

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

THANKSGIVING BREAK HOURS

WEDNESDAY NOVEMBER 22ND 7AM TO 8PM

THURSDAY NOVEMBER 23RD- CLOSED

FRIDAY NOVEMBER 24TH- CLOSED

SATURDAY NOVEMBER 25TH- CLOSED

SUNDAY NOVEMBER 26TH

BRUNCH- 10AM TO 2PM

DINNER 4PM TO 8PM

“MADE TO ORDER”

- STRAWBERRY, BANANA OR CHOCOLATE CHIP PANCAKES
- GLUTEN FREE PANCAKES
- BREAKFAST BURRITOS
- SUNRISE BREAKFAST SANDWICHES
- SELECT OMELETS
- BREAKFAST QUESADILLAS
- TATER TOTS
- EGG WHITES AND VEGAN EGGS AVAILABLE

“STATIONED ITEMS”

- FRESH WHOLE AND DICED FRUITS
- BAGELS AND HOUSE BAKED BREAKFAST PASTRIES

- CEREAL BAR
- OATMEAL WITH ALL THE TOPPINGS
- ASSORTED YOGURTS AND COTTAGE CHEESE
- FULL BEVERAGE STATION

MONDAY NOVEMBER 20TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN BREAST CAPRESE WITH FRESH MOZZARELLA, BASIL AND PARMESAN /TOMATO SAUCE FINISHED WITH BALSAMIC GLAZE
- DITILINI PASTA AND SPINACH
- MIXED SEASONAL VEGETABLES

DINNER

- SHRIMP AND SNOW PEA STIR FRY WITH SWEET SOY SAUCE
- VEGETARIAN FRIED RICE
- SZECHUAN STYLE GREEN BEANS

SAN NICHOLAS DELI

- TURKEY AND SWISS CHEESE ON SOURDOUGH WITH CRANBERRY AOILI AND FRESH SPINACH
- MEDITERREAN PLATE

SANTA ROSA GRILL

- BBQ BACON CHEESEBURGER WITH PEPPERJACK CHEESE, ONION RING AND TOASTED BRIOCHE BUN
- BLACK BEAN BURGER WITH GLUTEN FREE BUN AND VEGAN CHEESE

SANTA CATALINA MEXICAN GRILL

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

SOUPS

- CHICKEN NOODLE SOUP
- VEGETABLE BARLEY SOUP

TUESDAY NOVEMBER 21ST

LUNCH & DINNER

- TRADITIONAL THANKSGIVING FEAST WITH FRESH ROASTED TURKEY, MASHED POTATOES, GRAVY, VEGAN GRAVY, SPICED YAMS, GREEN BEANS WITH CARAMELIZED SHALLOTS, SAVORY STUFFING, SOFT DINNER ROLLS AND HOMEMADE CRANBERRY SAUCE
- PUMPKIN PIES, PECAN PIES AND FRESH BERRY CHEESECAKES

SAN NICHOLAS DELI

- GRILLED PORTOBELLO MUSHROOM WITH CARAMELIZED RED ONIONS, FRESH AVOCADO AND LEMON/CHIVE MAYO FINISHED WITH BALSAMIC REDUCTION

SANTA ROSA GRILL

- GRILLED HERB CHICKEN BREAST WITH FRESH AVOCADO, SMOKEY TOMATO AOILI, SWISS CHEESE AND TOASTED CIABATTA BREAD

SANTA CATALINA MEXICAN GRILL

LIME AND CILANTRO MARINADED GRILLED SHRIMP TACOS WITH GUACAMOLE, FRESH RADISH/CABBAGE SLAW AND CITRUS DRESSING

VEGETARIAN SWEET POTATO/BLACK BEAN TACOS

SOUPS

- CHICKEN NOODLE
- VEGETARIAN TORTILLA SOUP

WEDNESDAY NOVEMBER 22ND

SAN CLEMENTE ENTREES AND SIDES

LUNCH & DINNER

- BLACKENED SALMON WITH STRAWBERRY RELISH AND BEURRE BLANC
- BASMATI RICE WITH MINT AND DRIED CURRANTS
- HONEY SPICED CARROTS, BROCCOLI, AND PEPPERS
- **VEGAN/GF**—GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS

SANTA ROSA GRILL (1030AM-8PM)

- REUBEN SANDWICH ON SOURDOUGH, SLICED PASTRAMI, SWISS, THOUSAND ISLANDS DRESSING
- **VEGAN/GF**—VEGAN GRILLED CHEESE, TOMATOES AND CHOICE OF TOPPINGS ON GF BREAD

SANTA CATALINA MEXICAN GRILL

- CARNITAS TORTA, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- **VEGAN/GF**— GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

HOMEMADE SOUPS

- BEEF AND VEGETABLE
- VEGETARIAN BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SUNDAY

NOVEMBER 26TH

BREAKFAST (10am-2pm)

DINNER (4pm-8pm)