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

Breakfast Monday’s to Friday’s 7am to 10:30am
“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 sliced fruits
• Bagels and house baked breakfast pastries
• Cereal bar
• Oatmeal with all the toppings

Assorted yogurts and cottage cheese
Full beverage station

Monday November 6th
San Clemente entrees and sides
Lunch
• Vietnamese style sliced pork loin with cilantro salad
• Sweet potato & kale wild fried rice with salted pepitas
• Ginger and garlic green beans
Dinner
• Lemon and dill salmon filet
• Whipped yucon gold potatoes
• Grilled asparagus

San Nicholas Deli
• Turkey, bacon and avocado club sandwich

Santa Rosa Grill
• Jalapeno popper burger with pepperjack cheese, tomatoes and cilantro mayo
• Impossible burger with gluten free bun and vegan cheese

Santa Catalina Mexican Grill
• Chicken tinga burrito with refried homemade black beans, rice and a lime/cilantro sour cream
• Vegan chicken burrito

Soup
• Chicken tortilla soup
• Vegetarian split pea soup

Santa Cruz Sweets
• Assorted cookies and sweet treats

Thursday November 9th
San Clemente entrees and sides
Lunch
• Orange chicken
• Steamed jasmine rice
• Julienne baby bok choy and carrots
Dinner
• Buffalo and lemon/pepper chicken wings
• Roasted potato wedges
• Garlic and lemon scented broccoli
• Grilled citrus and herb chicken breast with gouda cheese, red leaf lettuce, bacon and chive mayo on toasted focaccia bread
• Vegan chicken focaccia melt

Santa Rosa Grill (1030am-8pm)
• Philadelphia cheesesteak
• Vegan philadelphia cheesesteak wrap

Santa Catalina Mexican Grill
• Sautéed lime and garlic shrimp bowl
• Southwestern style farro
• Grilled red and yellow peppers
• Grilled vegetable torta, refried beans, lettuce, tomatoes, avocado, vegan cream and pico de gallo on a gluten friendly bun

Homemade soups
• Chicken tortilla soup
• Vegetarian tortilla soup

Tropical smoothies from 8am to 2:30 pm

Tuesdays November 7th
Lunch
• Lemon greek chicken thigh with black olives and roasted tomatoes
• Quinoa primavera
• Parsley potato wedges

San Nicholas Deli
• Seven grain avocado toast with roasted heirloom cherry tomatoes and radish

Santa Rosa Grill
• Pesto grilled chicken baquette with fresh mozzarella, basil pesto and balsamic glaze
• Vegan grilled cheese on gluten friendly bread

Santa Catalina Mexican Grill
• Chicken tinga burrito with refried homemade black beans, rice and a lime/cilantro sour cream
• Vegan chicken burrito

Soops
• Chicken tortilla soup
• Vegetarian split pea soup

Wednesday November 8th
San Clemente entrees and sides
Lunch
• Orange chicken
• Steamed jasmine rice
• Julienne baby bok choy and carrots

Dinner
• Buffalo and lemon/pepper chicken wings
• Roasted potato wedges

San Nicholas Deli
• Grilled citrus and herb chicken breast with gouda cheese, red leaf lettuce, bacon and chive mayo on toasted focaccia bread
• Vegan chicken focaccia melt

Santa Rosa Grill (1030am-8pm)
• Philadelphia cheesesteak
• Vegan philadelphia cheesesteak wrap

Santa Catalina Mexican Grill
• Sautéed lime and garlic shrimp bowl
• Southwestern style farro
• Grilled red and yellow peppers
• Grilled vegetable torta, refried beans, lettuce, tomatoes, avocado, vegan cream and pico de gallo on a gluten friendly bun

Homemade soups
• Chicken tortilla soup
• Vegetarian tortilla soup

Santa Cruz Sweets
• Assorted cookies and sweet treats

Thursday November 9th
San Clemente entrees and sides
Lunch
• Orange chicken
• Steamed jasmine rice
• Julienne baby bok choy and carrots

Dinner
• Buffalo and lemon/pepper chicken wings
• Roasted potato wedges

San Nicholas Deli
• Grilled citrus and herb chicken breast with gouda cheese, red leaf lettuce, bacon and chive mayo on toasted focaccia bread
• Vegan chicken focaccia melt

Santa Rosa Grill (1030am-8pm)
• Philadelphia cheesesteak
• Vegan philadelphia cheesesteak wrap

Santa Catalina Mexican Grill
• Sautéed lime and garlic shrimp bowl
• Southwestern style farro
• Grilled red and yellow peppers
• Grilled vegetable torta, refried beans, lettuce, tomatoes, avocado, vegan cream and pico de gallo on a gluten friendly bun

Homemade soups
• Chicken tortilla soup
• Vegetarian tortilla soup

Santa Cruz Sweets
• Assorted cookies and sweet treats

Thursday November 9th
San Clemente entrees and sides
Lunch
• Orange chicken
• Steamed jasmine rice
• Julienne baby bok choy and carrots

Dinner
• Buffalo and lemon/pepper chicken wings
• Roasted potato wedges
<table>
<thead>
<tr>
<th>Location</th>
<th>Menu Item</th>
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<tbody>
<tr>
<td>Santa Rosa Grill</td>
<td>Freshly carved spiral ham on toasted croissant with dijon honey mustard spread and butter lettuce</td>
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<td></td>
<td>Vegan heirloom tomato, arugula and hummus wrap</td>
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<td>8 ounce black angus burger with ortega chili, pepperjack cheese and chipotle mayo on toasted brioche bun</td>
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<td>Vegan grilled cheese</td>
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<td></td>
<td>Santa Catalina Mexican Grill</td>
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<td></td>
<td>Spicy chicken and bell pepper street tacos with pickled vegetables and cool cilantro lime ranch</td>
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<td>Vegan rice, black bean and vegan cheese burrito</td>
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<td>Homemade soups</td>
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<td>Baltimore style crab chowder</td>
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<td>Vegetarian lentil soup</td>
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<td>Santa Cruz sweets</td>
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<td>Assorted cookies and sweet treats</td>
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<td>Friday November 10th</td>
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<td>Veteran's Day Hours</td>
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<td>Brunch 10AM - 2PM</td>
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<td>Dinner 4PM - 8PM</td>
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<tr>
<td>San Clemente Entrees and Sides</td>
<td>Brunch</td>
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<td></td>
<td>Harissa and garlic roasted chicken thighs</td>
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<td>Moroccan vegetable stew with butternut squash and chickpeas</td>
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<td>Roasted eggplant and tomatoes</td>
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<td>Dinner</td>
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<td>BBQ brisket</td>
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<td>Creamy 4 cheese mac and cheese</td>
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<td>Garlic green beans</td>
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<td>San Nicholas deli</td>
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<td>Santa Fe BBQ chicken wrap with fresh avocado</td>
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<td>Grilled vegetable focaccia</td>
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<td>Santa Rosa Grill (1030AM - 8PM)</td>
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<td>Bacon and cheddar panini with sour apple aioli</td>
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<td>Vegan mushroom and cheese quesadilla</td>
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<td>Santa Catalina Mexican Grill</td>
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<td>Carne Asada tostadas with guacamole, rice and beans</td>
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<td>Vegan nachos with vegan beef strips</td>
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<td>Saturday &amp; Sunday</td>
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<td>November 11th &amp; 12th</td>
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<td>Brunch (10am-2pm)</td>
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<td>Full-service breakfast buffet</td>
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<td>Scrambled eggs, bacon, sausage, chef's choice breakfast side, tater tots</td>
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<td>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</td>
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<td>Omelet station</td>
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<td>Yogurt bar with organic granola</td>
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<td>Assorted daily hot entrees specials</td>
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<td>Cereal bar</td>
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<td>Deli, salad, and fruit station</td>
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<td>Hamburgers, chicken tenders and grilled cheese</td>
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<td>Dinner (4pm-8pm)</td>
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<td>San Clemente Entrees and Sides</td>
<td>Dinner</td>
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<td>Chef's choice of daily hot entree</td>
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<td>Chef's creation of sides</td>
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<td>Santa Catalina Mexican Grill</td>
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**Auxiliary Services**

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**University of California**

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**Fridays**

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**SATURDAY & SUNDAY NOVEMBER 11TH & 12TH**

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**Brunch (10am-2pm)**

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**Dinner (4pm-8pm)**

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**San Clemente Entrees and Sides**

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**Chef's Choice of Daily Hot Entree**

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**Chef's Creation of Sides**

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**SANTA CATALINA MEXICAN GRILL**

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**Chef's Creation**

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**SAN NICHOLAS DELI**

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**Deli, Salads, and Fruit Station**

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**SAN CLEMENTE ENTREES AND SIDES**

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**Hamburgers, Chicken Tenders, Corndog, and Grilled Cheese**

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**Chef's Creation**

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**SAN CLEMENTE ENTREES AND SIDES**

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**Chef's Choice of Daily Hot Entree**

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**Chef's Creation of Sides**

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**SANTA CATALINA MEXICAN GRILL**

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**Chef's Creation**

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