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
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