



The University Club of Victoria
All Day Menu Oct/Nov 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
BAKED BRIE Little Qualicum Brie, Peach & Pepper Chutney Grilled Bread	\$21	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)
CRISPY CALAMARI Fire Dusted, Tzatziki, Lemon	\$19	BEETS & BURRATA (V) \$23 Salt Roasted Beets, Burrata, Orange, Dill, Arugula, Pumpkin Seeds Add Grilled Prawns \$8
CHICKEN PARFAIT "Whole Beast" Chicken Liver Parfait, Onion Thyme Jam, Assorted Pickles Crusty Bread	\$19	CASHEW CREAM & BEETS (Vegan) \$23 Salt Roasted Beets, Roasted Garlic, Cashew Cream, Orange, Dill & Arugula Pumpkin Seeds

BOWLS & SUCH

TOFU BUDDHA BOWL (Vegan & GF) Marinated Tofu, Brown Rice, Edamame, Carrot, Kale, Red Cabbage, Roasted Corn, Creamy Tamari Tahini Dressing	\$25	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 Crispy Fried Cod, Rice, Beans, Avocado, Pico de Gallo, Roasted Corn, Mango Chipotle Dressing ~Tofu may be substituted for (Vegan)	\$25	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
PENNE PUTANESCA (V & GF) Fresh Tomatoes, Garlic, Capers, Sicilian Olives, Chili & Parmesan, Gluten Free Penne Rigate Add Prawns: \$8	\$21
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
PORK BELLY Hoisin Braised, Five Spiced Pickled Grapes, Sticky Rice, Mustard Seed, Sesame, Scallion, Braised Greens	\$26
HALIBUT (GF) Pan Seared Halibut, Local Apple Cranberry Jalapeno Chutney, Aji Verde, Smashed Potato, Seasonal Vegetables	\$34
SCALLOPS & PRAWNS (GF) Seared Scallops & Prawns, Smokey Cheddar Grits, Red Eye BBQ Sauce, Seasonal Vegetables	\$33

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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(GF) - Gluten Free

(V) - Vegetarian

18% Gratuity applied on tables of 8 or more.