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