



## 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.**

**FROM THE SEA**

**Seared Salmon – Tempura Prawns, Ponzu Dipping Sauce 24**

**Baked Red Snapper, Tomato Pesto 22**

**Scampi Ravioli with Basil Cream Sauce, Wilted Spinach 19**

**Coconut Rice & Prawn Bowl, Julienne Vegetables 17**

**The Farm**

**Pork Schnitzel, Wild Mushroom Ragout 19**

**Chorizo & Provolone Stuffed Chicken Breast 22**

**Red Wine Lamb Shank, Natural Jus 25**

**Braised Beef Short Rib, Red Wine Demi 25**

**The Earth**

**Curried Lentil Filo Strudel 17**

**Mushroom Ravioli, Shallot Soubise 17**

**Chef's Prix Fixe Menu 26**

**Kale Caesar Salad, House Bacon Lardon, Parmesan Crisp, Fried Capers, Creamy Dressing**

**Sooke Rainbow Trout, Parisienne Gnocchi, Spinach, Vegetables, Almond Brown Butter**

**Chocolate Caramel Pecan Tort, Chocolate Crumble, Caramel Sauce**