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
Seared Salmon, Prawns, Corn and Bean Succotash, Lemon Curd 24
Baked Cod, Scented Rice, Tomato Pesato 22
Scampi Ravioli with Basil Cream Sauce, Wilted Spinach 19
Coconut Rice Prawn Bowl, Julienne Vegetables 17

The Farm
Pork Schnitzel, Spatzle, Kale, Wild Mushroom Ragout 19
Braised Cowichan Valley Chicken Leg, Herbed Potatoes 22
Red Wine Lamb Shank, Mustard Jus 25
Grilled Rib Eye, Crispy Onions, Peppercorn Demi 24

The Earth
Vegetable and Mushroom Strudel, Smoked Tomato Cream 17
Butternut Squash Ravioli, Tomato Cream, Greens 17

Chef's Prix Fixe Menu 26
Tomato Gazpacho – Basil Oil, Crème Fraiche
Bouillabaisse – Tomato, Fennel Broth, Local Seafood, Grilled Focaccia
Vanilla Panna Cotta – Brandy Snap, Mango Coulis