



The University Club of Victoria
All Day Menu August 2025

LIGHTER MEALS & SHARABLES

DAILY SOUP Ask Your Server	\$9 Bowl \$7 Cup	CRAB & LOBSTER BISQUE \$18 Rich Lobster Broth, Butter Poached Crab, Cream, Roasted Tomato & Brandy
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 BURRITO BOWL (Vegan & GF) Marinated Tofu, Cumin Rice, Avocado Pico de Gallo, Roasted Corn, Pickled Onions, Mango Chipotle Dressing, Tortilla Chips	\$24	TUNA POKE BOWL (DF) \$26 Gochujang Ahi Tuna, Kaisou Salad, Avocado, Pineapple, Edamame, Sushi Rice, Miso Garlic Dressing, Tempura Crunch, Pickled Daikon, Green Onion, Sesame Seeds
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	BAJA BURRITO BOWL \$25 Crispy Fried Cod, Cumin Rice, Avocado Pico de Gallo, Roasted Corn, Pickled Onions, Mango Chipotle Dressing, Tortilla Chips
CHICKEN OR PRAWN SALAD (GF) Seared Prawns or Roast Chicken, Spring Mix, Red Cabbage, Tomato, Cucumber, Carrot Balsamic Dressing	\$26	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 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	\$32
SALMON Pan Seared Coho Salmon, Warm Red Pepper Couscous Salad, Red Onion, Cucumber, Gem Tomatoes, Feta Cheese, Asparagus, Aji Verde, Pinenut Gremolata	\$29
PORK & CHERRIES (GF) Reverse Grilled & Brined Bone-in Chop, Thousand Layer Potato, Cherry Whisky Gastrique, Demi, Seasonal Veggies	\$30

(GF) – Gluten Free (VO) – Vegan Option Available 18% Gratuity applied on tables of 8 or more.

How was your experience?
Use this QR code to send management your feedback!

