



The University Club of Victoria June 2026

LIGHTER MEALS & SHARABLES

DAILY SOUP Ask Your Server	\$9 Bowl \$7 Cup	SAFFRON SCALLOP BISQUE \$18 Creamy Rich Bisque with Shellfish Stock, White Wine & Cream, Potato, Saffron & Scallops
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

AL PASTOR BURRITO BOWL \$27 Al Pastor Marinated Chicken Breast, Cilantro Lime Rice, Shredded Lettuce, Refried Beans Pico De Gallo, Avocado, Pickled Onion Corn, Sour Cream, Pineapple Jalapeno Sauce	TUNA POKE BOWL \$27 Gochujang Ahi Tuna, Kaisou Salad, Avocado, Pineapple, Edamame, Sushi Rice, Miso Garlic Dressing, Tempura Crunch, Pickled Daikon, Green Onion, Sesame Seeds
TOFU BURRITO BOWL \$25 Taco Spiced Tofu, Cilantro Lime Rice, Shredded Lettuce, Refried Beans, Pico De Gallo, Avocado, Pickled Onion, Corn, Pineapple Jalapeno Sauce	KATSU SALMON BOWL (DF) \$28 Crispy Salmon Filet, Katsu Sauce, Sushi Rice, Daikon Radish, Pineapple, Peppers, Carrots, Edamame, Avocado, Onion & Sesame

MAIN COURSES

SABLEFISH TACOS (2) \$25 Seared Local Sablefish, Avocado Mango Salsa, Pico De Gallo, Cilantro-Lime Slaw, Lime Crema, Flour Tortillas, Fries or Salad
CLUBHOUSE SANDWICH \$24 Slow Roasted Turkey, In-House Smoked Bacon, Lettuce, Tomato, Mayo, Whole Wheat Bread, Fries or Salad
TUSCAN GRILLED CHICKEN BURGER \$26 Basil Marinated Grilled Chicken, Sundried Tomato Roasted Garlic & Parmesan Aioli, Arugula, 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
ROASTED BEET RISOTTO (GF & VO) \$25 Salt Roasted Local Red Beets, Dill, Parmesan & Feta Cheese, White Wine, Garlic, Arborio Rice
PERUVIAN CHICKEN \$28 Marinated & Grilled Skin-On Chicken Thigh, Corn Salsa Salad, Feta Cheese, Crispy Smashed Potatoes, & Aji Verde
SHELLFISH RAVIOLI \$29 Lobster, Crab & Prawn Ravioli, Topped with Seared Prawns, Rose Vodka Sauce, Parmesan & Chives
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

(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!

