



## 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**

**Pear and Blue Cheese Salad, Dried Figs, Sweet Shallot Vinaigrette**

**7oz Rib Eye, Mushroom Demi Glace, Crispy Onions**

**Caramel Bread Pudding, House Made Earl Grey Ice Cream**