



The University Club of Victoria
March 2026

LIGHTER MEALS & SHARABLES

DAILY SOUP Ask Your Server	\$9 Bowl \$7 Cup	CELERY BISQUE & SCALLOPS \$18 Creamy Celery Bisque, Three Seared Scallops, Dry Sherry, Chive Oil
BAKED BRIE Little Qualicum Brie, Sour Cherry Rhubarb & Rosemary Preserve, Grilled Bread	\$21	CLUB SALAD (GF & DF) \$15 Spring Mix, Red Cabbage, Tomato, Cucumber, Carrot, Balsamic Dressing Add Chicken or Prawns: \$9
HALLOUMI FRIES Panko Crusted, Cranberry Jalapeño Jam & Hot Honey	\$17	KALE CAESAR \$17 Kale, Romaine, Bacon Bits, Herbed Garlic Croutons & Grana Padano Cheese Add Chicken or Prawns: \$9
CRISPY CALAMARI Tzatziki, Lemon	\$19	TRUFFLE FRIES \$12 Grana Padano, Parsley

BOWLS & SUCH

CHICKEN SHAWARMA BOWL \$26 Smoked Chicken, Fattoush Salad Pita Crisps, Cumin Rice, Fresh Herbs Creamy Garlic Sauce	TUNA POKE BOWL \$26 Gochujang Ahi Tuna, Kaisou Salad, Avocado, Pineapple, Edamame, Sushi Rice, Miso Garlic Dressing, Tempura Crunch, Pickled Daikon, Green Onion, Sesame Seeds
FATTOUSH BOWL (Vegan) \$26 Choice of Tofu or Crispy Falafel, Fattoush Salad Pita Crisps, Cumin Rice, Fresh Herbs Tahini Dressing	KATSU SALMON BOWL (DF) \$27 Crispy Salmon Filet, Katsu Sauce, Sushi Rice, Daikon Radish, Pineapple, Peppers, Carrots, Edamame, Avocado, Onion & Sesame

MAIN COURSES

BIRRIA TACOS (2) \$24 House Braised Barbacoa Beef, Monterey Jack Cheese, Onions, Cilantro, Crispy Tortilla, Beef Consommé for Dipping, Fries or Salad	
CLUBHOUSE SANDWICH \$24 Slow Roasted Turkey, In-House Smoked Bacon, Lettuce, Tomato, Mayo, Whole Wheat Bread, Fries or Salad	
BAMA SMOKED CHICKEN SANDWICH \$25 House Smoked Chicken, White BBQ Sauce, Pickles, Brioche Bun, Fries or Salad	
OKLAHOMA SMASH BURGER \$26 Two 3oz Beef Patties, Caramelized Onion, House Smoked Bacon, Cheddar, Dill Pickles, Secret Sauce, Brioche Bun, Fries or Salad	
FILET 'O' HALIBUT SANDWICH \$26 Crispy Fried Halibut Filet, Tartar Sauce, Cheddar Cheese, Brioche Bun, Fries or Salad	
FISH AND CHIPS \$20 1 piece Crispy Cod, Fries, Coleslaw, Tartar Sauce, Lemon	\$29 2 piece
WILD MUSHROOM RISOTTO (GF & VO) \$24 Arborio Rice, Rich Mushroom Broth, Parmesan, Arugula, Wild Mushroom Blend	
PRAWNS & RAVIOLI \$28 Sautéed Prawns, Ricotta & Spinach Stuffed Ravioli, White Wine Cream Sauce, Fresh Herbs, Lemon & Parmesan	
SALMON (GF) \$30 Pan Seared Coho Salmon, Pistachio Basil Lime Butter, Broccolini, Sweet Potato Purée, Maple Glaze	
STEAK FRITES AU POIVRE \$32 6 oz New York AAA Striploin, Classic Peppercorn Au Poivre Sauce, Crispy Fries & Caesar Salad	
BRAISED BEEF CHEEKS (GF & DF) \$34 Lemongrass Braised Beef Cheeks, Bok Choi, Mushrooms, Sticky Rice, Yellow Curry, Coconut Milk & Kafir Lime	

(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!

