

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 MAY 13TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- HERB GRILLED CHICKEN BREAST WITH PESTO SUNDRIED TOMATO SAUCE
- RICE PILAF
- GARLIC SCENTED LOCAL FARMED VEGETABLES

DINNER

- STEAK MARSALA, SLICES OF TENDER STEAK WITH MUSHROOMS AND MARSALA CREAM SAUCE
- GARLIC WHIPPED POTATOES
- ITALIAN VEGETABLE MEDLEY

SAN NICHOLAS DELI

- TURKEY, ORTEGA CHILI, PEPPERJACK CHEESE ON TOASTED TELERA ROLL

SANTA ROSA GRILL 4PM TO 8PM

- WHAM BURGER, BEEF PATTY TOPPED WITH SLICED HAM, SWISS, THOUSAND ISLANDS, LETTUCE, TOMATO ON BRIOCHE, WITH SWEET POTATO FRIES

SANTA CATALINA MEXICAN GRILL 4PM TO 8PM

- CALIFORNIA CHICKEN BURRITO, ANCHO SPICED CHICKEN, CHEESE, REFRIED BEANS, SEASONED SWEET POTATO FRIES, PICO DE GALLO, AND AVOCADO CREAM SAUCE ON FLOUR TORTILLA

- CALIFORNIA VEGAN CHICKEN BURRITO, VEGAN CHEESE, REFRIED BEANS, SEASONED SWEET POTATO FRIES, PICO DE GALLO, AND AVOCADO VEGAN CREAM SAUCE ON GF TORTILLA

SOUPS

- CHICKEN TORTILLA
- VEGETARIAN LENTIL

TUESDAY MAY 14TH

LUNCH

- BAKED CHICKEN WITH FLORENTINE SAUCE, SPINACH AND ARTICHOKE CREAM SAUCE
- MASHED POTATOES
- BALSAMIC GLAZED ROASTED VEGETABLES

DINNER

- MISO GLAZED SALMON, GINGER/SHIITAKE MUSHROOM BEURRE BLANC SAUCE
- CALROSE AND FORBIDDEN RICE
- SWEET SOY GLAZED STIR FRY VEGETABLES

SAN NICHOLAS DELI

- SILVIA'S FAMOUS CHICKEN SALAD
- CROISSANT WITH DRIED CRANBERRIES, CELERY AND LITE MAYO

SANTA ROSA GRILL

- EIFFEL TOWER CRISPY CHICKEN PATTY, FRIED CHICKEN, HAM AND MELTED SWISS, HONEY MUSTARD, LETTUCE, TOMATOES ON BRIOCHE

SANTA CATALINA MEXICAN GRILL

- CREOLE SHRIMP TACOS, CAJUN SPICED SHRIMP, SAUTÉED BELL PEPPERS, ONIONS, LETTUCE, AVOCADO DE GALLO, CHIPOTLE AIOLI
- CREOLE VEGGIE TACOS, CAJUN SPICED CORN AND BLACK BEANS, SAUTÉED BELL PEPPERS, ONIONS, LETTUCE, AVOCADO DE GALLO, VEGAN CHIPOTLE AIOLI

SOUPS

- CHICKEN TORTILLA
- VEGETARIAN LENTIL

WEDNESDAY MAY 15TH

WILD WING

WEDNESDAY

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- TRADITIONAL BUFFALO SAUCE
- ASIAN GINGER BBQ SAUCE
- CHIPOTLE LIME QUINOA PILAF

DINNER

- MANDARIN ORANGE CHICKEN
- VEGETABLE CHOW MEIN
- SOY GINGER SPICED CARROTS, BROCCOLI, AND PEPPERS

SAN NICHOLAS DELI

- ROAST BEEF, PEPPER JACK, AND ARUGULA CIABATTA WITH HORSE RADISH & BALSAMIC AIOLI

SANTA ROSA GRILL (1030AM-8PM)

- PESTO GRILLED CHICKEN EVERYTHING BRIOCHE BUN, WITH FRESH MOZZARELLA, BASIL PESTO, AND BALSAMIC GLAZE

SANTA CATALINA MEXICAN GRILL

- BURRITO MOJADO, BEEF BARBACOA, RICE, BEANS, CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND CHEESE
- VEGAN BURRITO MOJADO, RICE, BEANS, VEGAN CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND VEGAN CHEESE

HOMEMADE SOUPS

- CHICKEN TORTILLA
- VEGETARIAN LENTIL

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

THURSDAY MAY 16TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- KOREAN BBQ GRILLED CHICKEN THIGHS, SWEET AND TANGY SOY GLAZE
- SESAME SCENTED STEAMED RICE
- BROCCOLI FLORETS

DINNER

- BBQ TRI TIP
- CREAMY MAC AND CHEESE
- GARLIC GREEN BEANS

SAN NICHOLAS DELI

- TURKEY BLT FLATBREAD, HERB AIOLI, SWISS, TOMATOES AND LETTUCE
- HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD

SANTA ROSA GRILL (1030AM-8PM)

- CHILI BACON CHEESEBURGER, PICKLES, ONIONS, TOMATOES WITH CHIPOTLE AIOLI, PRETZEL BUN
- VEGAN GRILLED CHEESE SANDWICH, LETTUCE, TOMATOES VEGAN CHEESE AND VEGAN CHIPOTLE AIOLI, SOURDOUGH BREAD

SANTA CATALINA MEXICAN GRILL

- GROUND BEEF CRISPY TACO SUPREME, SEASONED BEEF, LETTUCE, TOMATOES, ONIONS, PICO DE GALLO, PICKLED JALAPENO AND SOUR CREAM
- VEGAN GROUND BEEF CRISPY TACO SUPREME, SEASONED VEGAN CHICKEN, LETTUCE, TOMATOES, ONIONS, PICO DE GALLO, PICKLED JALAPENO AND VEGAN CREAM

HOMEMADE SOUPS

- NEW ENGLAND CLAM CHOWDER
- VEGETARIAN BLACK BEAN SOUP

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY MAY 17TH

FAREWELL SURF AND TURF

SAN CLEMENTE ENTREES AND SIDES

LUNCH & DINNER

- "HARRIS RANCH" GRASS FED NEW YORK STRIP STEAK, SAUTEED WARM WATER WILD SHRIMP IN LEMON BUTTER SAUCE
- SPINACH ARTICHOKE AND PARMESAN WHIPPED POTATOES
- LOCALLY FARMED VEGETABLES

SAN NICHOLAS DELI

- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL, AND TOMATOES
- VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA

SANTA ROSA GRILL (1030AM-8PM)

- PUB FRIED WILD COD HOAGIE, LETTUCE, TOMATOES, PICKLES SERVED WITH TARTAR SAUCE AND LEMON WEDGES
- VEGAN GRILLED CHEESE, SOURDOUGH, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- CHICKEN TAQUITOS WITH LETTUCE, SOUR CREAM, PICO DE GALLO AND QUESO FRESCO, SERVED WITH REFRIED BLACK BEANS AND CILANTRO RICE
- VEGAN CHICKEN QUESADILLA, WITH VEGAN CHEESE, VEGAN AVOCADO CREAM AND PICO DE GALLO

HOMEMADE SOUPS

- NEW ENGLAND CLAM CHOWDER
- VEGETARIAN BLACK BEAN SOUP

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

MAY 18TH & 19TH

*****CLOSED*****

**"HAVE A SAFE
SUMMER BREAK"**

Auxiliary