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, Spaetzle, 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**
Winter Squash Soup  
Beef Short Rib – Parsnip Puree  
Caramel Mousse Cone – Dark Chocolate – Praline Crumble