



The University Club of Victoria
All Day Menu June 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, Sour Cherry Rhubarb & Rosemary 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(DF) \$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, 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	
CHICKEN TINGA TACOS (3) \$24 Pulled Chicken Braised in Adobo & Tomato, Cabbage Slaw, Cotija Cheese, Pico de Gallo, Avocado, Jalapeno Crema, Fries or Salad	
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 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	
PORK & APPLES (GF) \$28 Reverse Grilled & Brined Bone-in Chop, Thousand Layer Potato, Apple Sauce, Seasonal Veggies & Apple Chutney	