



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

Shrimp Gyoza Ponzu Sauce

Sesame Salmon Mandarin Glaze

House Made Green Tea Matcha Cheesecake