



## University Club of Victoria Camas Room Menu

### Appetizers

**Dunsmuir Crab Cakes with Chipotle Aioli 12**

**Vegetarian Samosa & Mango Chutney 12**

**Chili Coconut Prawns 13**

**Vegetarian Mini Spring Rolls with Curry Aioli 12**

### Soups

**Soup of the Day          Cup 6          Bowl 8**

**Pacific Chowder          Cup 6          Bowl 9**

**Roasted Onion & Garlic, Crouton & Parmesan Cheese 6**

### Salads

**Pacific Seafood Salad    Regular 15    Small 9**

Smoked Steelhead, Baby Shrimp, Baby Lettuce, Red Onion, Herb Vinaigrette

**UClub Caesar              Regular 13    Small 8**

Baby Romaine Hearts, Rosemary Focaccia Bread, Parmesan cheese, Creamy Garlic Dressing.

**BC Apple & Artisan Goat Cheese    Regular 15    Small 9**

Gala apple, mixed lettuce, Salt Spring Island goat cheese, candied walnuts, sundried cranberries & raspberry vinaigrette.

**Pear Pecan Salad    Regular 15    Small 9**

Mixed Greens, Tangy Lime Dressing, Poached Pears, Buffalo Brie.

**Finnerty Garden Greens    Regular 11    Small 7**

Leaf Lettuce, Radicchio, Spinach, Suey Choy, Endive.

### **The Sea**

**King Salmon Fillet, Raspberry Rhubarb Coulis 24**

**Oven Roasted Mahi Mahi with Pineapple Coulis 22**

**Lobster Ravioli with Basil Cream Sauce 19**

**Moroccan Rice & Prawn Bowl 17**

### **The Farm**

**Pork Schnitzel, House Tomato Sauce & Smoked Cheddar Cheese 19**

**Gluten Free Crispy Island Chicken Parmesan 22**

**Braised Lamb Shank with Mediterranean Tomato Sauce 25**

**Grilled Rib Eye Steak with Red Wine & Balsamic Onions 24**

**Fraser Valley Duck Leg Confit with BC Mushroom Risotto Croquette 23**

### **The Earth**

**House Made Vegetable & Black Bean Spring Rolls with Sun Dried Tomato 17**

**Buttermilk Squash Ravioli with Red Pepper Cream 17**

### **Chef's Prix Fixe Menu - \$26**

**Poached Scallops with Garden Greens**

**Pork Loin Chop with Apple Butter**

**House Made White & Dark Chocolate Mousse**