



The University Club of Victoria All Day Menu July 2025

LIGHTER MEALS & SHARABLES

DAILY SOUP Ask Your Server	\$9 Bowl \$7 Cup	CRAB & LOBSTER BISQUE Rich Lobster Broth, Butter Poached Crab, Cream, Roasted Tomato & Brandy	\$18
BAKED BRIE Little Qualicum Brie, Sour Cherry Rhubarb & Rosemary Preserve, Grilled Bread	\$21	CLASSIC POUTINE Crispy Fries, Poutine Gravy, Cheese Curds	\$15
CRISPY CALAMARI Tzatziki, Lemon	\$19	KALE CAESAR Kale, Romaine, Bacon Bits, Herbed Garlic Croutons & Grana Padano Cheese Add Chicken: \$9	\$17
CLUB SALAD (GF & DF) Spring Mix, Red Cabbage, Tomato, Cucumber, Carrot, Balsamic Dressing	\$15		

BOWLS & SUCH

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

MAIN COURSES

KATSU SALMON CRUNCH BURGER Crunchy Breaded Salmon, Katsu Sauce, Slaw, Mayonnaise, Brioche Bun, Fries or Salad	\$27
CHICKEN TINGA TACOS Two 6-inch Flour Tacos Stuffed with Pulled Chicken Braised in Adobo & Tomato, Cabbage Slaw, Cotija Cheese, Pico de Gallo, Avocado, Jalapeno Crema, Fries or Salad	\$24
CLUB SMASH BURGER Two 3oz Beef Patties, Peach Habanero Mustard Sauce, Cheddar, Dill Pickles, Roma Tomato, Maple Bacon Jam, Iceberg Lettuce, Brioche, Fries	\$25
TUSCAN GRILLED CHICKEN BURGER Basil Marinated Grilled Chicken, Sundried Tomato Roasted Garlic & Parmesan Aioli, Arugula, Brioche Bun, Fries or Salad	\$26
WILD MUSHROOM RISOTTO (GF & VO) Arborio Rice, Rich Mushroom Broth, Parmesan, Arugula, Wild Mushroom Blend	\$24
FISH AND CHIPS Crispy Cod, Fries, Coleslaw, Tartar Sauce, Lemon	\$20 1 piece \$29 2 piece
STEAK FRITES AU POIVRE (GF) 6 oz New York AAA Striploin, Classic Peppercorn Au Poivre Sauce, Crispy Fries & Caesar Salad	\$31
SALMON Pan Seared Coho Salmon, Warm Red Pepper Couscous Salad, Red Onion, Cucumber, Gem Tomatoes, Feta Cheese, Asparagus, Aji Verde, Pinenut Gremolata	\$29
PORK & APPLES (GF) Reverse Grilled & Brined Bone-in Chop, Thousand Layer Potato, Apple Sauce, Seasonal Veggies & Apple Chutney	\$28