANTA ROSA GRILL (1030AM-8PM)

- SAVORY MEATBALLS AND MOZZARELLA CHEESE, TOMATO BASIL SAUCE
- **VEGAN/GF**—VEGAN MEATBALL SUB GF BUN ITALIAN RED SAUCE, SAVORY VEGAN MEATBALLS AND MOZZARELLA CHEESE

SANTA CATALINA MEXICAN GRILL

TOSTADA THURSDAY

- CHOICE OF ANCHO CHICKEN OR CARNE ASADA TOSTADA SEASONED BEEF, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, QUESO FRESCO, CHIPOTLE SAUCE
- **VEGAN/GF**— FAJITA VEGETABLES, REFRIED BEANS AND SPANISH RICE TOSTADA, ONIONS, CILANTRO, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, VEGAN CHEESE, CHIPOTLE SAUCE

HOMEMADE SOUPS

- CHICKEN ORZO
- GINGER VEGETABLE

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY SEPTEMBER 29TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ROASTED AIRLINE CHICKEN BREAST WITH PESTO SUNDRIED TOMATO SAUCE

- RICE PILAF
- GARLIC SCENTED LOCAL FARMED VEGETABLES

DINNER

- PAN ROASTED PORKLOIN
- CUBAN BLACK BEANS
- CILANTRO RICE

SAN NICHOLAS DELI

- TURKEY BLT WRAP WITH BACON, TOMATO, LETTUCE, PEPPER JACK CHEESE & RANCH DRESSING
- **VEGAN/GF**— VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA

SANTA ROSA GRILL (1030AM-8PM)

- FISH N CHIPS, BATTERED WILD COD, SERVED WITH CAJUN TARTAR SAUCE
- **VEGAN/GF**—VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- BAJA BURRITO WITH CRISPY SHRIMP, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO, RICE AND BEANS
- **VEGAN/GF**—BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS

HOMEMADE SOUPS

- CHICKEN ORZO
- GINGER VEGETABLE

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

SEPTEMBER 30TH & OCTOBER 1ST

BREAKFAST (10am-2pm)

- FULL-SERVICE BREAKFAST BUFFET

- SCRAMBLED EGGS, BACON, SAUSAGE, CHEF'S CHOICE BREAKFAST SIDE, TATER TOTS
- CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROISSANT, TATER TOTS
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- DELI, SALAD, AND FRUIT STATION
- HAMBURGERS, CHICKEN TENDERS AND GRILLED CHEESE

DINNER (4pm-8pm)

SAN CLEMENTE ENTREES AND SIDES

- CHEF'S CHOICE OF DAILY HOT ENTREE
- CHEF'S CREATION OF SIDES

SANTA CATALINA MEXICAN GRILL

- CHEF'S CREATION

SAN NICHOLAS DELI

- DELI, SALAD, AND FRUIT STATION

SANTA ROSA GRILL

- HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE

