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**
Duck Spring Roll, Pickled Vegetable Salad
Seared Haddock, Brussel Sprouts, Prawn Tarragon Cream
Brown Butter Brownie, Cranberry Bark