



The University Club of Victoria

DINNER

Fall 2023

TO START

BAKED BRIE	\$21	CLAM CHOWDER (GF)	\$16
Little Qualicum Brie, Fig Apricot Chutney Grilled Bread		Manhattan Smoked Tomato Clam Chowder, Bacon, Potatoes & Local Clams	
CLUB SALAD	\$14		
A weekly rotating starter salad			

HANDHELDS

CLUB SMASH BURGER	\$23	GRILLED MEATLOAF SANDWICH	\$23
Two 3oz Beef Patties, Club Burger Sauce, Smoked Cheddar, Dill Pickles, Roma Tomato Maple Bacon Mushroom Jam & Fries		Club Made Meatloaf, Caramelized Onion, Provolone, Cheddar, Mustard, Spicy Ketchup Dip, Fries	
CHORIZO QUESADILLA	\$22		
Chorizo, Pear, Cambozola Cheese, Lime Crema & Gaucho Fries (Caramelized & Green Onions, Cilantro Lime Crema)			

MAIN COURSES

CAULIFLOWER RISOTTO (GF) (Vegan)	\$24
Creamy Risotto, Onion, Garlic, Mushrooms, Peas, Nutritional Yeast	
TEMPEH BUDDHA BOWL (Vegan & GF)	\$25
Marinated Tempeh, Brown Rice, Edamame, Carrot, Kale, Red Cabbage, Roasted Corn, Creamy Tamari Tahini Dressing	
TUNA POKE BOWL (GF) (DF)	\$26
Seasoned Rice, Pickled Watermelon, Carrot, Cucumber, Onion, Tomato, Candied Walnuts, Pineapple & Sesame Seeds	
SALMON & MASH (GF)	\$27
Pan Seared Salmon, Miso Mashed Potatoes, Asian Ginger Glaze & Edamame	
CLUB GNOCCHI	\$26
Weekly Theme of Soft Pillow Like Gnocchi	
FISH AND CHIPS	1pc - \$20 / 2pc - \$28
Crispy Cod, Fries, Tartar Sauce, Lemon, Fresh Coleslaw	
LAMB SHANK	\$31
Tender Marsala Braised Lamb Shank, Coconut Saffron Rice, Curried Tomato Broth	
BRAISED SHORT RIB	\$39
Red Wine Braised Short Rib, Mushroom Ragout, Mashed Potatoes, Marrow Butter & Seasonal Vegetables	

DESSERT

CHOCOLATE MOUSSE (GF)	\$10	DAILY FRESH DESSERT	Ask Server
PARACHUTE ICE CREAM	\$10		
Ask Server for Flavours			