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

MONDAY FEBRUARY 29TH
SANTA CATALINA PASTAS
- RISOTTO STATION
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- SWEET AND SOUR CHICKEN
- STEAMED RICE
- ASIAN Diced VEGETABLES
DINNER
- BAKED WHITEFISH, LEMON GARLIC BEURRE BLANC
- GARLIC WHIPPED POTATOES
- LOCAL FARMED VEGETABLES
SAN NICHOLAS DELI
- TRIO OF ROASTED PEPPERS AND PESTO, FLAT BREAD WITH PROVOLONE
SAN MIGUEL MEXICAN GRILL
- GROUND BEEF CRISPY TACOS, CILANTRO DRESSING, CHEESE, PICO DE GALLO
SANTA ROSA GRILL AND PIZZA
- CHICKEN TENDER CIABATTA, BBQ SAUCE, AMERICAN CHEESE, LETTUCE AND TOMATOES
- PIZZA DEL GIORNO
ANACAPA SALADS
- MONDAY SALAD MADNESS
ANACAPA SOUPS
- CHICKEN AND RICE
- CREAM OF TOMATO AND BASIL
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES
(LUNCH & DINNER)

TUESDAY MARCH 1ST
SANTA CATALINA PASTAS
- MAC AND CHEESE
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CORIANDER DUSTED WHITE FISH WITH A JICAMA, ROASTED CORN AND TOMATO SALSA
- CILANTRO RICE
- LOCAL FARMED VEGETABLES
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
- CHEESE ENCHILADAS WITH SALSA ROJA, SOUR CREAM AND GUACAMOLE
SANTA ROSA GRILL AND PIZZA
- APPLEWOOD CHICKEN SAUSAGE PHILLY WITH SAUTÉED ONIONS AND BELL PEPPERS ON FRESH HOAGIE
- PIZZA DEL GIORNO
ANACAPA SALADS
- CRISPY CHICKEN AND BACON SALAD WITH BUTTERMILK HERB DRESSING
- 3 GRAIN AND DARK GREENS SALAD WITH LEMON POPPY SEED VINAIGRETTE
ANACAPA SOUPS
- BEEF AND BARLEY
- POTATO, KALE AND FIRE ROASTED TOMATOES
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES
(LUNCH & DINNER)
### Wednesday March 2nd

**National Banana Cream Pie Day!**

**Santa Catalina Pastas**
- Organic Lettuce Wrap Station

**San Clemente Entrees and Sides**

**Lunch**
- Crispy Beef with Coconut Thai Curry and Bell Peppers
- Jasmin Rice
- Stir Fry Veggies

**Dinner**
- Shrimp Scampi, Lemon Capers Sauce
- Garlic Mashed Potatoes
- Sautéed Garden Vegetables

**San Nicholas Deli**
- Roast Beef Melt with Munster Cheese, Tomatoes and Horseradish Aioli on Sourdough

**San Miguel Mexican Grill**
- Torta Ahogada, Carnitas, Baked Roll, Dipped in a Hispanic Broth

**Santa Rosa Grill and Pizza**
- 3 Alarm Burger, Pepper Jack, Jalapenos and Chipotle Aioli, Lettuce, Tomato on a Specialty Roll
- Pizza del Giorno

**Anacapa Salads**
- Greek Penne Pasta Salad
- Buffalo Chicken Salad

**Anacapa Soups**
- Tortellini and Pesto Cream
- Arroz Con Chorizo and Beef

**Santa Cruz Sweets**
- Frozen Treats and Cookies (Lunch & Dinner)

### Thursday March 3rd

**Santa Catalina Pastas**
- Farmer's Market Stand

**San Clemente Entrees and Sides**

**Lunch**
- Ancho Marinated Chicken with a Chorizo Cream Sauce
- Spanish Rice
- Fajita Style Vegetables

**Dinner**
- Slow Roasted Pot Roast, Red Wine Reduction with Onions, Carrots and Celery
- Country Style Red Mashed Potatoes
- Green Beans and Vegetable Medley

**San Nicholas Deli**
- Curry Chicken Salad on Naan with Tandoori Aioli

**San Miguel Mexican Grill**
- Crispy Chicken Nachos Supreme

**Santa Rosa Grill and Pizza**
- Corn Beef and Rye Melt, Sautééd Onions, Pickles and Swiss with Mayo
- Pizza del Giorno

**Anacapa Salads**
- Steak and Bleu Cheese Salad with Butter Lettuce Hearts
- Vegetarian Chinese Salad

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies (Lunch & Dinner)

### Friday March 4th

**Santa Catalina Pastas**
- Italian Pasta

**San Clemente Entrees and Sides**

**Lunch**
- Potato Crusted Tilapia, Basil and Tomato Reduction
- Broccoli and Carrots
- Rice and Pina Pila's

**Dinner**
- Rosemary Garlic Chicken
- Garlic Whipped Potatoes
- Seasonal Vegetables

**San Miguel Mexican Grill**
- Vegetarian Torta, Black Bean Burger, Avocado Cream, Pico De Gallo and Sour Cream

**Santa Rosa Grill and Pizza**
- FISH N CHIPS, CRISPY BATTERED ALASKAN COD WITH TARTAR SAUCE

**San Nicholas Deli**
- Spinach, Artichoke and Tomato on Grilled Flat Bread with Basil Aioli

**Anacapa Salads**
- Antipasti Salad
- Southwestern Vegetarian Salad with Hacienda Dressing

**Anacapa Soups**
- Garden Vegetable
- Clam Chowder

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies (Lunch & Dinner)
Weekend Menu:

SATURDAY MARCH 5TH

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
- SOUTHERN FRIED CHICKEN WITH GRAVY
- GARLIC WHIPPED POTATOES
- BUTTERED BROCCOLI
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 MARCH 6TH

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
- SOUTHERN FRIED CHICKEN WITH GRAVY
- GARLIC WHIPPED POTATOES
- BUTTERED BROCCOLI
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)