

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

NATIONAL PASTA DAY

PUMPKIN RAVIOLI WITH SAGE CREAM

SAUCE

MONDAY DECEMBER 12TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ORANGE CHICKEN
- STEAM RICE
- BABY BOK CHOY AND CARROTS

DINNER

- LASAGNA BOLOGNESE, MEAT COOKED WITH TOMATO AND BASIL, LAYERED WITH ITALIAN CHEESE
- 3 CHEESE LASAGNA, PESTO CREAM SAUCE
- 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)

- TSA BURGER, TURKEY PATTY, SWISS AND AVOCADO WITH PESTO AIOLI, LETTUCE, TOMATO AND ONIONS ON BRIOCHE
- **VEGAN/GF**— VEGAN CHICKEN, SWISS AND AVOCADO WITH PESTO AIOLI, LETTUCE, TOMATO AND ONIONS ON GF BUN

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 LENTIL
- BEEF AND BARLEY

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

TUESDAY DECEMBER 13TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN FRESCO WITH TOMATOES, ARTICHOKE, OLIVES, AND HERB SAUCE
- RICE PILAF
- GARDEN VEGETABLES

DINNER

- BAKED SALMON WITH LEMON DILL SAUCE
- ROASTED POTATOES

- RED PEPPER SPICED GREEN 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

- CAJUN BEEF TACOS, CAJUN SPICED CARNE ASADA, 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 LENTIL
- BEEF AND BARLEY

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

WEDNESDAY DECEMBER 14TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHILI LIME TILAPIA, CILANTRO BEURRE BLANC
- RICE PILAF
- VEGETABLE MEDLEY

DINNER

- BBQ BEEF TIPS WITH ONION AND BELL PEPPERS
- GARLIC WHIPPED 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
- **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)

- BBQ PULLED BEEF HOAGIE WITH MELTED CHEESE, SAUTEED ONIONS AND CHIPOTLE AIOLI
- **VEGAN/GF**— VEGAN GRILLED CHEESE WITH VEGAN MOZZARELLA, SRIRACHA, AND SMOKED JALAPENO VEGAN AIOLI WITH PICKLED CHILIES

SANTA CATALINA MEXICAN GRILL

- CRISPY GROUND BEEF TACOS, AVOCADO CREAM, LETTUCE, PICO DE GALLO, SALSA ROJA, CHEESE

- **VEGAN/GF**— CRISPY BEEF TACOS, VEGAN AVOCADO CREAM, LETTUCE, PICO DE GALLO, SALSA ROJA, VEGAN CHEESE

SANTA CATALINA PASTA & PIZZA

- SELECTION OF PASTA & PIZZA, CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- VEGETABLE LENTIL
- BEEF AND BARLEY

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

THURSDAY DECEMBER 20TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHEF'S CHOICE

DINNER

- CHEF'S CHOICE

SANTA ROSA BREAKFAST (7AM-1030AM)

- CHEF'S CHOICE

SAN NICHOLAS DELI

- CHEF'S CHOICE

SANTA ROSA GRILL (1030AM-8PM)

- CHEF'S CHOICE

SANTA CATALINA MEXICAN GRILL

- CHEF'S CHOICE

SANTA CATALINA PASTA & PIZZA

- CHEF'S CHOICE

HOMEMADE SOUPS

- CHEF'S CHOICE

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

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FRIDAY DECEMBER 21ST

SAN CLEMENTE ENTREES AND SIDES

LUNCH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHEF'S CHOICE

DINNER

- CHEF'S CHOICE

SANTA ROSA BREAKFAST (7AM-1030AM)

- CHEF'S CHOICE

SAN NICHOLAS DELI

- CHEF'S CHOICE

SANTA ROSA GRILL (1030AM-8PM)

- CHEF'S CHOICE

SANTA CATALINA MEXICAN GRILL

- CHEF'S CHOICE

SANTA CATALINA PASTA & PIZZA

- CHEF'S CHOICE

HOMEMADE SOUPS

- CHEF'S CHOICE

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

DECEMBER 17TH & 18TH

BREAKFAST (10am-2pm)

**PLEASE HAVE A HAPPY
AND SAFE HOLIDAY!**

WE ARE CLOSED

