

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 6th

SAN CLEMENTE ENTREES AND SIDES

- BLACKENED SALMON, LEMON CREAM SAUCE WITH AVOCADO AND STRAWBERRY SALSA
- RICE PILAF
- LOCAL FARMED VEGETABLES

DINNER

- SANTA MARIA TRI TIP, BBQ AU JUS
- ROASTED RED POTATOES
- GARDEN VEGETABLE MEDLEY

SAN NICHOLAS DELI

- BLACK FOREST HAM AND HARD SALAMI WITH SMOKED GOUDA CHEESE, EXTRA VIRGIN OLIVE OIL, VINEGAR, MAYO, LETTUCE, TOMATO AND ONIONS ON SOURDOUGH

SANTA ROSA GRILL

- BBQ CALI BURGER, BEEF PATTY, BACON, ONION RINGS, PEPPERJACK CHEESE, LETTUCE, TOMATOES, BBQ SAUCE ON A PRETZEL BUN

SANTA CATALINA MEXICAN GRILL

- GROUND BEEF CRISPY TACO SUPREME, SEASONED BEEF, LETTUCE, TOMATOES, ONIONS, PICO DE GALLO, PICKLED JALAPENO AND SOUR CREAM
- VEGAN /GF CRISPY TACO SUPREME, CHIPOTLE LIME RED QUINOA & RICE BLEND, LETTUCE, TOMATOES, ONIONS, PICO DE GALLO, PICKLED JALAPENO AND VEGAN CREAM

HOMEMADE SOUPS

- ARROZ CON POLLO
- VEGETABLE KALE AND BARLEY

SANTA CRUZ SWEETS

ASSORTED COOKIES AND SWEET TREATS

TUESDAY MAY 7th

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHERRY WOOD SMOKED GRILLED BBQ CHICKEN BREAST, FIRE ROASTED CORN AND ROASTED BELL PEPPER RELISH
- ROASTED HERB RED POTATOES
- ROASTED ONIONS, CARROTS AND SQUASH

DINNER

- TERIYAKI GLAZED PORK LOIN, PICKLED GINGER, CUCUMBER AND ONIONS
- CILANTRO RICE
- SESAME BROCCOLI AND CARROTS

SAN NICHOLAS DELI

- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON SPROUTED GRAIN WHEATBERRY

SANTA ROSA GRILL

- CALI SALMON BURGER, LETTUCE, TOMATOES, ONIONS WITH AVOCADO TARTAR SAUCE ON A BRIOCH BUN

SANTA CATALINA MEXICAN GRILL

- TRI TIP BURRITO, SPANISH RICE, GRILLED CORN AND BLACK BEAN PICO DE GALLO CHEESE, TOMATILLO CREMA
- VEGAN SPANISH RICE, GRILLED CORN AND BLACK BEAN PICO DE GALLO, VEGAN CHEESE, VEGAN TOMATILLO CREMA

HOMEMADE SOUPS

- ARROZ CON POLLO
- VEGETABLE KALE AND BARLEY

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

WEDNESDAY MAY 8th

WOW WEDNESDAY

STEAK HOUSE DINNER

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MANDARIN ORANGE CHICKEN
- STEAMED JASMIN RICE
- ROASTED SQUASH, PEPPERS, EGGPLANT AND TOMATOES

DINNER

- "HARRIS RANCH" GRASS FED TRI TIP WITH CHIMICHURRI SAUCE,
- BAKED POTATO BAR, WITH BACON, CHEESE, SOUR CREAM AND GREEN ONIONS

- LEMON PEPPER BROCCOLI FLORETS

SAN NICHOLAS DELI

- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL PESTO, AND TOMATOES

SANTA ROSA GRILL

- CRISPY CHICKEN TENDER WITH SLICED JALAPENOS, ONIONS, TOMATOES, MELTED PEPPER JACK ON AN TELERA ROLL WITH CHIPOTLE AIOLI

SANTA CATALINA MEXICAN GRILL

- PORK PASTOR BOLILLO, WITH PICKLED ONION, PICO DE GALLO, AVOCADO CHIPOTLE CREAM, LETTUCE, QUESO FRESCO

- VEGAN BLACK BEAN AND CORN BOLILLO, VEGAN CHEESE, PICKLE ONIONS, VEGAN AVOCADO CHIPOTLE CREAM

HOMEMADE SOUPS

- ARROZ CON POLLO
- VEGETABLE KALE AND BARLEY

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

THURSDAY MAY 9th

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MEDITERRANEAN GRILLED CHICKEN, LEMON HERB BROTH, SUNDRIED TOMATOES, ARTICHOKE AND KALAMATA OLIVE RELISH
- ORGANIC BROWN RICE
- ROASTED ONIONS, CARROTS AND SQUASH

DINNER

- LEMON BAKED LOCAL ROCK COD, GARLIC HERB CREAM SAUCE
- RICE PILAF
- LOCALLY FARMED VEGETABLES

SAN NICHOLAS DELI

- BLTA" BACON, ROCKET LETTUCE (ARUGULA), TOMATOES AND AVOCADO ON TOASTED CIABATTA BREAD
- VEGAN/GF—GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS

SANTA ROSA GRILL

- ISLANDERS CHICKEN SANDWICH, TERIYAKI GLAZE, PINEAPPLE, ONIONS, TOMATOES, SWISS ON A BRIOCHE BUN
- GARDEN BURGER WITH GLUTEN FREE BUN AND VEGAN CHEESE

SANTA CATALINA MEXICAN GRILL

- CHICKEN TAQUITOS, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- VEGAN CHEESE QUESADILLA, GF TORTILLA, VEGAN CREAM, ONIONS, AND CILANTRO

HOMEMADE SOUPS

- RED CHICKEN POZOLE
- SPINACH, ORZO, AND TOMATO

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY MAY 10TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN PARMESAN, TOMATO BASIL SAUCE
- ORZO PRIMAVERA
- LOCALLY FARMED VEGETABLES

DINNER

- GARLIC BEEF TIPS WITH ONIONS AND BELL PEPPERS
- HOMESTYLE MASHED POTATOES
- STEAMED BROCCOLI AND CARROTS
- VEGETABLES

SAN NICHOLAS DELI

- SMOKED SALMON SCHMEAR ON AN EVERYTHING BRIOCHE BUN, HONEY MUSTARD, SPINACH, TOMATOES AND ONIONS

- VEGAN GRILLED CHEESE, TOMATOES AND CHOICE OF TOPPINGS ON SOURDOUGH

SANTA ROSA GRILL

- PUB STYLE FISH AND CHIPS, MALT VINAGER TARTAR SAUCE

- VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CHIPOTLE VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- PAPA CHICKEN BURRITO, FAJITA CHICKEN, REFRIED BEANS, FRENCH FRIES RICE, AVOCADO CREMA, PICO DE GALLO AND CHEESE

- BAJA FAJITA VEGETABLE BURRITO, RICE, VEGAN AVOCADO CREMA, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS

HOMEMADE SOUPS

- RED CHICKEN POZOLE
- SPINACH, ORZO, AND TOMATO

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

MAY 11th & 12th

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