



The University Club of Victoria

All Day Menu June 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, Sour Cherry Rhubarb & Rosemary 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)	\$24	TUNA POKE BOWL (DF)	\$26
Marinated Tofu, Brown Rice, Edamame, Carrot Butternut Squash, 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)	\$25	KATSU SALMON BOWL	\$27
Crispy Falafel, Beet Hummus, Saffron Rice, Tomato, Cucumber, Olives, Red Onion, Greens, Goat Feta, Tzatziki		Crispy Salmon Filet, Katsu Sauce, Sushi Rice, Daikon Radish, Pineapple, Peppers, Carrot, Edamame, Avocado, Onion, Sesame	
Add Prawns or Chicken: \$9		NSCC WEDGE SALAD (GF)	\$22
CHICKEN OR PRAWN SALAD	\$26	Not So Classic, Classic Wedge Salad, Iceberg Lettuce, Egg, 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	\$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	
TUSCAN GRILLED CHICKEN BURGER	\$26
Basil Marinated Grilled Chicken, Sundried Tomato Roasted Garlic & Parmesan Aioli, Arugula, Brioche Bun, Fries or Salad	
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
STEAK FRITES AU POIVRE (GF)	\$29
6 oz New York AAA Striploin, Classic Peppercorn Au Poivre Sauce, Crispy Fries	
SALMON	\$29
Pan Seared Coho Salmon, Warm Red Pepper Couscous Salad, Red Onion, Cucumber, Gem Tomatoes, Feta Cheese, Asparagus, Aji Verde, Pinenut Gremolata	