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 MAY 16TH
SAN CLEMENTE ENTREES AND SIDES

LUNCH
• AHI TUNA AND SALMON POKE BOWLS WITH STEAMED JASMINE RICE, SEAWEED SALAD, AVOCADO, CUCUMBER, EDAMAME, PONZU DRESSING AND SPICY MAYO

DINNER
• CHICKEN CORDON BLEU, LAYERED BREADED CHICKEN, HAM, SWISS AND GARLIC HERB CREAM SAUCE
• SAUTÉED ITALIAN VEGETABLES
• SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BACON OR SAUSAGE BREAKFAST, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
• ALOHA TUNA AND SALMON POKE BOWLS WITH STEAMED JASMINE RICE, SEAWEED SALAD, AVOCADO, CHIPOTLE SAUCE
• SANTA CRUZ MEXICAN GRILL
• GROUND BEEF FIESTA BOWL, SPANISH RICE, BLACK BEANS, FIRE ROASTED CORN, PICO DE GALLO WITH AVOCADO, VEGAN CHIPOTLE SAUCE

SANTA CATALINA MEXICAN GRILL
• SANTA CRUZ PIZZA BY THE SLICE
• SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

SAN NICHOLAS DELI
• TUNA SALAD AND SWISS COOKED, LETTUCE, TOMATOES AND SUNFLOWER SEEDS
• VEGAN/GF—GRILLED GF BREAD, PINEAPPLE, TOMATO AND ONION, ON PRETZEL BUN

SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BACON OR SAUSAGE BREAKFAST, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
• CHICKEN OR CHEESE ENCHILADA PLATTER
• LATIN SPICED BEANS

SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

TUESDAY MAY 17TH
SAN CLEMENTE ENTREES AND SIDES

LUNCH
• CHICKEN EGGPLANT PARMESAN, LAYERED BREADED CHICKEN, EGGPLANT WITH MARINARA AND MOZZARELLA
• RICE PILAF
• SAUTÉED ITALIAN VEGETABLES

DINNER
• BAKED COD WITH CITRUS HERB CREAM SAUCE
• GARLIC WHIPPED POTATOES
• SAUTÉED SQUASH AND PEPPERS
• SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BACON OR SAUSAGE BREAKFAST, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
• CRANBERRY GLAZED TURKEY BREAST
• WILD AND ROASTED CORN, PICO DE GALLO WITH AVOCADO, CHIPOTLE SAUCE

SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BACON OR SAUSAGE BREAKFAST, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
• CRANBERRY GLAZED TURKEY BREAST
• WILD AND ROASTED CORN, PICO DE GALLO WITH AVOCADO, CHIPOTLE SAUCE

SANTA CRUZ SWEETS
• ICE CREAM SUNDAE BAR

WEDNESDAY MAY 18TH
SAN CLEMENTE ENTREES AND SIDES

LUNCH/ DINNER
• CHICKEN OR CHEESE ENCHILADA PLATTER
• LATIN SPICED BEANS
• SPANISH RICE
• SANTA ROSA BREAKFAST (7AM-1030AM)
• CHOICE OF SCRAMBLED EGGS, PANCAKES, BACON OR SAUSAGE BREAKFAST, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
• VEGAN/GF—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI
• CRANBERRY GLAZED TURKEY BREAST
• WILD AND ROASTED CORN, PICO DE GALLO WITH AVOCADO, CHIPOTLE SAUCE

SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

THURSDAY MAY 19TH
SAN CLEMENTE ENTREES AND SIDES

LUNCH
• CRANBERRY GLAZED TURKEY BREAST
• WILD RICE PILAF
• SAUTÉED GARLIC VEGETABLES
DINNER
- SLOW ROASTED SAVORY POT ROAST, COUNTRY PAN GRAVY
- SOUTHERN WHIPPED POTATOES
- BROCCOLI, FIRE ROASTED CORN AND BLACK BEAN MEDLEY
SANTA ROSA BREAKFAST (7AM-1030AM)
- CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
- VEGAN/GF — VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
- DYNAMIC DUO, SHAVED HAM, BACON, HONEY MUSTARD, ROASTED PEPPERS, ONIONS ON GRILLED FLAT BREAD
- VEGAN/GF — GRILLED GF BREAD, VEGAN CHEESE, OLIVES AND ROASTED PEPPERS
SANTA ROSA GRILL (1030AM-8PM)
- PHILADELPHIA CHEESESTEAK
- VEGAN/GF — GRILLED GF BREAD, HUMMUS AND VEGAN CHEESE WITH CHOICE OF TOPPINGS
SANTA CATALINA MEXICAN GRILL
- CRISPY FISH TACO, FLOUR TORTILLA, COLESLAW, CHIPOTLE AND AVOCADO PICO DE GALLO
- VEGAN/GF — VEGAN BEEF TOSTADA, VEGAN CHEESE, LETTUCE, PICO DE GALL, BEANS, VEGAN CHIPOTLE SAUCE
SANTA CATALINA PIZZA BY THE SLICE
- SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS
FRIDAY MAY 20TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CHICKEN BREAST MARSALA WITH WILD MUSHROOMS
- RICE PILAF
- SAUTÉED ITALIAN VEGETABLES
DINNER
- CHILI LIME SALMON, 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, BACON OR SAUSAGE BREAKFAST SANDWICH, TATER TOTS
- VEGAN/GF — VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE
SAN NICHOLAS DELI
- CAPRESE CIABATTA, FRESH MOZZARELLA, TOMATOES, ONIONS BALSAMIC GLAZE AND PESTO MAYO TOASTED
- VEGAN/GF — CAPRESE MELT, VEGAN MOZZARELLA, TOMATOES, ONIONS BALSAMIC GLAZE AND SPINACH TOASTED, VEGAN CHEESE MELT ON GF BREAD
SANTA ROSA GRILL (1030AM-8PM)
- ITALIAN CHICKEN SANDO ON CIABATTA, FRESH MOZZARELLA, MARINARA, PESTO AIOLI, SAUTÉED PEPPERS AND ONIONS
- VEGAN/GF — ITALIAN VEGAN CHICKEN SANDO ON GF BREAD, VEGAN MOZZARELLA, MARINARA, SAUTÉED PEPPERS AND ONIONS
SANTA CATALINA MEXICAN GRILL
- CHIPOTLE CHICKEN FIESTA BOWL, SPANISH RICE, BLACK BEANS, FIRE ROASTED CORN, PICO DE GALLO WITH AVOCADO, CHIPOTLE SAUCE
- VEGAN/GF — CHIPOTLE VEGAN CHICKEN FIESTA BOWL, SPANISH RICE, BLACK BEANS, FIRE ROASTED CORN, PICO DE GALLO WITH AVOCADO, VEGAN CHIPOTLE SAUCE
SANTA CATALINA PIZZA BY THE SLICE
- SELECTION OF THE PIZZA CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!
SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS