

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-1030AM)

- 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

- TANGY 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 (1030AM-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-1030AM)

- 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&PJ- 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 (1030AM-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 CHILIES, 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 CLOVES, CHARRED LOCAL HONEY GLAZED BRUSSEL SPROUTS, RADICCHIO AND KALE*
 - *PUMPKIN SPICED CRÈME BRULEE*
- ### SANTA ROSA BREAKFAST (7AM-1030AM)
- 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 GRILL (1030AM-8PM)

- 3 ALARM GRILLED CHEESE WITH JALAPENO BACON, PEPPER JACK, SRIRACHA, AND SMOKED JALAPENO SAUCE WITH PICKLED CHILIES
- **VEGAN/GF**—3 ALARM VEGAN GRILLED CHEESE WITH JALAPENO, VEGAN MOZZARELLA, SRIRACHA, 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-1030AM)

- 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 (1030AM-8PM)

- LUAU BURGER WITH PINEAPPLE, TERIYAKI, SWISS CHEESE, JALAPENO BACON LETTUCE, TOMATOES & ONIONS ON BRIOCHE BUN
- **VEGAN/GF**— LUAU VEGAN BURGER WITH PINEAPPLE, TERIYAKI, VEGAN CHEESE, LETTUCE, TOMATOES & ONIONS ON GF BUN

SANTA CATALINA 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

SANTA ROSA BREAKFAST (7AM-1030AM)

- 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

- 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 FISH, 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

- NEW ENGLAND CLAM CHOWDER
- VEGETARIAN BLACK BEAN

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

NOVEMBER 19TH & 20TH

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