

### 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 MARCH 6<sup>TH</sup>

#### SAN CLEMENTE ENTREES AND SIDES

##### LUNCH

- HAWAIIAN GRILLED CHICKEN THIGH, PINEAPPLE AND RED BELL PEPPER SWEET GINGER GLAZE
- STEAMED RICE
- BABY BOK CHOY AND CARROTS

##### DINNER

- CHIMICHURRI SLICED FLANK STEAK
- CILANTRO WHIPPED POTATOES
- GARLIC AND LOCAL FARMED VEGETABLES

#### 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

- SILVIA'S FAMOUS CRANBERRY CHICKEN SALAD, TOASTED FLAT BREAD
- **VEGAN/GF**—GARLIC HUMMUS GF WRAP, LETTUCE, TOMATO, ONION, VEGAN TANDOORI AIOLI

#### SANTA ROSA GRILL (1030AM-8PM)

- BBQ BACON CHEESEBURGER. ONION RINGS, LETTUCE, TOMATO, HONEY MUSTARD SAUCE ON BRIOCHE
- **VEGAN/GF**— GRILLED VEGETABLE MELT, WITH SAUTÉED ONIONS, VEGAN CHEESE & VEGAN GARLIC AIOLI ON GF BUN

#### SANTA CATALINA MEXICAN GRILL

- MEXICAN STYLE PIZZA, CARNITAS, REFRIED BEANS, CHIPOTLE CHICKEN, SHREDDED CHEESE, AVOCADO CREAM AND PICO DE GALLO
- **VEGAN/GF**— MEXICAN STYLE PIZZA, REFRIED BEANS, VEGAN CHIPOTLE CHICKEN, VEGAN SHREDDED CHEESE, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A CRISPY CORN TORTILLA SHELL

#### SANTA CATALINA PIZZA BY THE SLICE

- SELECTION OF THE PIZZA CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

#### HOMEMADE SOUPS

- PORK POSOLE
- POTATO LEEK

#### SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

### TUESDAY MARCH 7<sup>TH</sup>

#### IN HONOR OF

#### "NATIONAL CEREAL DAY"

#### AN ASSORTMENT OF CEREALS, MENU CREATIONS AND DESSERT

#### SAN CLEMENTE ENTREES AND SIDES

##### LUNCH

- CORN FLAKE BREAD RANCH CHICKEN BREAST, RANCH MARINATED CHICKEN COATED IN CORN FLAKES WITH A PESTO CREAM SAUCE
- BUTTERMILK WHIPPED POTATOES

- ROASTED HERB VEGETABLES

##### DINNER

- RICE CRISPY CRUSTED BAKED COD, LEMON CAPER SAUCE
- HERB RICE PILAF
- CARROTS, RED BELL PEPPERS, AND BROCCOLI

#### 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

- 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)

- ITALIAN MEATBALL SANDO ON ITALIAN ROLL, MOZZARELLA, MARINARA, PESTO AIOLI,
- **VEGAN/GF**— ITALIAN VEGAN MEATBALLS ON GF BREAD, VEGAN MOZZARELLA, MARINARA,

#### SANTA CATALINA MEXICAN GRILL

- CALI STYLE CRISPY FISH TACOS, FLAME ROASTED CORN POPURRI, CHIPOTLE AIOLI, QUESO FRESCO, AND AVOCADO PICO DE GALLO
- **VEGAN/GF**— CALI STYLE VEGGIE TACOS, FLAME ROASTED CORN POPURRI, VEGAN CHIPOTLE AIOLI, VEGAN CHEESE, AND AVOCADO PICO DE GALLO

#### SANTA CATALINA PIZZA BY THE SLICE

- SELECTION OF THE PIZZA CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

#### HOMEMADE SOUPS

- PORK POSOLE
- POTATO LEEK

#### SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

### WEDNESDAY MARCH 8<sup>TH</sup>

#### SAN CLEMENTE ENTREES AND SIDES

##### LUNCH

- BBQ CHICKEN, MANGO PICO DE GALLO
- GARLIC WHIPPED POTATOES
- GREEN BEAN AND CORN MEDLEY

##### DINNER

- GARLIC CRUSTED PORK LOIN, PEPPERONCINI CREAM SAUCE
- HERB ROASTED POTATOES
- CARROTS, ONIONS, AND BROCCOLI

#### 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)

- BUFFALO TEMPURA CHICKEN WRAP, BUTTERMILK RANCH COLESLAW, PICKLES, AND TOMATOES

- **VEGAN/GF**— BUFFALO VEGAN TEMPURA CHICKEN WRAP, VEGAN RANCH COLESLAW, PICKLES, AND TOMATOES

SANTA CATALINA MEXICAN GRILL

- BEEF BARBACOA QUESADILLA WITH CHIPOTLE SAUCE, SOUR CREAM, AVOCADO DE GALLO
- **VEGAN/GF**—VEGAN CHICKEN QUESADILLA WITH VEGAN CHIPOTLE SAUCE, VEGAN CREAM, AVOCADO DE GALLO, AND VEGAN CHEESE

SANTA CATALINA PIZZA BY THE SLICE

- SELECTION OF THE PIZZA CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- PORK POSOLE
- POTATO LEEK

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

**THURSDAY MARCH 9<sup>TH</sup>**

SAN CLEMENTE ENTREES AND SIDES

**LUNCH**

- MARKET ALLEY ROTISSERIE CHICKEN, WITH LEMON HERB HOUSE RUB
- ROASTED HERB POTATOES
- BROCCOLI MEDLEY

**DINNER**

- STEAK HOUSE GRILLED TRI TIP, BRAISED SHITAKE MUSHROOMS AND BLEU CHEESE DEMI GLACE
- BROCCOLI, CARROTS AND RED PEPPERS SAUTÉED
- BUTTERY WHIPPED POTATOES

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

- SOUTHWESTERN CHICKEN WRAP, BBQ CHICKEN, CORN, BLACK BEANS, BELL PEPPERS, CHEESE, LETTUCE, CHIPOTLE AIOLI
- **VEGAN/GF**— SOUTHWESTERN VEGAN CHICKEN WRAP, BBQ CHICKEN, CORN, BLACK BEANS, BELL PEPPERS, VEGAN CHEESE, LETTUCE, VEGAN CHIPOTLE AIOLI, GF WRAP

SANTA ROSA GRILL (1030AM-8PM)

- CALIFORNIA DIP, SHAVED ROAST BEEF, SAUTEED ONIONS, MUSHROOMS, PROVOLONE ON A TOASTED HOAGIE, SIDE OF AU JUS DIPPING SAUCE
- **VEGAN/GF**— CALIFORNIA DIP, VEGAN BEEF, SAUTEED ONIONS, MUSHROOMS, VEGAN CHEESE ON A TOASTED GF HOAGIE, SIDE OF VEGETABLE AU JUS DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- BURRITO MOJADO, PORK PASTOR, RICE, BEANS, PICO DE GALLO, CHEESE SMOTHERED IN HOUSE RED SAUCE
- **VEGAN/GF**— BURRITO MOJADO, TANGY VEGAN CHICKEN, RICE, BEANS, PICO DE GALLO, SMOTHERED IN HOUSE RED SAUCE, VEGAN CHEESE

SANTA CATALINA PIZZA BY THE SLICE

- SELECTION OF THE PIZZA CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- SEAFOOD CHOWDER
- VEGETARIAN TOMATO BISQUE

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

**FRIDAY MARCH 10<sup>TH</sup>**

SAN CLEMENTE ENTREES AND SIDES

**LUNCH**

- CHICKEN CORDON BLEU, CHICKEN BREAST STUFFED WITH HAM AND CHEESE, WITH GARDEN HERB CREAM SAUCE
- RICE PILAF
- VEGETABLE MEDLEY

**DINNER**

- MISO GLAZED SALMON, PINEAPPLE LEMON CREAM SAUCE
- GINGER SCENTED WHIPPED POTATOES
- GARLIC SCENTED LOCAL FARMED VEGETABLES

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

- CAPRESE CIABATTA, FRESH MOZZARELLA, TOMATOES, ONIONS BALSAMIC GLAZE AND PESTO MAYO TOASTED
- **VEGAN/GF**— CAPRESE MELT, VEGAN MOZZARELLA, TOMATOES, ONIONS BALSAMIC GLAZE AND SPINACH TOASTED, 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

- CHILI LIME TILAPIA FAJITA HOAGIE, SAUTEED BELL PEPPERS, ONIONS, TOMATOES, TOPPED WITH GUACAMOLE AND CREMA ON A HOAGIE ROLL
- **VEGAN/GF**—CHIPOTLE VEGAN CHICKEN WRAP, SAUTEED BELL PEPPERS, ONIONS, AND TOMATOES WITH VEGAN NACHO CHEESE

SANTA CATALINA PIZZA BY THE SLICE

- SELECTION OF THE PIZZA CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- SEAFOOD CHOWDER
- VEGETARIAN TOMATO BISQUE

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

**SATURDAY & SUNDAY**

**MARCH 11<sup>TH</sup> & 12<sup>TH</sup>**

**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

