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 AUGUST 29TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• ORANGE CHICKEN
• STEAM RICE
• BABY BOK CHOY AND CARROTS
DINNER
• MISO GLAZED WILD COD, PINEAPPLE LEMON CREAM SAUCE
• WASABI WHIPPED POTATOES
• GARLIC SCENTED LOCAL FARMED VEGETABLES
HOMEMADE SOUPS
• CHICKEN TORTILLA
• VEGETARIAN SPLIT PEA SOUP
SANTA ROSA BREAKFAST (7AM-10:30AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROSSANT, TATER TOTS
• 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
SAN CATALINA MEXICAN GRILL
• GROUND BEEF CRISPY TACO SUPREME, SEASONED BEEF, ONIONS, CILANTRO, PICO

TUESDAY AUGUST 30TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• BBQ CHICKEN, MANGO PICO DE GALLO
• GARLIC WHIPPED POTATOES
• GREEN BEAN AND CORN MEDLEY
DINNER
• TIKKA MASALA MARINATED ¾ CHICKEN, YELLOW CURRY SAUCE WITH ROASTED CHICKEN
• JASMIN RICE
• CARROTS, ONIONS, AND EGGPLANT
SANTA ROSA BREAKFAST (7AM-10:30AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROSSANT, TATER TOTS
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
• CRANBERRY CHICKEN SALAD, TOASTED NAAN BREAD, TANDOORI AIOLI
• VEGAN/GF—CURRY HUMMUS GF WRAP, LETTUCE, TOMATO, ONION, VEGAN TANDOORI AIOLI

WOW WEDNESDAY
STEAKHOUSE

SAN CLEMENTE ENTREES AND SIDES
LUNCH AND DINNER
• GARLIC CRUSTED FILET TENDERLOIN, CARVED TO ORDER, HARRIS RANCH, CALIFORNIA CENTRAL VALLEY
• BROCCOLI AND CARROTS
• BAKED POTATO BAR WITH: CHEESE, SOUR CREAM, BACON, GREEN ONIONS, AND VEGAN BACON BITS

SAN ROSA BREAKFAST (7AM-10AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROSSANT
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
• CRANBERRY CHICKEN SALAD, TOASTED NAAN BREAD, TANDOORI AIOLI
• VEGAN/GF—CURRY HUMMUS GF WRAP, LETTUCE, TOMATO, ONION, VEGAN TANDOORI AIOLI

SAN CATALINA MEXICAN GRILL
• GROUND BEEF CRISPY TACO SUPREME, SEASONED BEEF, LETTUCE, PICO DE GALLO, SOUR CREAM AND TOMATILLO SALSA, RICE, AND BEANS
• VEGAN/GF—VEGAN CHICKEN BURRITO SEASONED BEEF, ONIONS, CILANTRO, PICO
DE GALLO AND HOME-MADE SALSA, RICE AND BEANS, GF TORTILLA
HOMEMADE SOUPS
• CHICKEN TORTILLA
• VEGETARIAN SPLIT PEA SOUP
SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS
THURSDAY SEPTEMBER 1ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN EGGPLANT PARMESAN, LAYERED BREADED CHICKEN, EGGPLANT WITH MARINARA AND MOZZARELLA
• RICE PILAF
• SAUTÉED ITALIAN VEGETABLES
DINNER
• CHILI LIME TILAPIA, CILANTRO VERDE SAUCE
• CUMIN WHIPPED POTATOES
• SAUTÉED SQUASH AND PEPPERS
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)
• 3 WAY HOAGIE, ROAST BEEF, CORN BEEF AND PASTRAMI, MIXED WITH SAUTÉED ONIONS, CHEESE AND DIJON AIOLI
• VEGAN/GF—VEGAN CHICKEN SANDWICH, MIXED WITH SAUTÉED ONIONS, VEGAN CHEESE, LETTUCE, TOMATOES AND VEGAN DIJON AIOLI
SANTA CATALINA MEXICAN GRILL
• PORK PASTOR TORTA, WITH CHIPOTLE SAUCE, LETTUCE, BEANS, PICO DE GALLO AND COTIJA CHEESE
• VEGAN/GF—VEGETABLE FAJITA TOSTADA, WITH CHIPOTLE SAUCE, LETTUCE, PICO DE GALLO AND COTIJA CHEESE
HOMEMADE SOUPS
• BEEF AND VEGETABLE BARLEY
• VEGETARIAN TOMATO BISQUE
SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS
FRIDAY SEPTEMBER 2ND
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• GREEN THAI CURRY CHICKEN WITH PEPPERS AND ONIONS
• JASMIN RICE
• VEGETABLE MEDLEY
DINNER
• LEMON PEPPER ROASTED WHOLE CHICKEN
• ROASTED HERB POTATOES
• BROCCOLI MEDLEY
SAN NICHOLAS DELI
• TURKEY BLT WRAP WITH BACON, TOMATO, LETTUCE, PEPPER JACK CHEESE & RANCH DRESSING
• VEGAN/GF—VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLO
SAN CRUZ GRILL (1030AM-8PM)
• FISH N CHIPS, BATTERED WILD COD, SERVED WITH CAJUN TARTAR SAUCE
• VEGAN/GF—VEGAN GRILLED CHEESE, TOMATOES, ONION SERVED WITH A CAJUN VEGAN DIPPING SAUCE
HOMEMADE SOUPS
• BEEF AND VEGETABLE BARLEY
• VEGETARIAN TOMATO BISQUE
SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS
SATURDAY & SUNDAY
SEPTEMBER 3RD & 4TH
BREAKFAST (10am-2pm)
• FULL-SERVICE BREAKFAST BUFFET
• SCRAMBLED EGGS, BACON, SAUSAGE, CHEF’S CHOICE BREAKFAST SIDE, TATER TOTS
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD
AVAILABLE
SAN NICHOLAS DELI
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• ASSORTED DAILY HOT ENTREE SPECIALS
• CEREAL BAR
• DELI, SALAD, AND FRUIT STATION
SAN CRUZ GRILL
• HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE