

# GLOWBAL

## CHILL BAR

● Oysters On The Half Shell					
Kusshi BRITISH COLUMBIA	3 <sup>80</sup> each			● Caviar	
West Coast Feature	2 <sup>95</sup> each			sustainably farmed white sturgeon caviar served with traditional condiments	
East Coast Feature	3 <sup>80</sup> each			Northern Divine BRITISH COLUMBIA	MP
Dozen Oysters Chef's Selection	31 <sup>95</sup>			Osetra ITALY	MP
red wine shallot & chive mignonette				Siberian ITALY	MP
Ahi Tuna Poke	17 <sup>95</sup>	Hamachi Crudo	18 <sup>95</sup>	Beef Carpaccio	16 <sup>95</sup>
coconut, mango, avocado		shaved fennel slaw, lemon purée		bloomed mustard seeds, garlic & herb	
cucumber, sesame, cilantro		crispy garlic		tuscan loaf, dijon horseradish aioli	

## SOUP & SALAD

Lobster Chowder	16 <sup>95</sup>	● Crispy Duck Salad	15 <sup>95</sup>
sweet corn relish, bacon "crumb"		cashews, pomegranate, micro greens	
● Quinoa & Baby Kale Salad	12 <sup>95</sup>	spiced orange vinaigrette	
avocado, cucumber, baby gem tomatoes, goat cheese		● Apple Chopped Salad	13 <sup>95</sup>
marcona almonds, buttermilk-herb dressing		fuji apples, dried cranberries, macedonian feta	
Caesar Salad	11 <sup>95</sup>	pumpkin seed brittle, honey & thyme vinaigrette	
baby gem lettuce, sourdough croutons		● Pickled Salmon Cobb	16 <sup>95</sup>
signature dressing		baby iceberg lettuce, gem tomatoes, hardboiled egg	
● Burrata & Heirloom Tomato Salad	16 <sup>95</sup>	baby dill, buttermilk chive dressing	
basil, aged balsamic, charred, cipollini onions			

## APPETIZERS

Scallop & Crab Beignet	16 <sup>95</sup>	Crispy Calamari	14 <sup>95</sup>	● Mussels	18 <sup>95</sup>
summer pea purée, pickled radish		fresno chillies, cilantro, citrus aioli		thai green curry, coconut, chili	
shaved fennel				lemon grass, crispy roti	

## STEAK & CHOPS

All items served with chive whipped yukon gold potatoes, thyme roasted baby carrots butter poached asparagus, carrot purée

### Canadian Prime

Prime grade beef features abundant marbling; red meat laced with an even distribution of fat. The presence of this fat creates a more tender and juicy cut of beef that cooks well in all conditions. Only 2% of graded beef is given Prime grade.

Beef Tenderloin 8oz	47 <sup>95</sup>
Striploin 14oz	47 <sup>95</sup>
Rib-Eye 16oz	55 <sup>95</sup>

### Japanese Wagyu

Wagyu cattle are known worldwide for producing meat with exceptional marbling characteristics and naturally enhanced flavour, tenderness, and juiciness. All of our Japanese Wagyu have a quality score of A5 and marble score between 8-10.

New York Strip....20 per oz (6oz, 8oz, 12oz)
Rib-Eye....19 per oz (8oz, 12oz)

### Surf & Turf Platter 119<sup>95</sup>

usda striploin, grilled lamb chops, ahi tuna, jumbo prawns, brussels sprouts, brown butter, whipped potatoes

## SIGNATURE ENTRÉES

Seafood St. Jacques	38 <sup>95</sup>	● Miso Marinated Sablefish	36 <sup>95</sup>
arctic char, salmon, prawns, mussels, scallops		shiitake mushroom consommé, soba noodle salad	
pomme purée, seafood velouté, baby herbs			

### LAMB OR CHICKEN

Served with chive whipped yukon gold potatoes, thyme roasted baby carrots, butter poached asparagus, carrot purée

Lamb Shank 28 <sup>95</sup>	Roasted Chicken 29 <sup>95</sup>
Half Rack Of Lamb 44 <sup>95</sup>	

### FISH

Served with saffron poached new potatoes, baby summer squash fresh peas, cauliflower, pea purée

Arctic Char 30 <sup>95</sup>	Ahi Tuna 38 <sup>95</sup>	Salmon 29 <sup>95</sup>
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## ROBATA GRILL

Ginger-Soy Beef peanut sauce	11 <sup>95</sup>
Beef Tongue sesame-garlic aioli	9 <sup>95</sup>
Al Pastor Pork achiote, pineapple	9 <sup>95</sup>
Lobster Tail sake butter	22 <sup>95</sup>
Sea Scallop kabayaki, avocado	12 <sup>95</sup>
Halloumi Cheese olive oil, lemon	8 <sup>95</sup>
Lamb Lollipop black pepper jam, lemon	12 <sup>95</sup>
Jerk Chicken habanero, mango	9 <sup>95</sup>

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**Robata Platter** 39<sup>95</sup>  
chef selection from the robata grill  
with dipping sauces

## PASTA

Scallop & Tiger Prawn Tagliatelle roasted tomatoes, basil, chillies extra virgin olive oil	28 <sup>95</sup>
Casarecce smoked bacon, wild mushrooms dashi beurre blanc	22 <sup>95</sup>
Short Rib Pappardelle wild mushrooms, spinach, pine nuts café au lait sauce	24 <sup>95</sup>
Truffled Spaghetti & Signature Meatballs tomato fondue, tête de moine, shaved truffles	25 <sup>95</sup>
Daily Risotto featuring seasonal ingredients	MP

## SIDES

Brussels Sprouts parmesan, capers, lemon, chili flakes	9 <sup>95</sup>
Whipped Potatoes brown butter	8 <sup>95</sup>
Seasonal Vegetables	8 <sup>95</sup>

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Before Placing Your Order: Please inform your server if a person in your party has a food allergy. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish.

Vancouver Coastal Health advises that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

DIN  
NER

● GLUTEN FRIENDLY

🌊 OCEAN FRIENDLY