



The University Club of Victoria July 2026

LIGHTER MEALS & SHARABLES

DAILY SOUP Ask Your Server	\$9 Bowl \$7 Cup	SEAFOOD CHOWDER Creamy Rich Chowder, Clams, Salmon, Cod, White Wine & Cream, Potato & Carrots	\$18
BAKED BRIE Little Qualicum Brie, Sour Cherry Rhubarb & Rosemary Preserve, Grilled Bread	\$21	CLUB SALAD (GF & DF) Spring Mix, Red Cabbage, Tomato, Cucumber, Carrot, Balsamic Dressing Add Chicken or Prawns: \$9	\$15
HALLOUMI FRIES Panko Crusted, Cranberry Jalapeño Jam & Hot Honey	\$17	KALE CAESAR Kale, Romaine, Bacon Bits, Herbed Garlic Croutons & Grana Padano Cheese Add Chicken or Prawns: \$9	\$17
CRISPY CALAMARI Tzatziki, Lemon	\$19	TRUFFLE FRIES Grana Padano, Parsley	\$12

BOWLS & SUCH

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

MAIN COURSES

SABLEFISH TACOS (2) Seared Local Sablefish, Avocado Mango Salsa, Pico De Gallo, Cilantro-Lime Slaw, Lime Crema, Flour Tortillas, Fries or Salad	\$25
CLUBHOUSE SANDWICH Slow Roasted Turkey, In-House Smoked Bacon, Lettuce, Tomato, Mayo, Whole Wheat Bread, Fries or Salad	\$24
TUSCAN GRILLED CHICKEN BURGER Basil Marinated Grilled Chicken, Sundried Tomato Roasted Garlic & Parmesan Aioli, Arugula, Brioche Bun, Fries or Salad	\$26
OKLAHOMA SMASH BURGER Two 3oz Beef Patties, Caramelized Onion, House Smoked Bacon, Cheddar, Dill Pickles, Secret Sauce, Brioche Bun, Fries or Salad	\$26
FILET 'O' HALIBUT SANDWICH Crispy Fried Halibut Filet, Tartar Sauce, Cheddar Cheese, Brioche Bun, Fries or Salad	\$26
FISH AND CHIPS Crispy Cod, Fries, Coleslaw, Tartar Sauce, Lemon	\$20 1 piece \$29 2 piece
SAFFRON RISOTTO (GF & VO) Add 4.5 oz Halibut Filet Arborio Rice, White Wine, Saffron, Sautéed Asparagus, Parmesan, Ouzo Beurre Blanc	\$10 \$24
PERUVIAN CHICKEN Marinated & Grilled Skin-On Chicken Thigh, Corn Salsa Salad, Feta Cheese, Crispy Smashed Potatoes, & Aji Verde	\$28
SHELLFISH RAVIOLI Lobster, Crab & Prawn Ravioli, Topped with Seared Prawns, Rose Vodka Sauce, Parmesan & Chives	\$29
RED THAI CURRY SALMON (DF) Pan Seared Coho Salmon, Toasted Barley with Snap Peas, Mushrooms, Water Chestnuts, Bamboo Shoots, Red Thai Curry Broth, Cilantro, Lime, Coconut Cream	\$30
STEAK FRITES AU POIVRE 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.	\$32

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

