# 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 & Tomato, Rice Crackers & Parmesan Cheese  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, Lemon Curd  24
Baked Cod, 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, Natural Jus  22
Red Wine Lamb Shank, Mustard Jus  25
Grilled Rib Eye, Crispy Onions, Peppercorn Demi  25

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

**Chef’s Prix Fixe Menu  26**
Warm Corn & Potato Salad, Bacon, Dijon, Dill Dressing
Pork Tenderloin, Hickory Rub, Pineapple Salsa, Smoked Onion Jam
Bourbon Parfait Salted Caramel Swirl, Pecan Brittle