



The University Club of Victoria All Day Menu February 2025

LIGHTER MEALS & SHARABLES

DAILY SOUP	\$9 Bowl	CLAM & SCALLOP CHOWDER	\$18
Ask Your Server	\$7 Cup	Creamy Chowder, Clams, Seared Scallops, Bacon, Grilled Potato	
BAKED BRIE	\$21	CLASSIC POUTINE	\$15
Little Qualicum Brie, Cranberry Sour Cherry & Port Preserve, Grilled Bread		Crispy Fries, Poutine Gravy, Cheese Curds	
CRISPY CALAMARI	\$19	KALE CAESAR	\$17
Tzatziki, Lemon		Kale, Romaine, Bacon Bits, Herbed Garlic Croutons & Grana Padano Cheese	
CLUB SALAD (GF & DF)	\$15	Add Chicken: \$9	
Spring Mix, Red Cabbage, Tomato, Cucumber, Carrot, Balsamic Dressing			

BOWLS & SUCH

TOFU BUDDHA BOWL (Vegan & GF)	\$25	TUNA POKE BOWL (DF)	\$26
Marinated Tofu, Brown Rice, Edamame, Carrot, Kale, Red Cabbage, Roasted Corn, Creamy Tamari Tahini Dressing		Gochujang Ahi Tuna, Kaisou Salad, Avocado, Pineapple, Edamame, Sushi Rice, Miso Garlic Dressing, Tempura Crunch, Green Onion, Sesame Seeds	
MEDITERRANEAN BOWL (GF & VO)	\$23	KATSU SALMON BOWL	\$26
Crispy Falafel, Beet Hummus, Saffron Rice, Tomato, Cucumber, Olives, Red Onion, Greens, Goat Feta, Tzatziki		Crispy Salmon Filet, Katsu Sauce, Sushi Rice, Daikon Radish, Mango, Peppers, Carrot Edamame, Avocado, Onion, Sesame	
Add Prawns or Chicken: \$9		NSCC WEDGE SALAD (GF)	\$22
CHICKEN OR PRAWN SALAD	\$24	Not So Classic, Classic Wedge Salad, Iceberg Lettuce, Egg, Duck Bacon, Tomato, Red Onion, Corn Cucumber, Blue Cheese, Dill Ranch Dressing	
Seared Prawns or Roast Chicken, Spring Mix, Red Cabbage, Tomato, Cucumber, Carrot Balsamic Dressing			

MAIN COURSES

KATSU SALMON CRUNCH BURGER	\$25
Crunchy Breaded Salmon, Katsu Sauce, Slaw, Mayonnaise, Brioche Bun, Fries or Salad	
PULLED PORK QUESADILLA	\$25
House Tender Smoked Pork, Caramelized Onion, Roasted Peppers, Pitt Vinny, Jack & Cheddar Cheese, Jalapeno Crema, Gaucho Fries (Pico, Crispy Onion, Jalapeno Crema)	
CLUB SMASH BURGER	\$25
Two 3oz Beef Patties, Peach Habanero Mustard Sauce, Cheddar, Dill Pickles, Roma Tomato, Maple Bacon Jam, Iceberg Lettuce, Brioche, Fries	
KIMCHI LAMB BURGER	\$26
6oz Lamb Burger, Kimchi Aioli, Jack Cheese, Pickled Onion, & Cucumber, Arugula, Bahn-Mi Bun, Fries	
WILD MUSHROOM RISOTTO (GF & VO)	\$24
Arborio Rice, Rich Mushroom Broth, Parmesan, Arugula, Wild Mushroom Blend	
FISH AND CHIPS	\$20 1 piece \$29 2 piece
Two Pieces Crispy Cod, Fries, Coleslaw, Tartar Sauce, Lemon	
COWBOY STEAK SANDWICH	\$29
6 oz New York AAA Striploin, Jalapeno Monterrey Jack, Caramelized Onions, Arugula, Truffle Mayo, Cowboy Butter for Dipping & Fries	
SALMON (GF)	\$28
Pan Seared Coho Salmon, Red Chimichurri Sauce, Aji Verde, Smashed Potato, Seasonal Vegetables	
LAMB SIRLOIN	\$33
Reverse Seared Lamb Sirloin, Crab & Ricotta Dumplings, Saffron Potatoes, Vegetables, Lamb Jus	