**Hours This Week:**

Monday – Thursday: Breakfast: 7am-10:30pm
Lunch: 10:30 – 4pm
Dinner: 4pm-8pm

Friday:  Breakfast: 7am-10:30pm
Lunch: 10:30 – 4pm
Closing at 4pm on Friday for Spring Break
Reopening Sunday March 27th at 4pm

**Prices:**

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

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**MEATLESS MONDAY**

**MONDAY MARCH 14TH**

**SANTA CATALINA PASTAS**
- MAC N CHEESE STATION

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- TERIYAKI CHICKEN SUBSTITUTE AND PEPPERS
- ORGANIC BROWN RICE
- STIR FRY VEGETABLES

**DINNER**
- BEEF SUBSTITUTE FAJITA, PEPPER AND ONIONS, FLOUR TORTILLA
- BLACK BEAN AND CORN RICE PILAF
- SAUTÉED SQUASH AND PEPPERS

**SAN NICHOLAS DELI**
- CAPRESE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS AND FRESH MOZZARELLA

**SAN MIGUEL MEXICAN GRILL**
- GRILLED VEGETABLE MOJADO BURRITO (WET), SOUR CREAM AND GUACAMOLE

**SANTA ROSA GRILL AND PIZZA**
- GARLIC MUSHROOM HOAGIE, SWEET CORN ROLL, SAUTÉED WILD LOCAL MUSHROOMS, TOMATOES AND ONIONS WITH PEPPER JACK AND CHIMICHURRI AIOLI
- PIZZA DEL GIORNO

**ANACAPA SALADS**
- MONDAY SALAD MADNESS

**ANACAPA SOUPS**
- SPLIT PEA WITH HAM
- VEGETABLE BARLEY

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

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**TUESDAY MARCH 15TH**

**SANTA CATALINA PASTAS**
- CAJUN PASTA STATION

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- PESTO CRUSTED TILAPIA WITH TOMATO CREAM SAUCE
- PARSLEY WHIPPED POTATOES
- ITALIAN VEGETABLE MEDLEY

**DINNER**
- CARVED ROOT BEER BRINED PORK LOIN, CRANBERRY AND APPLE SAUCE
- ROASTED RED POTATOES
- BROCCOLI AND VEGETABLES

**SAN NICHOLAS DELI**
- TURKEY AND HAM CLUB, BACON, LETTUCE AND TOMATO WITH SWISS

**SAN MIGUEL MEXICAN GRILL**
- PORK PASTOR TORTA, LETTUCE, REFRIED BEANS, GRILLED PINEAPPLE SALSA ROJA

**SANTA ROSA GRILL AND PIZZA**
- DELUXE PATTY MELT, SWISS AND CHEDDAR, BACON, TOMATOES, THOUSAND ISLAND, GRILLED ONIONS
- PIZZA DEL GIORNO

**ANACAPA SALADS**
- OMG SALAD WITH ORANGES AND ENDIVE
- BLACKENED CHICKEN MEXICAN CAESAR

**ANACAPA SOUPS**
- FISH CIOPPINO
- VEGETABLE BARLEY

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
### Wednesday March 16th

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

**San Clemente Entrees and Sides**

- **Lunch**
  - Miso Glazed White Fish
  - Steamed Rice
  - Stir Fry Vegetables

- **Dinner**
  - Stewed Beef, Mushrooms, Onions and Bacon
  - Buttermilk Yukon Potatoes
  - Cauliflower and Broccoli

**San Nicholas Deli**
- Curry Chicken Salad, Golden Raisin and Sproouts on a Croissant

**San Miguel Mexican Grill**
- Crispy Beef Taco Supreme, Bacon Aioli, Lettuce, Tomato and Cheese

**Santa Rosa Grill and Pizza**
- Turkey, Bacon and Tomato with Cheese Sauce on a Wheat Hoagie Bun with Chipotle Aioli
  - Pizza Del Giorno

**Anacapa Salads**
- Cajun Dusted Basa Louie Salad
  - Grilled Vegetable and Grain Salad

**Anacapa Soups**
- Vegetarian Tortilla Soup
  - Pork Posole

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

### Thursday March 17th

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

**San Clemente Entrees and Sides**

- **Lunch**
  - Chicken Parmesan
  - Parsley Brown Rice
  - Italian Vegetables

- **Dinner**
  - BBQ Burnt Tips, Pork Tips, Blueberry BBQ Sauce, Onions and Peppers
  - Country Style Whipped Potatoes
  - Sautéed Squash and Peppers

**San Nicholas Deli**
- Jalapeno BLT, Pepper Jack and Sriracha Aioli on Naan Bread

**San Miguel Mexican Grill**
- Carnitas Tostada, Queso Fresco, Pico de Gallo with Roasted Corn

**Santa Rosa Grill and Pizza**
- Sweet and Sour Glazed Chicken Fritter Wrap, Wasabi Aioli

**Anacapa Salads**
- Pear and Bleu Cheese Salad with Mix Greens and Roasted Peppers
  - Chinese Chicken Salad

**Anacapa Soups**
- Hot and Sour Vegetable Soup
  - Clam Chowder

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

### Friday March 18th

**Santa Catalina Pastas**
- Italian Pasta

**San Clemente Entrees and Sides**

- **Lunch**
  - Herb Crusted White Fish, Cranberry BBQ Glaze
  - Corn and Vegetable Blend
  - Orzo Pilaf

**San Miguel Mexican Grill**
- Tex Mex Shrimp Cocktail, with a Corn, Jicama and Avocado Relish

**Santa Rosa Grill and Pizza**
- Italian Sub, Capicola, Pepperoni and Salami with Provolone

**Anacapa Salads**
- Thai Peanut Chicken Salad with Green Beans
  - Roasted Vegetables and Quinoa Salad

**Anacapa Soups**
- Cream of Broccoli
  - Chicken Minestrone

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