



The University Club of Victoria
December Limited A la carte
Dec 2nd -19th 2024

LIGHTER MEALS & SHARABLES

DAILY SOUP Ask Your Server	\$9 Bowl \$7 Cup	SALISH SEAFOOD CHOWDER \$18 Creamy Chowder, Local Seafood, Potato, Bacon, Roasted Corn, Panko & Nori Dust
CRISPY CALAMARI Fire Dusted, Tzatziki, Lemon Grilled Bread	\$19	POBLANO CHICKEN QUESADILLA \$24 Tequila Marinated Chicken Breast, Poblano & Red Pepper, Monterey Jack, Avocado Crema, Chipotle Aioli & Gaucho Fries (Caramelized & Green Onion, Cilantro Lime Crema)

LIGHTER MEALS & SHARABLES

TOFU BUDDHA BOWL (Vegan & GF) \$25 Marinated Tofu, Brown Rice, Edamame, Carrot, Kale, Red Cabbage, Roasted Corn, Creamy Tamari Tahini Dressing		TUNA POKE BOWL (DF) \$26 Gochujang Ahi Tuna, Kaisou Salad, Avocado, Pineapple, Edamame, Sushi Rice, Miso Garlic Dressing, Tempura Crunch, Green Onion, Sesame Seeds
BAJA BURRITO BOWL \$25 Crispy Fried Cod, Rice, Beans, Avocado, Pico de Gallo, Roasted Corn, Mango Chipotle Dressing ~Tofu may be substituted for (Vegan)		KALE CAESAR \$17 Kale, Romaine, Bacon Bits, Herbed Garlic Croutons & Grana Padano Cheese Add Chicken: \$9

MAIN COURSES

SALMON CRUNCH BURGER Tempura Battered Sockeye Salmon, Teriyaki Aioli, Grilled Pineapple Slaw, Brioche Bun & Fries	\$26
CLUB SMASH BURGER Two 3oz Beef Patties, Peach Habanero Mustard Sauce, Cheddar, Dill Pickles, Roma Tomato, Maple Bacon Jam, Iceberg Lettuce, Brioche, Fries	\$25
FISH AND CHIPS Two Pieces Crispy Cod, Fries, Coleslaw, Tartar Sauce, Lemon	\$20 1 piece \$29 2 piece
STEAK SANDWICH 7 oz New York AAA Steak, Open Face Baguette, Spinach & Artichoke Dip, Chimichurri & Fries	\$29
HALIBUT (GF) Pan Seared Halibut, Local Apple Cranberry Jalapeno Chutney, Aji Verde, Smashed Potato, Seasonal Vegetables	\$34

DESSERT

CHOCOLATE MOUSSE (GF) \$10 49 Below Ice Cream \$10	DAILY FRESH DESSERT \$11 ~Ask your server for our current flavours
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