50 Years 1967-2017

Entertain · Engage · Enjoy
Starters

Our Famous Coastal Club Chowder Bowl 9 / Cup 6
surf clams, shrimp, smoked bacon, island potatoes & vegetables, rich creamy broth
French Fries 6
Onion Rings 9
Crispy Yam Fries 8
served with chipotle aioli
Samosas 12
served with Mango Chutney

Roasted Onion & Garlic Soup Bowl 8
with rice crackers & parmesan cheese

Spring Rolls 12
ten vegetarian spring rolls with curry aioli

Chili Prawns 13
ten tiger prawns sautéed in chili coconut sauce

Dunsmuir Crab Cakes 12
three delectable crab cakes, chipotle aioli

Please ask your server about today’s house made soups

Field of Greens

Mystic Vale Salad Bar
Large 16 / Medium 11 / Small 9
Available only during lunch until 2:00pm

Finnerty Garden Greens
Large 11 / Small 7
selection of greens with grape tomato, English cucumber, pea shoots with herb vinaigrette

BC Apple & Artisan Salt Spring Island Goat Cheese Salad Large 15 / Small 9
mixed lettuce, candied walnuts, sundried cranberries with house made raspberry vinaigrette

The Club Caesar Large 13 / Small 8
baby romaine hearts, sliced egg, parmesan, rosemary focaccia bread, house-made creamy garlic dressing

Comox Buffalo Brie Salad Large 15 / Small 9
mixed greens, house made tangy lime dressing, grapes, Comox buffalo brie, candied pecans

West Coast Seafood Salad Large 15 / Small 9
smoked salmon, baby shrimp, red onion, lettuce and pickled capers with herb vinaigrette

Crunchy Kale Salad Large 15 / Small 9
red cabbage, brussel sprouts, carrots, toasted almonds, mandarins, poppy seeds, sunflower seeds, and house-made balsamic dressing

Saanich Fare Bowl 13
warm rice, kale, red cabbage, carrots, brussel sprouts, quinoa, corn, edamame, black beans, broccoli, peppers & cilantro lime dressing

Add to any salad:
West Coast Shrimp 6
Cowichan Valley Chicken Breast 8
Salmon 8
Ribeye Steak 10

PRICES DO NOT INCLUDE TAXES
Club Entrées

Two Poached Eggs, Fresh Fruit & Toasted Seed Bread  9
Chicken Tenders  14
four tenders with fries & plum sauce
Grilled Organic Chinook Salmon  16
rice, vegetables & peach salsa

Fish & Chips  15
two pieces of haddock served with fries & tartar sauce
Butternut Squash Ravioli  15
creamy tomato sauce with garlic bread & vegetables

Sandwiches

Farmhouse Chicken, Bacon & Buffalo Brie Panini  14
smoked bacon, buffalo cheese, oven roasted tomato & smoked paprika aioli

Hot Turkey Dip  15
slices of roast turkey in a kaiser bun with au jus and cranberry dressing on the side

David Wood’s Vegetarian Panini  14
grilled portabellini mushroom, Salt Spring goat cheese, bell peppers & zucchini

The UClub  14
house roast turkey breast, smoked bacon, lettuce & tomato on multigrain toast

Portabella Mushroom Burger & Black Bean Pattie  13
lettuce, tomato, pickle, red onion & chipotle aioli

The UBLT  11
smoked maple bacon, artisan lettuce leaf & roma tomato on multigrain toast

Grilled Armstrong Cheddar Cheese & Roma Tomato  10
served on multigrain bread

Lamb Blue Cheese Burger  15
lettuce, tomato & pickled onion

Angus Sirloin 6oz Burger  14
lettuce, tomato, pickle & red onion

Grilled Reuben  12
pastrami, smoked Gruyere cheese, sauerkraut & pickle on rye

Lox & Bagel  15
sockeye salmon lox, cream cheese, red onion & capers & fruit cup

All served with your choice of fries, green salad or cup of soup

ADD sautéed mushrooms, cheddar cheese, bacon  $2.00 each
ADD sides of aioli’s and sauces  $1.00 each

UClub Boxfuls

Mediterranean Quinoa & Falafel Box  14
Teriyaki Chicken Box  14
Sesame Salmon Box  14
Pork & Shrimp Wonton Box  14
All are served with fruit, garden salad, sticky rice, egg, spring rolls & pickled ginger

Prices do not include taxes
The University Club is celebrating a unique double anniversary in 2017 – 50 years since it was established in a hut on campus and 35 years since moving to the current location at the head of Bowker Creek.

In honour of these milestones, the Club is holding three anniversary events throughout 2017. Each event features unique entertainment, culinary feasts and specific segments of the Club’s history from 1967 – 2017.

The first anniversary event took place on Saturday February 18, 2017. The theme was a cocktail reception featuring a live band! The Club’s opening in 1967, the founders and the campus hut years were chronicled.

The second anniversary event will take place on Saturday July 22, 2017. The theme will be a 1967 dinner dance featuring a 60’s culinary theme and a live band!

The third anniversary event will take place on Saturday November 18, 2017. The theme will be a formal dinner dance featuring live big band dance music! Club history from 1982 to 2017 will be chronicled.