**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: $6.75  
Lunch/Brunch: $9.00  
Dinner: $11.00

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**MONDAY FEBRUARY 22ND**

**SANTA CATALINA PASTAS**  
- TORTELLINI PASTA STATION

**SAN CLEMENTE ENTREES AND SIDES**  
**LUNCH**  
- CAJUN DUSTED TILAPIA, ROASTED BELL PEPPER AND OREGANO REDUCTION  
- BLACK BEAN AND CORN RICE PILAF  
- SAUTÉED ASPARAGUS AND VEGETABLES

**DINNER**  
- PARMESAN CRUSTED PORK CHOP, PEPPERONCINI REDUCTION  
- GARLIC WHIPPED POTATOES  
- ROASTED VEGETABLES

**SAN NICHOLAS DELI**  
- HAM AND BRIE ON CROISSANT WITH CRANBERRY SAUCE

**SAN MIGUEL MEXICAN GRILL**  
- GROUND BEEF SAVORY TACO SALAD, CILANTRO DRESSING, QUESO FRESCO, PICO DE GALLO

**SANTA ROSA GRILL AND PIZZA**  
- ALL BEEF CHILI DOG, NACHO CHEESE, TOMATOES AND ONIONS WITH SPECIALTY ROLL  
- PIZZA DEL GIORNO

**ANACAPA SALADS**  
- MONDAY SALAD MADNESS

**ANACAPA SOUPS**  
- CHICKEN, LEMON ORZO SOUP  
- CREAM OF MUSHROOM

**SANTA CRUZ SWEETS**  
- FROZEN YOGURT AND COOKIES  
(LUNCH & DINNER)

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**TUESDAY FEBRUARY 23RD**

**SANTA CATALINA PASTAS**  
- MEDITERRANEAN STATION

**SAN CLEMENTE ENTREES AND SIDES**  
**LUNCH**  
- TORTILLA CRUSTED CHICKEN BREAST, MANGO AND TOMATO SAUCE  
- CUMIN SCENTED RICE  
- SAUTÉED SQUASH AND PEPPERS

**DINNER**  
- CHIMICHURRI CARVED FLANK STEAK  
- SOUR CREAM WHIPPED POTATOES  
- SWEET CORN AND VEGETABLE MEDLEY

**SAN NICHOLAS DELI**  
- CHICKEN SALAD WRAP, LETTUCE, TOMATOES, AVOCADO AND GARLIC AIOLI

**SAN MIGUEL MEXICAN GRILL**  
- ANCHO CHILI BBQ PULLED PORK WITH COLESLAW ON A HOAGIE

**SANTA ROSA GRILL AND PIZZA**  
- RUEBEN AND BACON SANDWICH, THOUSAND ISLANDS, SAUERKRAUT, SWISS ON MARBLE RYE BREAD  
- PIZZA DEL GIORNO

**ANACAPA SALADS**  
- HAWAIIAN COLESLAW WITH PINEAPPLE DRESSING  
- OMG SALAD WITH CHICKEN, Pears AND CANDIED WALNUTS

**ANACAPA SOUPS**  
- BEEF AND VEGETABLE  
- ITALIAN VEGETABLE AND POTATO

**SANTA CRUZ SWEETS**  
- FROZEN YOGURT AND COOKIES  
(LUNCH & DINNER)
**WEDNESDAY FEBRUARY 24TH**

**SANTA CATALINA PASTAS**
- ORGANIC LETTUCE WRAP STATION

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BEEF AND BROCCOLI WITH SWEET SOY
- STEAM RICE
- TOFU, CABBAGE STIR FRY

**DINNER**
- TANDOORI CHICKEN WITH YOGURT AND CUCUMBER SAUCE
- GOLDEN RAISIN COUSCOUS
- EGGPLANT AND CARROT RAGU

**SAN NICHOLAS DELI**
- HUMMUS AND NAAN, OPEN FACE FLAT BREAD, SPROUTS, AVOCADO, TOMATO AND TZATZIKI

**SAN MIGUEL MEXICAN GRILL**
- CHICKEN TINGA SOPES, BEANS, SALSA AND QUESO FRESCO

**SANTA ROSA GRILL AND PIZZA**
- CRISPY CHICKEN RANCH SANDWICH, CIABATTA, LETTUCE, TOMATO AND AMERICAN CHEESE
- PIZZA DEL GIORNO

**ANACAPA SALADS**
- FIRE ROASTED CORN AND BLACK BEAN ORZO SALAD
- BUFFALO CHICKEN SALAD

**ANACAPA SOUPS**
- CREAMY CHICKEN AND RICE
- VEGETABLE LENTIL

**SANTA CRUZ SWEETS**
- FROZEN TREATS AND COOKIES (LUNCH & DINNER)

**THURSDAY FEBRUARY 25TH**

**SANTA CATALINA PASTAS**
- FARMER'S MARKET STAND

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- TENDER BEEF COLORADO IN CHILI ROJO SAUCE
- BLACK BEAN AND CORN PILAF
- VEGETABLE MEDLEY

**DINNER**
- CHICKEN COQ AU VIN, RED WINE REDUCTION WITH ONION, CARROTS AND CELERY
- COUNTRY STYLE RED MASHED POTATOES
- GREEN BEANS AND VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- VEGETABLE PITA WITH SPROUTS AND AVOCADO AND TZATZIKI

**SAN MIGUEL MEXICAN GRILL**
- BAJA SHRIMP COCKTAIL, AVOCADO AND TOMATO BROTH

**SANTA ROSA GRILL AND PIZZA**
- CRISPY BEEF AND PEPPER JACK, SAUTÉED ONIONS AND TOMATOES WITH BACON AIOLI ON SPECIALTY BUN

**ANACAPA SALADS**
- CHINESE CHICKEN SALAD
- VEGETARIAN GREEK SALAD

**ANACAPA SOUPS**
- RICE AND VEGETABLE
- CLAM CHOWDER

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

**FRIDAY FEBRUARY 26TH**

**SANTA CATALINA PASTAS**
- ITALIAN PASTA

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BAKED SNAPPER WITH LEMON DILL SAUCE
- WILD RICE PILAF
- CAPRI VEGETABLES

**DINNER**
- CHICKEN CORDON BLEU STACK, HAM AND SWISS, TARRAGON CREAM SAUCE
- GARLIC WHIPPED POTATOES
- SEASONAL VEGETABLES

**SAN NICHOLAS DELI**
- WILD CAUGHT TUNA SALAD WRAP, SPROUTS, CAESAR AIOLI, TOMATOES AND ONIONS

**SAN MIGUEL MEXICAN GRILL**
- BLACK BEAN BURGER, AVOCADO AND SWISS, GREEK HONEY WHEAT BUN

**SAN NICHOLAS DELI**
- WILD CAUGHT TUNA SALAD WRAP, SPROUTS, CAESAR AIOLI, TOMATOES AND ONIONS

**ANACAPA SALADS**
- ANTIPASTI SALAD
- SOUTHWESTERN VEGETARIAN SALAD WITH HACIENDA DRESSING

**ANACAPA SOUPS**
- RICE AND VEGETABLE
- CLAM CHOWDER

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
Weekend Menu:

SATURDAY FEBRUARY 27TH

BREAKFAST
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- FULL SALAD, FRUIT AND DRESSING STATION
- WAFFLE STATION

DINNER
SANTA CATALINA PASTAS
- FUSILLI PASTA BAR
SANTA CATALINA PASTAS
- FUSILLI PASTA BAR
SAN CLEMENTE ENTREES AND SIDES
- CHICKEN FAJITAS, SAUTÉED ONIONS AND BELL PEPPERS, AVOCADO CREMA WITH PICO DE GALLO
- CILANTRO RICE
- SEASONAL MIXED VEGETABLES
SAN MIGUEL MEXICAN GRILL
- CHEF’S CHOICE
SANTA ROSA GRILL AND PIZZA
- CHEF’S CHOICE
- PIZZA DEL GIORNO
ANACAPA SALADS
- CHEF’S CHOICE
ANACAPA SOUPS
- CHEF’S CHOICE
SANTA CRUZ SWEETS
- FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)

SUNDAY FEBRUARY 28TH

BREAKFAST
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- FULL SALAD, FRUIT AND DRESSING STATION
- WAFFLE STATION

DINNER
SANTA CATALINA PASTAS
- FUSILLI PASTA BAR
SAN CLEMENTE ENTREES AND SIDES
- CHICKEN FAJITAS, SAUTÉED ONIONS AND BELL PEPPERS, AVOCADO CREMA WITH PICO DE GALLO
- CILANTRO RICE
- SEASONAL MIXED VEGETABLES
SAN MIGUEL MEXICAN GRILL
- CHEF’S CHOICE
SANTA ROSA GRILL AND PIZZA
- CHEF’S CHOICE
- PIZZA DEL GIORNO
ANACAPA SALADS
- CHEF’S CHOICE
ANACAPA SOUPS
- CHEF’S CHOICE
SANTA CRUZ SWEETS
- FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)