

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
- 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 MARCH 11TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SURF N TURF, ROASTED CHICKEN BREAST TOPPED WITH SAUTEED SHRIMP TOSSED WITH A LEMON CREAM GARLIC SAUCE
- RICE PILAF
- BALSAMIC VEGETABLE MEDLEY

DINNER

- STEAK MARSALA, SLICES OF TENDER STEAK WITH MUSHROOMS AND MARSALA CREAM SAUCE
- GARLIC WHIPPED POTATOES
- ITALIAN VEGETABLE MEDLEY
- SAN NICHOLAS DELI
- TURKEY, ORTEGA CHILI, PEPPERJACK CHEESE ON TOASTED TELERA ROLL
- SANTA ROSA GRILL 4PM TO 8PM
- WHAM BURGER, BEEF PATTY TOPPED WITH SLICED HAM, SWISS, THOUSAND ISLANDS, LETTUCE, TOMATO ON BRIOCHE, WITH SWEET POTATO FRIES

SANTA CATALINA MEXICAN GRILL 4PM TO 8PM

- BURRITO MOJADO, BEEF BARBACOA, RICE, BEANS, CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND CHEESE
- VEGAN BURRITO MOJADO, RICE, BEANS, VEGAN CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND VEGAN CHEESE
- SOUPS
 - CHICKEN TORTILLA
 - VEGETARIAN LENTIL

TUESDAY FEBRUARY 13TH

LUNCH

- LOCAL SNAPPER VERACRUZ, LEMON, CAPER, TOMATO, OLIVE, AND OREGANO SAUCE
- CHIPOTLE LIME RICE AND RED QUINOA PILAF WITH
- SAUTEED SQUASH, PEPPERS, AND ONIONS

DINNER

- CHICKEN EIFFEL TOWER STACK, GRILLED CHICKEN LAYERED WITH HAM AND SWISS, DIJON CREAM SAUCE
- GARLIC HERB ROASTED POTATOES
- VEGETABLE MEDLEY
- SAN NICHOLAS DELI
- ITALIAN CIABATTA, SALAMI, MORTADELLA AND HAM, PROVOLONE, BANANA PEPPERS, TOMATOES, ONIONS, AND BALSAMIC AIOLI
- GRILLED CIABATTA BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS AND SQUASH, VEGAN BALSAMIC MEDLEY
- SANTA ROSA GRILL
- STEAK HOUSE PHILLY, SAUTÉED BELL PEPPERS, CRISPY ONIONS, AND PROVOLONE, GARLIC AIOLI ON A FRESH BAKED HOAGIE

VEGAN CHICKEN HOUSE PHILLY, SAUTÉED BELL PEPPERS, CRISPY ONIONS, AND VEGAN CHEESE AND VEGAN GARLIC AIOLI ON A VEGAN HOAGIE

SANTA CATALINA MEXICAN GRILL

- CREOLE SHRIMP TACOS, CAJUN SPICED SHRIMP, SAUTÉED BELL PEPPERS, ONIONS, LETTUCE, AVOCADO DE GALLO, CHIPOTLE AIOLI
- CREOLE VEGGIE TACOS, CAJUN SPICED CORN AND BLACK BEANS, SAUTÉED BELL PEPPERS, ONIONS, LETTUCE, AVOCADO DE GALLO, VEGAN CHIPOTLE AIOLI

SOUPS

- CHICKEN TORTILLA
- VEGETARIAN LENTIL

WEDNESDAY FEBRUARY 14TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MANDARIN ORANGE CHICKEN
- STEAM STICKY RICE
- SOY GINGER SPICED CARROTS, BROCCOLI, AND PEPPERS

DINNER

- GARLIC CRUSTED PORK LOIN, PEPPERONCINI CREAM SAUCE
- HERB ROASTED POTATOES
- ROASTED SQUASH AND ONIONS
- SAN NICHOLAS DELI
- ROAST BEEF, PEPPER JACK, AND ARUGULA CROISSANT WITH HORSE RADISH AIOLI
- SANTA ROSA GRILL (1030AM-8PM)
- CAJUN CHICKEN SANDWICH WITH PROVOLONE CHEESE AND CHIPOTLE MAYO ON A BRIOCHE BUN

SANTA CATALINA MEXICAN GRILL

- CHICKEN TINGA QUESADILLA, WITH OAXACAN CHEESE, AVOCADO CREAM AND PICO DE GALLO
- VEGAN CHICKEN TINGA QUESADILLA, WITH VEGAN CHEESE, VEGAN AVOCADO CREAM AND PICO DE GALLO
- HOMEMADE SOUPS
 - CHICKEN TORTILLA
 - VEGETARIAN LENTIL
- SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

THURSDAY MARCH 14TH

"HAPPY EARLY ST. PATRICKS DAY!"

SAN CLEMENTE ENTREES AND SIDES

LUNCH & DINNER

- TRADITIONAL CORNED BEEF WITH HONEY MUSTARD GLAZE
- BOILED RED POTATOES
- LOCALLY FARMED CABBAGE
- 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

- TURKEY BLT FLATBREAD, HERB AIOLI, SWISS, TOMATOES AND LETTUCE
- HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD

SANTA ROSA GRILL (1030AM-8PM)

- RUEBEN SANDWICH, CORNED BEEF, SAUERKRAUT, SWISS, THOUSAND ISLANDS, RYE BREAD
- VEGAN GRILLED CHEESE SANDWICH, LETTUCE, TOMATOES VEGAN CHEESE AND VEGAN CHIPOTLE AIOLI, SOURDOUGH BREAD

SANTA CATALINA MEXICAN GRILL

- CALIFORNIA CHICKEN BURRITO, ANCHO SPICED CHICKEN, CHEESE, REFRIED BEANS, SEASONED SWEET POTATO FRIES, PICO DE GALLO, AND AVOCADO CREAM SAUCE ON FLOUR TORTILLA

- CALIFORNIA VEGAN CHICKEN BURRITO, VEGAN CHEESE, REFRIED BEANS, SEASONED SWEET POTATO FRIES, PICO DE GALLO, AND AVOCADO VEGAN CREAM SAUCE ON GF TORTILLA

SANTA CATALINA PASTA & PIZZA

- SELECTION OF PASTA & PIZZA, CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- FISHERMAN'S SEAFOOD SOUP
- GARDEN VEGETABLE AND RICE
- SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY MARCH 15TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH & DINNER

- BLACKENED SALMON, STRAWBERRY SALSA, AND GARLIC LEMON CREAM SAUCE
- RICE PILAF
- LOCALLY FARMED VEGETABLES
- SAN NICHOLAS DELI
- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL, AND TOMATOES

- VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA

SANTA ROSA GRILL (1030AM-8PM)

- FISH N CHIPS, BATTERED WILD COD, SERVED WITH TARTAR SAUCE AND LEMON WEDGES
- VEGAN GRILLED CHEESE, SOURDOUGH, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- BAJA CRISPY SHRIMP BURRITO, CABBAGE, TOMATILLO CREMA, SPANISH RICE, CITRUS BLACK BEANS, MANGO PICO DE GALLO
- VEGAN ROASTED SEET POTATO, KALE AND ROOT POTATO BURRITO, GF TORTILLA,

- VEGAN CREAM, CITRUS BLACK BEANS, SPANISH RICE, ONIONS, AND CILANTRO

HOMEMADE SOUPS

- FISHERMAN'S SEAFOOD SOUP
- GARDEN VEGETABLE AND RICE
- SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

MARCH 16TH & 17TH

CLOSED

"HAVE A SAFE 'HAPPY EARLY ST. PATRICKS DAY' SPRING BREAK"