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

MONDAY SEPTEMBER 18TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CARIBBEAN JERK CHICKEN WITH SPICY CARIBBEAN JERK BBQ SAUCE
- BROWN RICE PILAF
- BRAZILIAN VEGETABLE BEAN FEJIOADA
- CHICKEN PARMESAN
- ORZO PASTA AND GARLIC SPINACH MEDLEY
- SAUTEED VEGETABLES
- ROAST BEEF WITH PEPPERJACK CHEESE, GRILLED RED ONIONS AND HORSERADISH AIOLI
- MEDITERRANEAN PLATE

SAN NICHOLAS DEI
- PRETZEL BURGER WITH SWISS CHEESE, LETTUCE, TOMATOES AND HONEY MUSTARD MAYO
- FRESH CORN AND HOMINY
- CREAMY COLESLAW
- CARROTS, BROCCOLI, AND PEPPERS

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 TACQUITOS WITH GUACAMOLE AND CILANTRO LIME DIPPING SAUCE
- VEGETARIAN SWEET POTATO/BLACK BEAN TACOS

SOUPS
- PORK POZOLE
- VEGETARIAN POZOLE

WEDNESDAY SEPTEMBER 20TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- BBQ PULLED PORK SLIDERS
- FRESH CORN AND HOMINY
- CREAMY COLESLAW
- CARROTS, BROCCOLI, AND PEPPERS

SAN NICHOLAS DEI
- KRAB STUFFED WHITEFISH WITH LEMON DILL SAUCE
- WILD RICE PILAF
- GARLIC GREEN BEANS

HOMEMADE SOUPS
- PORK POZOLE
- VEGETARIAN POZOLE

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

THURSDAY SEPTEMBER 21ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TERIYAKI BEEF TIPS WITH CHARRED GREEN ONION SAUCE
- JASMINE RICE
- GARLIC STIR FRY BROCCOLI

SAN NICHOLAS DEI
- MANGO SALMON WITH LITE WHITE WINE BUTTER SAUCE
- CURRIED GREEN LENTILS
- GRILLED ASPARAGUS

HOMEMADE SOUPS
- PORK POZOLE
- VEGETARIAN POZOLE

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

SMOKED BACON, AVOCADO, BUTTER LETTUCE AND CHIVE MAYO
- GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS

SANTA ROSA GRILL
- VEGETARIAN FALAFEL WITH TAHINI, CUCUMBER ISRAELI SALAD AND WARM NAAN BREAD
- VEGAN GRILLED CHICKEN, TOMATOES AND CHOICE OF TOPPINGS ON GF BREAD

SANTA CATALINA MEXICAN GRILL
- CHICKEN CARNITAS TORTA, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

SOUPS
- PORK POZOLE
- VEGETARIAN POZOLE

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

THURSDAY SEPTEMBER 21ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TERIYAKI BEEF TIPS WITH CHARRED GREEN ONION SAUCE
- JASMINE RICE
- GARLIC STIR FRY BROCCOLI

SAN NICHOLAS DEI
- MANGO SALMON WITH LITE WHITE WINE BUTTER SAUCE
- CURRIED GREEN LENTILS
- GRILLED ASPARAGUS

HOMEMADE SOUPS
- PORK POZOLE
- VEGETARIAN POZOLE

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

SMOKED BACON, AVOCADO, BUTTER LETTUCE AND CHIVE MAYO
- GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS

SANTA ROSA GRILL
- VEGETARIAN FALAFEL WITH TAHINI, CUCUMBER ISRAELI SALAD AND WARM NAAN BREAD
- VEGAN GRILLED CHICKEN, TOMATOES AND CHOICE OF TOPPINGS ON GF BREAD

SANTA CATALINA MEXICAN GRILL
- CHICKEN CARNITAS TORTA, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

SOUPS
- PORK POZOLE
- VEGETARIAN POZOLE

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

THURSDAY SEPTEMBER 21ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TERIYAKI BEEF TIPS WITH CHARRED GREEN ONION SAUCE
- JASMINE RICE
- GARLIC STIR FRY BROCCOLI

SAN NICHOLAS DEI
- MANGO SALMON WITH LITE WHITE WINE BUTTER SAUCE
- CURRIED GREEN LENTILS
- GRILLED ASPARAGUS

HOMEMADE SOUPS
- PORK POZOLE
- VEGETARIAN POZOLE

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

SMOKED BACON, AVOCADO, BUTTER LETTUCE AND CHIVE MAYO
- GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS

SANTA ROSA GRILL
- VEGETARIAN FALAFEL WITH TAHINI, CUCUMBER ISRAELI SALAD AND WARM NAAN BREAD
- VEGAN GRILLED CHICKEN, TOMATOES AND CHOICE OF TOPPINGS ON GF BREAD

SANTA CATALINA MEXICAN GRILL
- CHICKEN CARNITAS TORTA, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

SOUPS
- PORK POZOLE
- VEGETARIAN POZOLE

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS
VEGATIBLES SERVED WITH NAAN BREAD AND OLIVES

SANTA ROSA GRILL (10:30AM-8PM)
- GRILLED JALAPENO BACON, HAM AND PEPPERJACK CHEESE ON TEXAS TOAST
- VEGAN GRILLED CHEESE

SANTA CATALINA MEXICAN GRILL
- LIME/CILANTRO SHRIMP OR CHICKEN BURRITO WITH CABBAGE SLAW, FAJITA STYLE VEGETABLES AND TAHINE DRESSING
- 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

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

FRIDAY SEPTEMBER 22ND

SAN CLEMENTE ENTREES AND SIDES

LUNCH
- CHICKEN CORDON BLEU WITH WHOLE GRAIN MUSTARD SAUCE
- RICE PILAF
- GARLIC SCENTED 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 WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA

SANTA ROSA GRILL (10:30AM-8PM)

SANTA CATALINA MEXICAN GRILL
- BAJA BURRITO WITH CRISPY WHITEFISH, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO, RICE AND BEANS
- BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS

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

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY SEPTEMBER 23RD & 24TH

BREAKFAST (10am-2pm)
- FULL-SERVICE BREAKFAST BUFFET
- SCRAMBLED EGGS, BACON, SAUSAGE, CHEF’S CHOICE BREAKFAST SIDES, 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, CORNDOG, AND GRILLED CHEESE

DINNER (4pm-8pm)
- MEDIUM RARE SOY CHARRED TUNA SANDWICH ON BRIOCHÉ ROLL WITH MIZUNA SALAD
- VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE
- MEDIUM RARE SOY CHARRED TUNA SANDWICH ON BRIOCHÉ ROLL WITH MIZUNA SALAD
- VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL
- BAJA BURRITO WITH CRISPY WHITEFISH, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO, RICE AND BEANS
- BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GFWRAP, RICE, AND BEANS

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

SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY SEPTEMBER 23RD & 24TH

BREAKFAST (10am-2pm)
- FULL-SERVICE BREAKFAST BUFFET
- SCRAMBLED EGGS, BACON, SAUSAGE, CHEF’S CHOICE BREAKFAST SIDES, 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, CORNDOG, AND GRILLED CHEESE

DINNER (4pm-8pm)
- MEDIUM RARE SOY CHARRED TUNA SANDWICH ON BRIOCHÉ ROLL WITH MIZUNA SALAD
- VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE
- MEDIUM RARE SOY CHARRED TUNA SANDWICH ON BRIOCHÉ ROLL WITH MIZUNA SALAD
- VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL
- BAJA BURRITO WITH CRISPY WHITEFISH, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO, RICE AND BEANS
- BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS

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

SAN CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

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 CRUZ SWEETS
- DELI, SALAD, AND FRUIT STATION
- SANTA ROSA GRILL
- HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE

DINNER (4pm-8pm)