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
• SAUTÉED VEGETABLES

SAN NICHOLAS DELI

• TURKEY AND SWISS CHEESE ON SOURDOUGH WITH CRANBERRY AIOLI AND FRESH BABY ARUGULA
• MEDITERRANEAN 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

SAN CATALINA MEXICAN GRILL

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

SANTA CRUZ SWEETS

• ASSORTED COOKIES AND SWEET TREATS

TUESDAY SEPTEMBER 26TH

SAN CLEMENTE ENTREES AND SIDES

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

SAN CATALINA MEXICAN GRILL

• LIME AND CILANTRO MARINADED SHRIMP TACOS WITH GUACAMOLE, FRESH RADISH/CABBAGE SLAW AND CITRUS DRESSING
• VEGAN/GF—GRAVY VEGAN TACO, REFRIED BEANS, LETTUCE, TOMATOES, PICO DE GALLO ON A GLUTEN FRIENDLY BUN

SOUPS
• CHICKEN NOODLE SOUP
• VEGETABLE 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

DINNER
• SLOW SMOKED BABY BACK RIBS
• MASHED POTATOES
• GRILLED ZUCCHINI

SAN NICHOLAS DELI

• APPLE, PROSCUTTIO, 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 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
• SEASONED BEEF, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, QUESO FRESCO, CHIPOTLE SAUCE

SAN NICHOLAS DELI

• APPLE, PROSCUTTIO, 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 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

DINNER
• SLOW SMOKED BABY BACK RIBS
• MASHED POTATOES
• GRILLED ZUCCHINI

SAN NICHOLAS DELI

• APPLE, PROSCUTTIO, 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 CRUZ SWEETS

• ASSORTED COOKIES AND SWEET TREATS
• 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