

## LUNCH

## CHILL BAR

- Oysters On The Half Shell  
Kusshi BRITISH COLUMBIA 3<sup>80</sup> each  
West Coast Feature 2<sup>95</sup> each  
East Coast Feature 3<sup>80</sup> each

Dozen Oysters Chef's Selection 31<sup>95</sup>  
red wine shallot & chive mignonette

Ahi Tuna Poke 17<sup>95</sup>  
coconut, mango, avocado, cucumber  
sesame, cilantro

Beef Carpaccio 16<sup>95</sup>  
mustard seeds, garlic herb tuscan loaf  
dijon horseradish aioli

## APPETIZERS

Scallop & Crab Beignet 16<sup>95</sup>  
summer pea purée, pickled radish  
shaved fennel

Crispy Calamari 14<sup>95</sup>  
fresno chillies, cilantro, citrus aioli

## BURGERS &amp; SANDWICHES

Glowbal Burger 16<sup>95</sup>  
portobello mushroom, double smoked bacon  
grainy mustard aioli, lettuce, tomato  
farm house cheddar, brioche bun

Lobster Grilled Cheese 23<sup>95</sup>  
atlantic lobster, fontina, provolone  
seasonal greens

## SOUP &amp; SALAD

Lobster Chowder 16<sup>95</sup>  
sweet corn relish, bacon "crumb"

● Prawn & Quinoa Salad 18<sup>95</sup>  
avocado, cucumber, gem tomatoes, almonds  
goat cheese, buttermilk herb dressing

Blackened Chicken Caesar 17<sup>95</sup>  
baby gem lettuce, sourdough croutons  
signature dressing

## SIGNATURE ENTRÉES

Steak & Frites 32<sup>95</sup>  
new york steak, hand cut fries  
bourbon peppercorn sauce

Sablefish 29<sup>95</sup>  
shiitake mushroom consommé  
soba noodle salad

● Tuna Niçoise 18<sup>95</sup>  
albacore tuna, french beans, saffron potatoes  
artichokes, tomatoes, olive vinaigrette

● Burrata & Heirloom Tomato Salad 16<sup>95</sup>  
basil, aged balsamic, charred  
cipollini onions

● Crispy Duck Salad 15<sup>95</sup>  
cashews, pomegranate, micro greens  
spiced orange vinaigrette

## LAMB OR CHICKEN

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

Lamb Shank 24<sup>95</sup> | Roasted Chicken 23<sup>95</sup>

## FISH

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

Arctic Char 26<sup>95</sup> | Ahi Tuna 38<sup>95</sup>  
Seafood Brochette 24<sup>95</sup>

## PASTA

Scallop & Tiger Prawn Tagliatelle 21<sup>95</sup>  
roasted tomatoes, basil, chillies  
extra virgin olive oil

Casarecce 17<sup>95</sup>  
smoked bacon, wild mushrooms  
dashi beurre blanc

Truffled Spaghetti & Meatballs 22<sup>95</sup>  
tomato fondue, tête de moine  
shaved truffles

Short Rib Pappardelle 19<sup>95</sup>  
wild mushrooms, spinach, pine nuts  
café au lait sauce

Daily Risotto MP  
featuring seasonal ingredients

## LUNCH 45

Braised Boneless Beef Short Ribs 15<sup>95</sup>  
Served with chive whipped yukon gold potatoes  
thyme, roasted baby carrots, butter poached  
asparagus, carrot purée

● Fish & Chips 14<sup>95</sup>  
beer batter, pacific cod, tartar sauce  
fennel slaw

New York Steak Sandwich 14<sup>95</sup>  
caramelized onions, mushrooms  
garlic baguette

Seafood Cannelloni 14<sup>95</sup>  
creamy rosé sauce, arugula, parmesan

## ROBATA GRILL

Ginger-Soy Beef 11<sup>95</sup>  
peanut sauce

Beef Tongue 9<sup>95</sup>  
sesame-garlic aioli

Al Pastor Pork 9<sup>95</sup>  
achiote, pineapple

Lobster Tail 22<sup>95</sup>  
sake butter

Sea Scallop 12<sup>95</sup>  
kabayaki, avocado

Halloumi Cheese 8<sup>95</sup>  
olive oil, lemon

Lamb Lollipop 12<sup>95</sup>  
black pepper jam, lemon

Jerk Chicken 9<sup>95</sup>  
habanero, mango

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

BEFORE PLACING YOUR ORDER: PLEASE INFORM YOUR SERVER IF YOU ARE CELIAC OR PREFER GLUTEN FRIENDLY OPTIONS AND WE WILL ACCOMMODATE YOUR REQUESTS TO THE BEST OF OUR ABILITIES. ALSO, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS ANY OTHER FOOD ALLERGIES. OUR KITCHEN CONTAINS WHEAT, EGG, DAIRY, SOY, NUTS, PORK, FISH & SHELLFISH. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

● GLUTEN FRIENDLY ● OCEAN FRIENDLY SEAFOOD CHOICE