



University Club of Victoria Camas Room Menu

Appetizers

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 8

Salads

Pacific Seafood Salad Regular 15 Small 9

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

UClub Caesar Regular 13 Small 8

Romaine Lettuce, Sliced Egg, Parmesan, Rosemary Focaccia Bread & Creamy Garlic Dressing

Finnerty Garden Greens Regular 11 Small 7

Leaf Lettuce, Radicchio, Spinach, Suey Choy, Endive, Grape Tomatoes, Cucumber, Sprouts.

Vancouver Aquarium Ocean Wise & Sea Wise

Ginger Glazed Chinook Salmon Fillet, W Tempura Prawns 24
Oven Roasted Mahi Mahi, Sriracha Aioli 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, Lentil Cassoulet 25
Grilled Rib Eye Steak with Red Wine & Pickled Red Onions 24
Fraser Valley Duck Leg Confit, Cherry Compote 23

The Earth

Quinoa, Cashew and Cranberry Strudel, Chipotle Aioli 17
Butternut Squash Ravioli, Tomato Cream 17

Chef's Prix Fixe Menu – 26

Oregon Shrimp Springroll, Cilantro, Lime Vinigrette
Panko Breaded Lobster & Crab, Mango Coulis
Warm Almond Tarte A La Mode