Dinner Special

Thursday, March 18
5:30pm & 6:30pm Seatings

2 Course Dinner with an Optional Wine Pairing
$28.00 Per Person | Optional Wine Pairing: $10.00

TASTE OF GREECE

MENU

1st
Herb Marinated Souvlaki Chicken-
Lemon Scented Rice, Briami Vegetables, Grilled Pita,
House Made Tzatziki

Optional Wine Pairing: Di Lenardo Pinot Gris 2018 (3oz)

2nd
Karidopita (Traditional Greek Walnut Cake)-
Orange and Honey Syrup, Vanilla Ice Cream

Optional Wine Pairing: Stag’s Hollow Muscat Frizzante 2 (3oz)
Dinner Special

FIRST
Green Salad—
Carrots, Beets, Cucumber, Tomato, House Dressing

WINE PAIRING
Claude Val Rose 2018 (3oz)

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SECOND
Herb and Garlic Roasted Sirloin of Beef—
Scallion Mashed Potatoes, Seasonal Vegetables, Yorkshire Pudding, Red Wine Gravy

WINE PAIRING
Liber Farm & Winery Signature Red 2015 (3oz)

Wednesday, March 31st
2 Course Dinner with Optional Wine Pairing
$29.00 Per Person | Optional Wine Pairing $10.00
5:30pm & 6:30pm Seatings
Club Wine Night Featuring:

Blue Grouse

Estate Winery and Vineyard

menu

FIRST WINE
Blue Grouse Pinot Gris 2019 (Estate Grown)
PAIRED WITH
Seared Scallops-
Preserved Lemon & Mushroom Soubise,
Pancetta Crisp

SECOND WINE
Blue Grouse Pinot Noir 2017 (Estate Grown)
PAIRED WITH
Grilled Salmon-
Wilted Kale, Raspberry Beurre Rouge, Smoked Parsnip Chip

THIRD WINE
Blue Grouse The Quill Q Red 2018
PAIRED WITH
Charbroiled Chopped Lamb Sirloin-
Herbed Mashed Potatoes, Seasonal Vegetables, Lamb Jus Lie

FOURTH WINE
Blue Grouse Ortega 2019 (Estate Grown)
PAIRED WITH
White Chocolate & Orange Cheesecake-
Peach Compote, Spiced Churro, Toffee Sauce

Saturday, April 10th | 6:00pm
$55.00 Per Member | $60.00 Per Guest
FREE RAFFLE PRIZES INCLUDED!
Music Nights at the UClub!

This Evenings Feature: String Quartet

The University Club has paired with the UVic School of Music to showcase the talents of their students. Each music night will begin with a delicious meal and conclude with a performer demonstrating their musical talents. Performers will change with each music night.

Menu

1st

Crispy Cauliflower Salad—
Arugula, Spring Peas, Toasted Almonds, Roasted Pepper Coulis, Curry Vinaigrette
Optional Wine Pairing: Stag’s Hollow Albarino 2019 (3oz)

2nd

Baked Pacific Cod—
Farro Risotto, Stewed Leek & Tomato, Seasonal Vegetables
Optional Wine Pairing: Basa Blanco Rueda D.O. 2017 (3oz)

Wednesday, April 14th | 2 Course Dinner 5:30pm
String Quartet 6:45pm | $40.00 Per Member | $45.00 Per Guest
Optional Wine Pairing: $10.00
FIRST COURSE

UClub Caesar Salad-
Baby Romaine Hearts, Parmesan, Rich Garlic Dressing, Garlic Bread

OPTIONAL WINE PAIRING
Blue Grouse Pinot Gris 2018 (3oz)

SECOND COURSE

Slow Roasted BBQ Half Chicken-
Waffle Fries, Coleslaw, Fresh Scallian Roll & Butter

OPTIONAL WINE PAIRING
Lupi Reali Montepulciano D’abruzzo DOC 2017 (3oz)

Thursday, April 29th
5:30pm & 6:30pm Seatings
$30.00 Per Person | $10.00 Optional Wine Pairing
INTRODUCING: Happy Hour at the UClub!

As the weather gets nicer and the days get longer, the University Club is opening up **Happy Hour starting in April**!

Join us for discounted drinks and appies, while you relax in our lounge or on our patio!

**Tuesday – Friday**
3pm – 5:30pm
Starting April 6th, every Tuesday you can get a fresh pint of draught beer with our delicious 6oz beef sirloin burger for only $19.95!!

Includes your choice of fries, cup of soup, or green salad.

Additional burger enhancements available.
UNIVERSITY CLUB OF VICTORIA
HOURS OF OPERATION

ENTERTAIN * ENGAGE * ENJOY * EXPERIENCE

DINING HOURS
Tuesday – Friday 11:30am - 7:30pm
Saturday 5:00pm - 8:00pm

TAKEOUT SERVICE
Tuesday to Friday 11:30am - 6:30pm
Saturday 5:00pm - 7:30pm

OFFICE HOURS
Monday to Friday 9:00am – 5:00pm

CAMAS ROOM DINING
Closed until further notice.

UCLUB CLOSURES
The Club will be closed on Friday, April 2\textsuperscript{nd}, Saturday, April 3\textsuperscript{rd}, and Monday, April 5\textsuperscript{th} for Easter long weekend.

FOR RESERVATIONS
PHONE: 250-721-7935
EMAIL: reservat@uvic.ca
**NEW WEBSITE: club.uvic.ca

Connect with us: Facebook Instagram Website: club.uvic.ca