University Club of Victoria Camas Room Menu

Appetizers
Dip Trio – Hummus, Baba Ghanoush, Tzatziki, Naan and Crudite  12
Bruscetta – Sweet Tomatoes, Fresh Basil, Garlic, Parmesan, Crostinis  10
Vegetarian Mini Spring Rolls – Plum Sauce  12

Soups
Soup of the Day  Cup  6  Bowl  8
Pacific Chowder  Cup  6  Bowl  9
Rustic Tomato and Basil Soup – Parmesan Crisp  8

Salads
Pacific Seafood Salad  Regular  15  Small  9
Smoked Steelhead, Baby Shrimp, House Greens, Capers, Red Onion, Herb Vinaigrette

UClub Caesar  Regular  13  Small  8
Baby Romaine Hearts, Eggs, Parmesan, Garlic Bread and Rich Garlic Dressing

Finnerty Garden Greens  Regular 11  Small  7
House Greens, Cherry Tomatoes, Cucumbers, Carrots, Beets
FROM THE SEA
Hoisin Glazed Salmon, Carrot Miso Emulsion  23
Almond Crusted Pacific Ling Cod, Sofritto  24
Pesto Prawn Pomodoro, Cherry Tomatoes, Roasted Peppers, Linguini  19
Thai Prawn Rice Bowl, Julienne Vegetables  17

The Farm
Pork Schnitzel, Tomato Caper Relish  19
Prosciutto and Sage Wrapped Chicken Breast, Pomodoro Sauce  22
Braised Lamb Shank, Grainy Mustard Jus 25

The Earth
Spring Vegetable Linguini, Sofritto, Garlic Toast  17
Mushroom Ravioli, Wild Mushroom, Toasted Hazelnuts, Pea Shoots, Brown Butter, Garlic Toast 18

Chef's Prix Fixe Menu  26
Bocconcini Arancini Panko Crusted Risotto, Chilli Fennel Tomato Sauce, Pesto
Prosciutto and Sage Wrapped Chicken Breast Red Wine Jus
Panna Cotta Cheese Cake Macerated Strawberries