

# GLOWBAL

## FATHER'S DAY BRUNCH

JUNE 18TH & 19TH | 10:30AM - 2:00PM

### TO START & SHARE

#### Prawn Cocktail 26

five jumbo prawns, espelette cocktail sauce  
local bitter greens

#### Wagyu Beef Steak Tartare 22

traditional mustard dressing  
crispy waffle potato chips, smoked egg yolk gel

#### Fried Humbolt Calamari 19

calamansi black pepper jam, green chili

#### Crispy Brussels Sprouts 14

lemon sherry vinaigrette, grana padano cheese

#### Smashed Avocado Toast 15

toasted brioche, chilliwack honey, house granola

#### Fresh Honeydew Melon & Prosciutto Ham 19

elderflower lemon vinaigrette & arugula

### GRILLED STEAK & FRIES

served with chimichurri & smoked tomato aioli

10oz Canadian Prime Striploin 42

10oz Canadian Prime Ribeye 49

#### — ADD ONS —

2 Sunny-Side-Up Eggs 7 | Bearnaise Sauce 5 | Shaved Fresh Black Truffle 16

### MAINS

#### Smoked Salmon Organic Eggs Benedict 21

crispy capers, hollandaise, crispy brunch potatoes

#### Korean Fried Chicken & Waffles 24

sweet garlic glaze, local honey mustard

#### Bacon & Avocado Organic Eggs Benedict 19

hollandaise, crispy brunch potatoes

#### Roasted Mushroom Frittata 24

organic eggs, sautéed kale, truffle aioli, local greens

#### Braised Beef Short Rib & Fried Gnocchi 28

caramelized onion & pepper, goat cheese crumbles  
soft poached eggs

#### Chocolate Brioche "French Toast" 22

dark chocolate & whipped mascarpone