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 October 16th
SAN CLEMENTE ENTREES AND SIDES
LUNCH
   • BRAISED SHREDDED BEEF SHORT RIB
   • SWEET POTATO & KALE WILD FRIED RICE WITH SALTED PEPPITAS
   • GINGER AND GARLIC GREEN BEANS
DINNER
   • LEMON AND DILL SALMON FILET
   • WHIPPED YUKON GOLD POTATOES
   • GRILLED ASPARAGUS
SAN NICHOLAS DELI
   • TURKEY, ORTEGA CHILI, PEPPERJACK CHEESE ON TOASTED TELERA ROLL
SANTA ROSA GRILL 4PM TO 8PM
   • PESTO GRILLED CHICKEN BACQUETTE WITH FRESH MOZZARELLA, BASIL PESTO AND BALSAMIC GLAZE
   • VEGAN GRILLED CHEESE ON GLUTEN FRIENDLY BREAD
SANTA CATALINA MEXICAN GRILL
   • CHICKEN TINGA BURRITO WITH REFRIED HOMEMADE BLACK BEANS, RICE AND A LIME/CILANTRO SOUR CREAM
   • VEGAN CHICKEN BURRITO
SOUPS
   • CHICKEN TORTILLA SOUP
   • VEGETARIAN SPIT PEA SOUP

Wednesday October 17th
SAN CLEMENTE ENTREES AND SIDES
LUNCH
   • MISO GLAZED BLACK COD (SABLEFISH)
   • GINGER/SHITTAKE MUSHROOM BEURRE BLANC SAUCE
   • FORBIDDEN RICE
   • JULIENNE BABY BOK CHOY AND GAI LAN (CHINESE BROCCOLI)
DINNER
   • CARVED LEG OF LAMB WITH MINT/ROSEMARY SAUCE
   • BARLEY PILAF
SAN NICHOLAS DELI
   • CARNE ASADA STYLE TRI TIP WITH WARM FLOUR TORTILLAS
   • FRESH CORN AND NAVY BEAN LATIN BLEND
   • GRILLED RED PEPPERS AND ONIONS
SANTA ROSA GRILL 1030AM-8PM
   • CAJUN CHICKEN SANDWICH WITH PROVOLONE CHEESE AND CHIPOTLE MAYO ON BURGER BUN
   • CAJUN VEGAN CHICKEN WRAP WITH VEGAN CHEESE, LETTUCE AND TOMATOES IN A GLUTEN FRIENDLY WRAP
SANTA CATALINA MEXICAN GRILL
   • SONORAN STYLE HOT DOGS WRAPPED IN BACON ON A BOULLIO STYLE BUN. SERVED WITH A VARIETY OF TOPPINGS
   • GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN
HOMEMADE SOUPS
   • TUSCAN WHITE BEAN AND TOMATO SOUP WITH ITALIAN SAUSAGE
   • VEGETARIAN MISO/TOFU SOUP
Santa Cruz Sweets
   • ASSORTED COOKIES AND SWEET TREATS

Thursday October 18th
SAN CLEMENTE ENTREES AND SIDES
LUNCH
   • MADE TO ORDER WAFFLE STATION
   • BUTTERMILK BRINED CRISPY CHICKEN BREAST
   • MAPLE GLAZED SWEET POTATOES
   • MIXED VEGETABLES
DINNER
   • LASAGNA BOLOGNESE WITH GARLIC BREAD
   • VEGETARIAN LASAGNA WITH GARLIC BREAD
   • GARLIC AND LEMON SCENTED BROCCOLI
MARINARA SAUCE
GARLIC BROCCOLI RABE
SAN NICHOLAS DELI
THIN SLICED BEEF RIBEYE WITH HORSERADISH CHEDDAR CHEESE, ARUGULA, AVOCADO AND GARLIC MAYO ON FRENCH BAQUETTE
VEGAN HEIRLOOM TOMATO, ARUGULA AND HUMMUS WRAP
SANTA ROSA GRILL (1030AM-8PM)
CARNE ASADA AND WHITE CHEDDAR GRILLED CHEESE SANDWICH
VEGAN GRILLED CHEESE
SANTA CATALINA MEXICAN GRILL
BUILD YOUR OWN BURRITO WITH CARNE ASADA, CHICKEN OR PORK CARNITAS WITH ASSORTED TOPPINGS
VEGAN RICE, BLACK BEAN AND VEGAN CHEESE BURRITO
HOMEMADE SOUPS
NEW ENGLAND CLAM CHOWDER
VEGETARIAN BLACK BEAN SOUP
SANTA CRUZ SWEETS
ASSORTED COOKIES AND SWEET TREATS
FRIDAY OCTOBER 20TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
CHICKEN TIKKA MASALA
SAFFRON BASMATI RICE
ROASTED EGGPLANT AND TOMATOES
DINNER
BBQ TRI TIP
CREAMY MAC AND CHEESE
GARLIC GREEN BEANS
SAN NICHOLAS DELI
ROSEMARY GRILLED CHICKEN BREAST FOCACCIA WITH SUNDRIED TOMATO SPREAD, BUTTER LETTUCE AND PROVOLONE CHEESE
GRILLED VEGETABLE FOCACCIA
SANTA ROSA GRILL (1030AM-8PM)
HAWAIIAN TURKEY BURGER WITH FRESH GRILLED PINEAPPLE, SWEET SOY MAYO AND SWISS CHEESE ON TOASTED BRIOCH
HAWAIIAN GARDEN BURGER WITH VEGAN SOY MAYO, VEGAN CHEESE AND GLUTEN FRIENDLY BUN
SANTA CATALINA MEXICAN GRILL
FAJITA STYLE CHICKEN, ANAHEIM CHILIS AND FRESH CORN SALSA WRAPPED WITH CHEESE AND GUACAMOLE IN A TOMATO TORTILLA
VEGAN CHICKEN FAJITA BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS
HOMEMADE SOUPS
NEW ENGLAND CLAM CHOWDER
VEGETARIAN BLACK BEAN SOUP
SANTA CRUZ SWEETS
ASSORTED COOKIES AND SWEET TREATS
SATURDAY & SUNDAY OCTOBER 21ST & 22ND
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, CORNDOG, AND GRILLED CHEESE