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