



The University Club of Victoria
All Day Menu March 2025

LIGHTER MEALS & SHARABLES

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

BOWLS & SUCH

TOFU BUDDHA BOWL (Vegan & GF) \$24 Marinated Tofu, Brown Rice, Edamame, Carrot Butternut Squash, 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
MEDITERRANEAN BOWL (GF & VO) \$25 Crispy Falafel, Beet Hummus, Saffron Rice, Tomato, Cucumber, Olives, Red Onion, Greens, Goat Feta, Tzatziki Add Prawns or Chicken: \$9	KATSU SALMON BOWL \$27 Crispy Salmon Filet, Katsu Sauce, Sushi Rice, Daikon Radish, Pineapple, Peppers, Carrot, Edamame, Avocado, Onion, Sesame
CHICKEN OR PRAWN SALAD \$26 Seared Prawns or Roast Chicken, Spring Mix, Red Cabbage, Tomato, Cucumber, Carrot Balsamic Dressing	NSCC WEDGE SALAD (GF) \$22 Not So Classic, Classic Wedge Salad, Iceberg Lettuce, Egg, Duck Bacon, Tomato, Red Onion, Corn Cucumber, Blue Cheese, Dill Ranch Dressing

MAIN COURSES

KATSU SALMON CRUNCH BURGER \$27 Crunchy Breaded Salmon, Katsu Sauce, Slaw, Mayonnaise, Brioche Bun, Fries or Salad	
BLACK BEAN & SHRIMP QUESADILLA \$26 Hand Peeled Chilean Shrimp, Black Beans, Peppers, 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 Two Pieces Crispy Cod, Fries, Coleslaw, Tartar Sauce, Lemon	\$29 2 piece
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) \$29 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	