**Meatless Monday**

**MONDAY APRIL 18TH**

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

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- LOCAL FARMED VEGETABLE LASAGNA
- TOMATO BASIL SAUCE OR ALFREDO SAUCE
- ITALIAN STYLE VEGETABLES

**DINNER**
- BEEF AND CHICKEN SUBSTITUTE MASALA, INDIAN SPICED WITH HERBS
- QUINOA AND COUSCOUS PILAF
- SAUTÉED SQUASH, EGGPLANT AND PEPPERS

**SAN NICHOLAS DELI**
- TRIO OF ROASTED PEPPER MELT ON FLAT BREAD, BASIL PESTO, ONION AND FRESH MOZZARELLA

**SAN MIGUEL MEXICAN GRILL**
- ROASTED POBLANO CHILE AND CHEESE TAMALE, WITH SALSA VERDE AND SOUR CREAM
- CITRUS MINT MARINATED FLANK STEAK, STRAWBERRY BBQ GLANCE
- BUTTERMILK WHIPPED POTATOES
- ASPARAGUS & VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- STRAWBERRY BLT, JALAPENO BACON, LETTUCE, TOMATO, BRIE ON FLAT BREAD

**SAN MIGUEL MEXICAN GRILL**
- SHRIMP CEVICHE, STRAWBERRY AND AVOCADO RELISH

**SANTA ROSA GRILL AND PIZZA**
- STRAWBERRY STUFFED FRENCH TOAST/STRAWBERRY PANCAKES/STRAWBERRY CHEESE BLINTZES
- STRAWBERRY, FETA CHEESE AND BALSAMIC SHALLOT PIZZA

**ANACAPA SALADS**
- STRAWBERRY CHICKEN CAESAR, PEPITAS, CROUTONS AND PARMESAN
- STRAWBERRY AND KALE SLAW, CANDIED NUTS, ONION AND STRAWBERRY VINAIGRETTE

**ANACAPA SOUPS**
- STRAWBERRY GAZPACHO
- CHICKEN TORTILLA

**Santa Cruz Sweets**
- CHOCOLATE COVERED STRAWBERRIES
- STRAWBERRY SHORT CAKE

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**STRAWBERRY FESTIVAL**

**TUESDAY APRIL 19TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BLACKENED PACIFIC ROCK FISH, STRAWBERRY RELISH AND LEMON BEURRE BLANC
- WILD RICE PILAF
- BALSAMIC GLAZED VEGETABLES

**DINNER**
- CITRUS MINT MARINATED FLANK STEAK, STRAWBERRY BBQ GLANCE
- BUTTERMILK WHIPPED POTATOES
- ASPARAGUS & VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- STRAWBERRY BLT, JALAPENO BACON, LETTUCE, TOMATO, BRIE ON FLAT BREAD

**SAN MIGUEL MEXICAN GRILL**
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- STRAWBERRY GAZPACHO
- CHICKEN TORTILLA

**Santa Cruz Sweets**
- CHOCOLATE COVERED STRAWBERRIES
- STRAWBERRY SHORT CAKE

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**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
<table>
<thead>
<tr>
<th><strong>WEDNESDAY APRIL 20TH</strong></th>
<th><strong>THURSDAY APRIL 21ST</strong></th>
<th><strong>FRIDAY APRIL 22ND</strong></th>
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<tbody>
<tr>
<td><strong>SANTA CATALINA PASTAS</strong></td>
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<tr>
<td><strong>ORGANIC LETTUCE WRAP STATION</strong></td>
<td><strong>FARMER'S MARKET STAND</strong></td>
<td><strong>RISOTTO STATION</strong></td>
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<td><strong>SAN CLEMENTE ENTREES AND SIDES</strong></td>
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<td><strong>LUNCH</strong></td>
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<td>- CHICKEN BANH MI, CUCUMBER AND CILANTRO SLAW</td>
<td>- ANCHO MARINATED CHICKEN WITH A CHORIZO CREAM SAUCE</td>
<td>- SWEET AND SOUR CHICKEN</td>
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<td>- SESAME RICE</td>
<td>- SPANISH RICE</td>
<td>- STEAMED RICE</td>
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<td>- FRESH BAKED HOAGIE</td>
<td>- FAJITA STYLE VEGETABLES</td>
<td>- ASIAN DICED VEGETABLES</td>
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<td><strong>DINNER</strong></td>
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<td>- SAKE GLAZED CARVED TRI TIP, TROPICAL SALSA</td>
<td>- TANDOORI WHITEFISH, LEMON GARLIC BEURRE BLANC</td>
<td>- SLOW ROASTED POT ROAST, RED WINE REDUCTION WITH ONIONS, CARROTS AND CELERY</td>
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<td>- PICKLED GINGER WHIPPED POTATOES</td>
<td>- GARLIC WHIPPED POTATOES</td>
<td>- COUNTRY STYLE RED MASHED POTATOES</td>
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<td>- STIR FRY VEGGIES</td>
<td>- LOCAL FARMED VEGETABLES</td>
<td>- GREEN BEANS AND VEGETABLE MEDLEY</td>
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<td>- TOMATO CAPRESE WITH BASIL FOCACCIA, PESTO, TOMATO AND FRESH MOZZARELLA</td>
<td>- CURRY CHICKEN SALAD ON NAAN WITH TANDOORI AIOLI</td>
<td>- TUNA SALAD WRAP WITH CAESAR AIOLI, SPROUTS, SWISS AND TOMATOES</td>
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<td><strong>SAN MIGUEL MEXICAN GRILL</strong></td>
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<td>- CHICKEN ENCHILADAS WITH SOUR CREAM AND GUACAMOLE</td>
<td>- CRISPY CHICKEN NACHOS SUPREME</td>
<td>- GROUND BEEF CRISPY TACOS, CILANTRO DRESSING, CHEESE, PICO DE GALLO</td>
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<td><strong>SANTA ROSA GRILL AND PIZZA</strong></td>
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<td>- ALL AMERICAN CHILI DOG, SWEET CORN ROLL, ONIONS, SHREDDED CHEESE AND TOMATOES</td>
<td>- WESTERN BACON CHEESEBURGER ON Brioche WITH ONION RINGS AND AMERICAN CHEES</td>
<td>- CHICKEN TENDER CIABATTA, BBQ SAUCE, AMERICAN CHEESE, LETTUCE AND TOMATOES</td>
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<td>- PIZZA DEL GIORNO</td>
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<td>- GARDEN KITCHEN SINK WITH GOAT CHEESE</td>
<td>- STEAK AND BLEU CHEESE SALAD WITH BUTTER LETTUCE HEARTS</td>
<td>- CRISPY BUFFALO CHICKEN SALAD WITH RANCH</td>
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<td>- SEAFOOD LOUIS SALAD WITH ICEBERG</td>
<td>- VEGETARIAN CHINESE SALAD</td>
<td>- KITCHEN SINK GARDEN SALAD</td>
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<td>- CREAM OF SPINACH</td>
<td>- FROZEN YOGURT AND COOKIES (LUNCH &amp; DINNER)</td>
<td>- CHICKEN AND RICE</td>
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<td>- BEEF AND BARLEY</td>
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<td>- CREAM OF TOMATO AND BASIL</td>
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Weekend Menu:

**SATURDAY APRIL 23RD**

**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
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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 APRIL 24TH**

**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)