ISLANDS CAFE DINING HALL

**Hours:** Monday – Friday:
- Breakfast: 7am-10:30am
- 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 August 28th**
- **San Clemente Entrees and Sides**
  - Lunch:
    - Carribean jerk chicken with grilled pineapple/pablano relish
    - Brown rice pilaf
    - Brazilian vegetable bean feijoada
  - Dinner:
    - Chicken parmesan
    - Orzo pasta and garlic spinach medley
    - Sauteed vegetables
- **San Nicholas Deli**
  - Roast beef with pepperjack cheese, grilled red onions and horseradish aioli
  - Mediterranean plate
- **Santa Rosa Grill**
  - Pretzel burger with swiss cheese, lettuce, tomatoes and honey mustard mayo
  - Garden burger with gluten free bun and vegan cheese

**Santa Catalina Mexican Grill**
- Tortilla crusted tilapia tacos with mango de gallo, avocado and a chipotle/pineapple sauce
- Refried vegan black beans and citrus rice
- Vegan beef burrito with gluten free tortilla and vegan cheese

**Soups**
- Pork pozole
- Vegetarian pozole

**Tuesday August 29th**
- **Asian Short Rib Rice Bowls**
  - (Lunch and Dinner)
  - Shredded Harris Ranch boneless beef shortribs over organic brown rice or quinoa, stir fry vegetables and assorted toppings.
  - **Santa Nicholas Deli**
  - Fresh ahi tuna or sesame roasted tofu salad wrap with wasabi mayo, napa cabbage slaw and spinach tortilla
  - **Santa Rosa Grill**
  - Grilled chicken breast ciabatta with red leaf lettuce, heirloom tomatoes and balsamic glaze with sweet potato fries
  - **Santa Catalina Mexican Grill**
  - Chicken taquitos with guacamole and cilantro lime dipping sauce
  - Vegetarian sweet potato/black bean tacos

**Soups**
- Pork pozole
- Vegetarian pozole

**Wednesday August 30th**
- **San Clemente Entrees and Sides**
  - Lunch:
    - BBQ Pulled Pork sliders
    - Fresh corn and hominy
    - Creamy coleslaw
    - Carrots, broccoli, and peppers
  - Dinner:
    - Krab stuffed whitefish with lemon dill sauce
    - Wild rice pilaf
    - Garlic green beans
  - **San Nicholas Deli**
  - Carving board herb roasted turkey breast croissant with applewood

**Homemade Soups**
- Pork pozole
- Vegetarian pozole
  - **Santa Cruz Sweets**
  - Assorted cookies and sweet treats

**Thursday August 31st**
- **San Clemente Entrees and Sides**
  - Lunch:
    - Teriyaki beef tips with charred green onion sauce
    - Jasmine rice
    - Garlic stir fry broccoli
  - **Santa Nicholas Deli**
  - Mango salmon with lite white wine butter sauce
  - Curried green lentils
  - Grilled asparagus
  - **Santa Rosa Grill**
  - Smoked bacon, avocado, butter lettuce and chive mayo
  - **Vegan/GF**
  - Grilled GF bread, vegan cheese, olives, and roasted peppers
  - **Santa Catalina Mexican Grill**
  - Chicken carnitas torla, refried beans, lettuce, tomatoes, queso fresco, avocado cream and pico de gallo
  - **Vegan/GF**
  - Grilled vegetable torta, refried beans, lettuce, tomatoes, avocado vegan cream and pico de gallo on a gluten friendly bun

**Breakfast Monday’s to Friday’s 7am to 10:30am**
VEGATBLES SERVED WITH NAAN BREAD AND OLIVES
SANTA ROSA GRILL (1030AM-8PM)
• GRILLED JALAPENO BACON, HAM AND PEPPERJACK CHEESE ON TEXAS TOAST
• VEGAN/GF—VEGAN GRILLED CHEESE

SANTA ROSA GRILL (1030AM-8PM)
• MEDIUM RARE SOY CHARRED TUNA SANDWICH ON BRIOCHIE ROLL WITH MIZUNA SALAD
• VEGAN/GF—VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL
• LIME/CILANTRO SHRIMP BURRITO WITH CABBAGE SLAW, FAJITA STYLE VEGETABLES AND TAHINE DRESSING
• VEGAN/GF— FAJITA VEGETABLES, REFRIED BEANS AND SPANISH RICE TOSTADA, ONIONS, CILANTRO, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, VEGAN CHEESE, CHIPOTLE SAUCE

HOMEMADE SOUPS
• NEW ENGLAND CLAM CHOWDER
• VEGETARIAN CREAM OF BROCCOLI

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• NEW ENGLAND CLAM CHOWDER
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SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY
SAN NICOLAS ENTREES AND SIDES
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

SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN CORDON BLEU WITH WHOLE GRAIN MUSTARD SAUCE
• RICE PILAF
• GARLIC SCENTED LOCAL FARMED VEGETABLES

DINNER
• ORANGE CHICKEN
• JASMINE RICE
• BABY BOK CHOY, CARROTS AND BELL PEPPER STIR FRY
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 TORTILLA

SAN CLEMENTE ENTREES AND SIDES
DINNER (4pm-8pm)
• HAMBURGERS, CHICKEN TENDERS AND GRILLED CHEESE

SAN CLEMENTE ENTREES AND SIDES
• CHEF’S CHOICE OF DAILY HOT ENTREE
• CHEF’S CREATION OF SIDES

SAN CATALINA MEXICAN GRILL
• CHEF’S CREATION
• DELI, SALAD, AND FRUIT STATION
• HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE