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 14th
San Clemente Entrees and Sides
Lunch
• Orange Chicken
• Steam Rice
• Baby Bok Choy and Carrots
Dinner
• Chicken Caprese with Fresh Mozzarella Cheese, Tomato and Pesto Cream Sauce
• Rice Pilaf
• Vegetables Medley
Santa Rosa Breakfast (7am-10:30am)
• 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
• Vegan/GF—Vegan Eggs, Vegan Cheese, GF Pancakes, GF Wraps and GF Bread Available
San Nicholas Deli
• Tuna BBQ Chicken Fiesta Wrap, Corn, Pico de Gallo, Jalapeno Ranch, Black Beans and Cheese
• Vegan/GF—Tangy BBQ Vegan Chicken Fiesta Wrap, Corn, Pico de Gallo, Vegan Chipotle Aioli, Black Beans and Vegan Cheese
Santa Rosa Grill (10:30am-8pm)
• 3 Way Hoagie, Roast Beef, Corn Beef and Pastrami, Mixed with Sautéed Onions, Cheese and Dijon Aioli
• Vegan/GF—Vegan Chicken Sandwich, Mixed with Sautéed Onions, Vegan Cheese, Lettuce, Tomatoes and Vegan Dijon Aioli
Santa Catalina Mexican Grill
• California Chicken Burrito, Ancho Spiced Chicken, Cheese, Refried Beans, Seasoned French Fries, Pico de Gallo, and Avocado Cream Sauce on Flour Tortilla
• Vegan/GF—California Vegan Chicken Burrito, Vegan Cheese, Refried Beans, Seasoned French Fries, Pico de Gallo, and Avocado Vegan Cream Sauce on GF Tortilla
Santa Catalina Pasta & Pizza
• Selection of Pasta & Pizza, Chef’s Creation Ranging from Traditional to Not So Traditional!
Homemade Soups
• Vegetable Borscht (Beet, Potatoes, Beans)
• Beef and Vegetable Barley
Santa Cruz Sweets
• Assorted Cookies and Sweet Treats

Tuesday November 15th
National Bundt Day
Variety of Assorted Mini Bundt Cakes “Nothing Bundt Cakes”
San Clemente Entrees and Sides
Lunch
• Chicken Fresco with Tomatoes, Artichokes, Olives, and Herb Sauce
• Rice Pilaf
• Garden Vegetables
Dinner
• Chicken Enchiladas with Salsa Roja
• Cheese Enchiladas with Salsa Verde
• Fiesta Rice with Corn, Peppers, and Black Beans
Santa Rosa Breakfast (7am-10:30am)
• 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
• Vegan/GF—Vegan Eggs, Vegan Cheese, GF Pancakes, GF Wraps and GF Bread Available
San Nicholas Deli
• RB&JP- Roast Beef and Pepper Jack Croissant, Arugula with Dijon Aioli, Tomatoes
• Vegan/GF—Hummus, Cucumber and Roasted Peppers, Spinach, Tomatoes and Onions on GF Bread
Santa Rosa Grill (10:30am-8pm)
• Wham Burger, Beef Patty Topped with Sliced Ham, Swiss, Thousand Islands, Lettuce, Tomato on a Pretzel Bun
• Vegan/GF—Grilled Vegetable Melt, with Sautéed Onions, Vegan Cheese & Vegan Garlic Aioli on GF Bun
Santa Catalina Mexican Grill
• Creole Shrimp Tacos, Cajun Spiced Shrimp, Sautéed Bell Peppers, Onions and Chiles, Lettuce, Avocado de Gallo, Chipotle Aioli
• Vegan/GF—Creole Veggie Tacos, Cajun Spiced Corn and Black Beans, Sautéed Bell Peppers, Onions and Chiles, Lettuce, Avocado de Gallo, Vegan Chipotle Aioli
Santa Catalina Pasta & Pizza
• Selection of Pasta & Pizza, Chef’s Creation Ranging from Traditional to Not So Traditional!
Homemade Soups
• Vegetable Borscht (Beet, Potatoes, Beans)
• Beef and Vegetable Barley
Santa Cruz Sweets
• Assorted Cookies and Sweet Treats

Wednesday November 16th
WOW Wednesday Chef’s Show Case
Nic Manocchio
Executive Chef
Lunch and Dinner (11am-230pm and 5pm-8pm)
• Achiote Roasted Chicken, Free Range California Chicken Marinated in Garlic, Cumin, Coriander, Oregano and Colves, Charred Local Honey Glazed Brussels Sprouts, Radichio and Kale
• Pumpkin Spiced Crème Brûlée
Santa Rosa Breakfast (7am-10:30am)
• 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
• Vegan/GF—Vegan Eggs, Vegan Cheese, GF Pancakes, GF Wraps and GF Bread Available
San Nicholas Deli
• Tuna Melt with Swiss Cheese, Lettuce Tomatoes on Wheat Bread
• VEGAN/GF—VEGAN GRILL CHEESE

SANTA ROSA BREAKFAST (7AM-10:30AM)
• 3 ALARM GRILLED CHEESE WITH JALAPENO BACON, PEPPER JACK, SIRIRACHA, AND SMOKED JALAPENO SAUCE WITH PICKLED CHILIES
• VEGAN/GF—3 ALARM VEGAN GRILLED CHEESE WITH JALAPENO, VEGAN MOZZARELLA, SIRIRACHA, AND SMOKED JALAPENO VEGAN AIOLI WITH PICKLED CHILIES
SANTA CATALINA MEXICAN GRILL
• CHOICE OF CHICKEN TAMALES OR QUESO RAJAS
• SPANISH RICE
• CUMIN SCENTED BLACK BEANS
SANTA CATALINA PASTA & PIZZA
• SELECTION OF PASTA & PIZZA, CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
HOMEMADE SOUPS
• GARDEN VEGETABLE AND RICE
• NEW ENGLAND CLAM CHOWDER
SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

THURSDAY NOVEMBER 17TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN CORDON BLEU STACK, GRILLED CHICKEN LAYERED WITH HAM AND SWISS, DIJON CREAM SAUCE
• RICE PILAF
• VEGETABLE MEDLEY
DINNER
• SANTA MARIA TRI TIP, BBQ AU JUS
• ROASTED RED POTATOES
• GARDEN VEGETABLE MEDLEY
SANTA ROSA BREAKFAST (7AM-10:30AM)
• 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
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
• DYNAMIC DUO WITH HAM, BACON, HONEY MUSTARD, ROASTED PEPPERS, ONIONS ON GRILLED FLAT BREAD
• VEGAN/GF—HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD
SANTA ROSA GRILL (10:30AM-8PM)
• LUJAR BURGER WITH PINEAPPLE, TERIYAKI, SWISS CHEESE, JALAPENO BACON LETTUCE, TOMATOES & ONIONS ON BRIOCHÉ BUN
• VEGAN/GF—LUJAR VEGAN BURGER WITH PINEAPPLE, TERIYAKI, VEGAN CHEESE, LETTUCE, TOMATOES & ONIONS ON GF BUN
SANTA CRUZ MEXICAN GRILL
• CHIPOTLE CHICKEN CRISPY SHELL FIESTA BOWL WITH RICE BLACK BEANS, MIX CHEESE, PICO DE GALLO, SOUR CREAM AND CHIPOTLE SAUCE
• VEGAN/GF—CHIPOTLE VEGAN CRISPY SHELL FIESTA BOWL WITH RICE, BLACK BEANS, VEGAN CHEESE, PICO DE GALLO, AND VEGAN CHIPOTLE SAUCE
SANTA CATALINA PASTA & PIZZA
• SELECTION OF PASTA & PIZZA, CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
HOMEMADE SOUPS
• GARDEN VEGETABLE AND RICE
• NEW ENGLAND CLAM CHOWDER
SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

FRIDAY NOVEMBER 18TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN PICCATA, LEMON, CAPER, ITALIAN PARSLEY SAUCE
• RICE PILAF
• GREEN BEANS AND GARLIC
DINNER
• SAVORY MEAT AND SAUSAGE LASAGNA
• PESTO CREAM VEGETABLE LASAGNA
• ITALIAN GARDEN VEGETABLES
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 (10AM-2PM)
• 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
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
• TATER TOTS
• VEGAN/GF—VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF BUN
SANTA CRUZ SWEETS
• CHOICE BREAKFAST SIDE, TATER TOTS
• SCRAMBLED EGGS, BACON, SAUSAGE, CHEF’S CREATION 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 DAILY SPECIALS
SAN NICHOLAS DELI
• DELI, SALAD, AND FRUIT STATION
• HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE