



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

Chinook 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

Quinoa, Cashew and Cranberry Strudel 17

Wild Mushroom Ravioli with Red Pepper Cream 17

Chef's Prix Fixe Menu - \$26

Tempura Prawns with Saffron Aioli

Sterling Silver Sirloin Steak with Sun Dried Tomato Relish

Lemon Mousse