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 NOVEMBER 1ST
SAN CLEMENTE ENTREES AND SIDES
DINNER
    • MISO GLAZED WILD COD, PINEAPPLE LEMON CREAM SAUCE
    • WASABI WHIPPED POTATOES
    • GARLIC SCENTED LOCAL FARMED VEGETABLES

SANTA ROSA BREAKFAST (7AM-1030AM)
    • CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
    • VEGAN/GF—VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
    • ALBACORE TUNA SALAD MELT, TOASTED SOURDOUGH, MELTED SWISS AND YOUR CHOICE OF TOPPINGS
    • VEGAN/GF—HUMMUS MELT, TOASTED GF BREAD, MELTED VEGAN CHEESE AND YOUR CHOICE OF TOPPINGS

SANTA ROSA GRILL (1030AM-8PM)
    • CRISPY BBQ CHICKEN WRAP, CHIPOTLE AIOLI, LETTUCE, TOMATO, ONIONS AND BLENDED CHEESE
    • VEGAN/GF—VEGAN BBQ CHICKEN WRAP, BBQ SAUCE, LETTUCE, TOMATO, ONIONS AND VEGAN CHEESE

SANTA CATALINA MEXICAN GRILL
    • BBQ CHICKEN QUESADILLA, CORN, BLACK BEANS AND PEPPER MEDLEY, BLENDED CHEESE, SOUR CREAM, PICO DE GALLO AND BBQ SAUCE
    • VEGAN/GF—BBQ VEGAN CHICKEN QUESADILLA, CORN, BLACK BEANS AND PEPPER MEDLEY, VEGAN CHEESE, , PICO DE GALLO AND BBQ SAUCE GF TORTILLA

SANTA CATALINA PIZZA BY THE SLICE
    • SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

TUESDAY NOVEMBER 2nd
SAN CLEMENTE ENTREES AND SIDES
DINNER
    • TIKKA MASALA MARINATED ¼ CHICKEN, YELLOW CURRY SAUCE WITH ROASTED CHICKEN
    • JASMIN RICE
    • CARROTS, ONIONS AND EGGPLANT

SANTA ROSA BREAKFAST (7AM-1030AM)
    • CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
    • VEGAN/GF—VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
    • TURKEY CLUB CROISSANT, BACON, LETTUCE, TOMATOES, CHOICE OF CHEESE, PESTO AIOLI
    • VEGAN/GF—GRILLED VEGETABLE WRAP, HUMMUS, LETTUCE, TOMATOES, VEGAN CHEESE, GARLIC LEMON VEGAN AIOLI

SANTA ROSA GRILL (1030AM-8PM)
    • PATTY MELT WITH CHOICE OF BEEF OR TURKEY BURGER, GRILLED ONIONS, THOUSAND ISLANDS DRESSING SWISS CHEESE ON GOLDEN BRIOCHE
    • VEGAN/GF—PATTY MELT VEGAN BURGER, GRILLED ONIONS, VEGAN THOUSAND ISLANDS DRESSING VEGAN CHEESE ON TOASTED GF BREAD

SANTA CATALINA GRILL
    • ITALIAN STYLE PASTA BAR
    • SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

WEDNESDAY NOVEMBER 3rd
SAN CLEMENTE ENTREES AND SIDES
DINNER
    • PORK CHILI VERDE FIESTA BOWL, SPANISH RICE, BLACK BEANS, MIX CHEESE, FIRE ROASTED CORN, PICO DE GALLO WITH AVOCADO, CHIPOTLE SAUCE
    • VEGAN/GF—CHILI VERDE VEGAN CHICKEN FIESTA BOWL, SPANISH RICE, BLACK BEANS, FIRE ROASTED CORN, PICO DE GALLO WITH AVOCADO, VEGAN CHIPOTLE SAUCE

SANTA ROSA BREAKFAST (7AM-1030AM)
    • CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS

SAN NICHOLAS DELI
    • MEDITERRANEAN FLAT BREAD, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA AND YOGURT SAUCE
    • VEGAN/GF—GRILLED GF BREAD, VEGAN CHEESE, OLIVES AND ROASTED PEPPERS

SANTA ROSA GRILL (1030AM-8PM)
    • HACIENDA BURGER, ANGUS BEEF, PEPPER JACK CHEESE, AVOCADO RANCH, LETTUCE AND TOMATOES ON A SPECIALTY BUN
    • VEGAN/GF—SAVORY GARDEN PATTY BURGER, VEGAN CHEESE, AVOCADO VEGAN SPREAD, LETTUCE AND TOMATOES ON A GF BUN

SANTA CATALINA MEXICAN GRILL
    • MACHO NACHOS, GROUND BEEF, BEANS, RICE, NACHO CHEESE, OLIVES, PICKLED JALAPENOS WITH YOUR CHOICE OF TOPPINGS FOR THE SALSA BAR
    • VEGAN/GF—MACHO NACHOS, VEGAN BEEF, BEANS, RICE, VEGAN NACHO CHEESE, OLIVES, PICKLED JALAPENOS WITH YOUR CHOICE OF TOPPINGS FOR THE SALSA BAR

SANTA CATALINA PIZZA BY THE SLICE
    • SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

THURSDAY NOVEMBER 4th
SAN CLEMENTE ENTREES AND SIDES
DINNER
    • CITRUS SEASONED BAKED TILAPIA WITH LEMON CILANTRO CREAM SAUCE
    • RICE PILAF
    • SAUTÉED VEGETABLES

SANTA ROSA BREAKFAST (7AM-1030AM)
    • VEGAN/GF—VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
    • TURKEY CLUB CROISSANT, BACON, LETTUCE, TOMATOES, CHOICE OF CHEESE, PESTO AIOLI
    • VEGAN/GF—GRILLED VEGETABLE WRAP, HUMMUS, LETTUCE, TOMATOES, VEGAN CHEESE, GARLIC LEMON VEGAN AIOLI

SANTA ROSA GRILL (1030AM-8PM)
    • PATTY MELT WITH CHOICE OF BEEF OR TURKEY BURGER, GRILLED ONIONS, THOUSAND ISLANDS DRESSING SWISS CHEESE ON GOLDEN BRIOCHE
    • VEGAN/GF—PATTY MELT VEGAN BURGER, GRILLED ONIONS, VEGAN THOUSAND ISLANDS DRESSING VEGAN CHEESE ON TOASTED GF BREAD

SANTA CATALINA GRILL
    • ITALIAN STYLE PASTA BAR
    • SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

SANTA ROSA BREAKFAST (7AM-1030AM)
    • CITRUS SEASONED BAKED TILAPIA WITH LEMON CILANTRO CREAM SAUCE
    • RICE PILAF
    • SAUTÉED VEGETABLES

SANTA ROSA GRILL (7AM-1030AM)
    • PATTY MELT WITH CHOICE OF BEEF OR TURKEY BURGER, GRILLED ONIONS, THOUSAND ISLANDS DRESSING SWISS CHEESE ON GOLDEN BRIOCHE
    • VEGAN/GF—PATTY MELT VEGAN BURGER, GRILLED ONIONS, VEGAN THOUSAND ISLANDS DRESSING VEGAN CHEESE ON TOASTED GF BREAD

SANTA CATALINA GRILL
    • ITALIAN STYLE PASTA BAR
    • SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

SANTA ROSA BREAKFAST (7AM-1030AM)
    • CITRUS SEASONED BAKED TILAPIA WITH LEMON CILANTRO CREAM SAUCE
    • RICE PILAF
    • SAUTÉED VEGETABLES

SANTA ROSA GRILL (7AM-1030AM)
    • PATTY MELT WITH CHOICE OF BEEF OR TURKEY BURGER, GRILLED ONIONS, THOUSAND ISLANDS DRESSING SWISS CHEESE ON GOLDEN BRIOCHE
    • VEGAN/GF—PATTY MELT VEGAN BURGER, GRILLED ONIONS, VEGAN THOUSAND ISLANDS DRESSING VEGAN CHEESE ON TOASTED GF BREAD

SANTA CATALINA GRILL
    • ITALIAN STYLE PASTA BAR
    • SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF—VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
• THE RANCH TRIO MELT, TURKEY, HAM AND ROAST BEEF WITH ORTEGA CHILI MELT WITH SWISS CHEESE AND RANCH
• VEGAN/GF—HUMMUS PLATTER, CUCUMBERS, RED BELL PEPPERS, CELERY AND BROCCOLI
SANTA ROSA (1030AM-8PM)
• CLASSIC CRISPY CHICKEN TENDER HOAGIE, LETTUCE, TOMATOES, PICKLES, MELTED SWISS CHEESE AND GARLIC AIOLI
• VEGAN/GF—CLASSIC CRISPY VEGAN CHICKEN TENDER ON GF BUN, LETTUCE, TOMATOES, PICKLES, MELTED VEGAN CHEESE AND GARLIC VEGAN AIOLI
SANTA CATALINA MEXICAN GRILL
• GROUND BEEF TOSTADA SEASONED BEEF, ONIONS, CILANTRO, PICO DE GALLO AND HOME MADE SALSA, LETTUCE, BEANS, CHEESE, CHIPOTLE SAUCE
• VEGAN/GF—REFRIED BEANS AND SPANISH RICE TOSTADA, ONIONS, CILANTRO, PICO DE GALLO AND HOME MADE SALSA, LETTUCE, BEANS, CHEESE, CHIPOTLE SAUCE
SANTA CATALINA PIZZA BY THE SLICE
• SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
FRIDAY NOVEMBER 5th
SAN CLEMENTE ENTREES AND SIDES
LUNCH/DINNER
• HERB ROASTED CHICKEN BREAST WITH PESTO ALFREDO SAUCE
• RICE PILAF
• GARLIC SCENTED LOCAL FARMED VEGETABLES
SAN ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF—VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
• SALAMI AND HAM CIABATTA, FRESH MOZZARELLA, TOMATOES, ONIONS AND PESTO MAYO TOASTED
• VEGAN/GF—ROASTED PEPPERS, TOMATOES AND ONIONS, SPINACH, VEGAN CHEESE MELT ON GF BREAD
SANTA ROSA (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
• CHICKEN TAQUITOS, SERVED WITH RICE AND BEANS, LETTUCE, SOUR CREAM AND PICO DE GALLO
• VEGAN/GF—FIRE ROASTED CORN, PEPPERS AND BLACK BEAN WRAP, LETTUCE, AVOCADO AND CHIPOTLE PICO DE GALLO, Salsa Roja
SANTA CATALINA PIZZA BY THE SLICE
• SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
SATURDAY & SUNDAY
NOVEMBER 6th & 7th
BREAKFAST (10am-2pm)
• FULL SERVICE BREAKFAST BUFFET
• SCRAMBLED EGGS, BACON, SAUSAGE, CHEF’S CHOICE BREAKFAST SIDE, 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
SANTA CATALINA PIZZA BY THE SLICE
• SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
DINNER (4pm-8pm)
SAN CLEMENTE ENTREES AND SIDES
• CHEF’S CHOICE OF DAILY HOT ENTREE
• CHEF’S CREATION OF SIDES
SAN CATALINA MEXICAN GRILL
• GROUND BEEF BURRITO SUPREME, SEASONED BEEF, LETTUCE, PICO DE GALLO, SOUR CREAM AND TOMATILLO SALSA, RICE AND BEANS
• VEGAN/GF—VEGAN CHICKEN BURRITO SEASONED CHICKEN, ONIONS, CILANTRO, PICO DE GALLO AND HOME MADE SALSA, RICE AND BEANS, GF TORTILLA
SAN NICHOLAS DELI
• DELI, SALAD, AND FRUIT STATION
SANTA ROSA (1030AM-8PM)
• HAMBURGERS, CHICKEN TENDERS AND GRILLED CHEESE