**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 YOGURT AND COTTAGE CHEESE
  - FULL BEVERAGE STATION

**MONDAY FEBRUARY 26TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- LEMONGRASS CHICKEN
- STEAMED JASMINE RICE
- GINGER BABY BOK CHOY, CARROTS, AND GREEN BEANS

**DINNER**
- HOISIN GLAZED SALMON FILET
- WASABI WHIPPED POTATOES
- SESAME SCENTED BROCCOLI AND CARROTS

**SAN NICHOLAS DELI**
- TURKEY BLT CROSSIANT, HERB AIOLI, SWISS, TOMATOES AND LETTUCE
- HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON CHOICE OF BREAD

**SANTA ROSA GRILL**
- PRETZEL-BUN, RED SAUCE, AND VEGAN CHEESE

**SANTA CATALINA MEXICAN GRILL**
- CHICAGO BURRITO MOJADO, PORK CARNITAS, RICE, BEANS, CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND VEGAN CHEESE

**SOUPS**
- TURKEY RICE AND VEGETABLE
- VEGETABLE BARLEY

**TUESDAY FEBRUARY 27TH**

**LUNCH**
- LEMONY GREEK CHICKEN THIGH WITH BLACK OLIVES AND ROASTED TOMATOES
- QUINOA PRIMAVERA
- OREGANO DUSTED VEGETABLES

**DINNER**
- CHILI VERDE WITH PORK SIMMERED IN A ZESTY TOMATILLO SAUCE
- SPANISH RICE
- FRESH CORN AND BEAN BLEND, ROASTED RED PEPPERS AND ONIONS

**SAN NICHOLAS DELI**
- BACON AND WHITE CHEDDAR PANINI WITH SAUTEED GREEN APPLES AND ONIONS, GARLIC AIOLI

**SANTA ROSA GRILL**
- PHILADELPHIA CHEESESTEAK
- VEGETABLE BARLEY

**SANTA CRUZ SWEETS**
- ASSORTED COOKIES AND SWEET TREATS

**THURSDAY FEBRUARY 28TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- ANCHO CHICKEN AND CHEESE ENCHILADAS WITH SALSA ROJA
- 3 CHEESE AND SALSA VERDE ENCHILADAS
- YUCATAN RICE WITH ROASTED CORN AND BLACK BEANS

**DINNER**
- KOGI “KOREAN SAUCE” GLAZED PORK RIBS
- VEGETABLE CHOW MEIN
- GARLIC AND LEMON SCENTED BROCCOLI

**SAN NICHOLAS DELI**
- DYNAMIC DUO, SHAVED HAM, BACON, HONEY MUSTARD, ROASTED PEPPERS, ONIONS ON GRILLED FLAT BREAD

**SANTA ROSA GRILL**
- CHITCHOTLE BURRITO WITH RICE, REFRIED BEANS, FAJITA VEGETABLES, CHEESE, PICO DE GALLO, AND CHIPOTLE SAUCE

**HOMEMADE SOUPS**
- TURKEY RICE AND VEGETABLE
- VEGETABLE BARLEY

**SANTA CRUZ SWEETS**
- ASSORTED COOKIES AND SWEET TREATS

**THURSDAY FEBRUARY 29TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- HARISSA AND GARLIC WHOLE ROASTED CHICKEN
- MOROCCAN VEGETABLE STEW WITH BUTTERNUT SQUASH AND CHICKPEAS
- QUINA AND RICE BLEND

**DINNER**
- “CREEKSTONE FARMS” BBQ BEEF CHUCK ROAST
- CREAMY 4 CHEESE MAC AND CHEESE
- GARLIC GREEN BEANS

**SAN NICHOLAS DELI**
- SALAMI, PROSCIUTTO AND MORTADELLA CIABATTA MELT, FRESH MOZZARELLA, PESTO, TOMATOES AND RED ONIONS

**SANTA ROSA GRILL**
- 8 OUNCE SHORT RIB AND CHUCK BURGER WITH ORTEGA CHILI, PEPPERJACK CHEESE AND CHIPOTLE MAYO ON TOASTED BRIOCHE BUN
SANTA CATALINA MEXICAN GRILL
• SPICY CHICKEN AND BELL PEPPER STREET TACOS WITH PICKLED VEGETABLES AND COOL CILANTRO LIME RANCH
• VEGAN RICE, BLACK BEAN AND VEGAN CHEESE BURRITO
HOMEMADE SOUPS
• MANHATTAN SEAFOOD CHOWDER
• CREAM TOMATO
SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS
FRIDAY MARCH 1ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• BAKED SNAPPER WITH VANILLA SAFFRON AND LEMON CREAM SAUCE
• WILD RICE PILAF
• ROASTED GARDEN VEGETABLES
DINNER
• SURF AND TURF, BAKED CHICKEN BREASTED TOPPED WITH SAUTÉED SHRIMP IN A LEMON HERB CREAM SAUCE
• GARLIC WHIPPED POTATOES
• GARDEN SAUTÉED VEGETABLE
SAN NICHOLAS DELI
• ROASTED VEGETABLES CAPRESE AND ARUGULA FLAT BREAD, FRESH MOZZARELLA, TOMATOES AND BALSAMIC GLAZE
SANTA ROSA GRILL
• FISH N CHIPS, BATTERED WILD COD, SERVED WITH CAJUN TARTAR SAUCE
• VEGAN GRILLED CHEESE ON SOURDOUGH, TOMATOES, CILANTRO, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE
SANTA CATALINA MEXICAN GRILL
• CILANTRO LIME SHRIMP TOSTADA, WITH CHIPOTLE CABAGE, PICO DE GALLO, AND AVOCADO CREAM
HOMEMADE SOUPS
• MANHATTAN SEAFOOD CHOWDER
• CREAM TOMATO
• SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS
SATURDAY & SUNDAY MARCH 2ND & 3RD
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