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 29TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- MANDARIN ORANGE CHICKEN
- STEAMED STICKY RICE
- SOY GINGER SPICED CARROTS, BROCCOLI AND PEPPERS

**DINNER**
- MISO GLAZED WILD SALMON, PINEAPPLE LEMON CREAM SAUCE
- RICE PILAF
- GARLIC SCENTED LOCAL FARMED VEGETABLES

**SANTA ROSA BREAKFAST (7AM-1030AM)**
- CHOICE OF SCRAMBLED EGS, 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

**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, VEGAN CHEESE, 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

**TUESDAY NOVEMBER 30TH**

**SAN CLEMENTE ENTREES AND SIDES**

**DINNER**
- GRILLED POLLO FIESTA BOWL, SPANISH RICE, BLACK BEANS, MIX CHEESE, 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
- VEGAN/GF—VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

**SAN NICHOLAS DELI**
- CHICKEN SALAD WRAP, LETTUCE, TOMATOES, ONIONS, GARLIC AIOLI AND PICKLES
- VEGAN/GF—GRILLED ChICKEN MEAT WRAP, HUMMUS, LETTUCE, TOMATOES, VEGAN CHEESE, GARLIC LEMON VEGAN AIOLI

**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, VEGAN CHEESE, PICO DE GALLO AND BBQ SAUCE GF TORTILLA
- VEGAN/GF—BBQ VEGAN CHICKEN QUESADILLA, CORN, BLACK BEANS AND PEPPER MEDLEY, VEGAN CHEESE, PICO DE GALLO AND BBQ SAUCE GF TARTA

**SANTA CATALINA PIZZA BY THE SLICE**
- SELECTION OF THE PIZZA CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
THURSDAY DECEMBER 2ND
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CITRUS SEASONED BAKED TILAPIA WITH LEMON CILANTRO CREAM SAUCE
- RICE PILAF
- SAUTÉED VEGETABLES
DINNER
- SAVORY MEATLOAF WITH COUNTRY GRAVY
- GARLIC WHIPPED POTATOES
- SAUTÉED 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
- 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 GRILL (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
SAN CATALINA MEXICAN GRILL
- GROUND BEEF TOSTADA SEASONED BEEF, ONIONS, CILANTRO, PICO DE GALLO AND HOME MADE SALSA, LETTUCE, BEANS, CHEESE, CHIPOTLE SAUCE
- CHICKEN TAQUITOS, SERVED WITH RICE AND BEANS, LETTUCE, SOUR CREAM AND PICO DE GALLO
SANTA CATALINA PIZZA BY THE SLICE
- SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
FRIDAY DECEMBER 3RD
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- SWEET AND SOUR PINEAPPLE CHICKEN
- ORGANIC BROWN RICE
- SESAME SCENTED VEGETABLES
DINNER
- HERB ROASTED CHICKEN BREAST WITH PESTO ALFREDO SAUCE
- RICE PILAF
- 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
- 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 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
- 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
- HAMBURGERS, CHICKEN TENDERS AND GRILLED CHEESE

SATURDAY & SUNDAY DECEMBER 4th & 5th
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
- TOSTADA THURSDAY***
- GROUND BEEF TOSTADA SEASONED BEEF, ONIONS, CILANTRO, PICO DE GALLO AND HOME MADE SALSA, LETTUCE, BEANS, CHEESE, CHIPOTLE SAUCE
- VEGAN/GF—VEGAN CHICKEN BURRITO SEASONED CHICKEN, ONIONS, CILANTRO, PICO DE GALLO AND HOME MADE SALSA, RICE AND BEANS, GF TORTILLA
- SANTA CATALINA PIZZA BY THE SLICE
- SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!