

DINNER

APPETIZERS

<ul style="list-style-type: none"> ● SMOKED SABLEFISH CHOWDER 12 served tableside wild mushrooms double smoked bacon CRISPY CALAMARI 16 fresno chillies, cilantro, citrus aioli WAGYU BEEF CARPACCIO 16 mustard seeds, garlic herb tuscan loaf dijon-horseradish aioli ● LOBSTER BISQUE 16 lobster tortellini, cognac cream ● GLOWBAL DUNGENESS CRAB CAKE 19 lemon tarragon aioli 	<ul style="list-style-type: none"> ● TUNA POKE 17 tuna, avocado, charred pineapple, taro chips ● TUNA CRUDO 17 ahi tuna, albacore tuna, coconut espuma, lime root vegetable chips PROSCIUTTO & BURRATA 18 arugula, casalingo toast, pesto, gem tomatoes marcona almonds ● PRAWN COCKTAIL 16 jumbo prawns, horseradish cocktail sauce lemon, avocado
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SALAD

<ul style="list-style-type: none"> ● WALDORF SALAD 14 apples, endive, medjool dates, walnuts creamy vinaigrette ● BEET & BURRATA SALAD 17 honey-thyme vinaigrette pistachios 	<ul style="list-style-type: none"> CAESAR SALAD 14 belgian endive, baby romaine, croutons shaved parmesan, caesar dressing ● PRAWN & QUINOA SALAD 22 cucumbers, avocado, tomatoes, almonds goats' cheese, buttermilk dressing
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PASTA

<ul style="list-style-type: none"> TRUFFLED SPAGHETTI & SIGNATURE MEATBALLS 26 tomato fondue, tête de moine, shaved truffles ● LOBSTER & SCALLOP TAGLIATELLE 35 lobster bisque, peas, tomatoes, tarragon, chives 	<ul style="list-style-type: none"> SHORT RIB PAPPARDELLE 26 braised short rib, wild mushrooms pine nuts, spinach, sundried tomatoes
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SEA

<ul style="list-style-type: none"> ● CLASSIC FISH & CHIPS 24 beer battered cod, coleslaw, tartar sauce ● SALMON 31 pan seared gnocchi, baby vegetables carrot purée ● HALIBUT 35 lemon, capers, herb and cheese agnolotti baby vegetables, brown butter foam 	<ul style="list-style-type: none"> ● SEAFOOD BOUILLABAISSÉ 36 salmon, seabass, scallops, prawns mussels, clams, fingerling potatoes baby vegetables, saffron consommé, toast ● SABLEFISH 37 soba noodle salad, asian vegetables mushroom consommé ● LOBSTER PAELLA 36 chorizo, prawns, mussels, clams, saffron tomatoes
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STEAK

ASK YOUR SERVER ABOUT ALL OUR OTHER CUTS OF STEAK

All steaks served with hasselback potatoes, seasonal vegetables and maître d' butter

<ul style="list-style-type: none"> ● US PRIME BEEF TENDERLOIN 8oz 52 ● US PRIME STRIPLOIN 12oz 52 ● US PRIME RIBEYE 14oz 59 	<ul style="list-style-type: none"> ● JAPANESE A5 WAGYU MP ● TOMAHAWK MP
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LAND

<ul style="list-style-type: none"> GLOWBAL BURGER 19 7oz beef patty, green leaf lettuce, tomato pickle, mayo, mustard, aged cheddar, brioche bun ULTIMATE BURGER 22 7oz beef patty, double smoked bacon mushrooms, mac & cheese, onion rings truffle aioli, tomato, lettuce, pickle ● LAMB SHANK 30 slow braised, chimichurri, mashed potatoes tableside au jus 	<ul style="list-style-type: none"> ● ROASTED HALF CHICKEN 32 mashed potatoes, seasonal vegetables red wine jus ● AUSTRALIAN LAMB RACK 46 seasonal vegetables, hasselback potato
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OYSTERS

ON THE HALF SHELL

Kusshi BRITISH COLUMBIA	3 ⁵⁰ EACH
West Coast Feature	2 ⁷⁵ EACH
● East Coast Feature	3 ⁸⁵ EACH

DOZEN OYSTERS	36
CHEF'S SELECTION	
red wine shallot & chive mignonette	

CHILLED SEAFOOD PLATTER 90

TUNA CRUDO
TIGER PRAWNS
TUNA POKE
HALF DOZEN OYSTERS
LOBSTER TAIL
1/4LB SNOW CRAB
DUNGENESS CRAB & AVOCADO SALAD
WAKAME SALAD

with a variety of sauces

● VEGAN PLATE	22
butternut squash cannelloni, quinoa pea purée, organic baby carrots mini summer squash	

SIDES

GLOWBAL'S FAMOUS BRIOCHE-CROISSANT BREAD	7
sundried tomatoes and olive tapenade	
TRUFFLE FRIES	8
parmesan, herbs	
● SEASONAL VEGETABLES	8
fresh herbs, butter	
● GRILLED GREEN ASPARAGUS	14
soft boiled egg, beurre blanc	
BRUSSELS SPROUTS	12
parmesan, capers, lemon, chilli flakes	
● WHIPPED POTATOES	8
butter milk mashed potatoes	

GLOWBAL

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.

● OCEAN FRIENDLY
● GLUTEN FRIENDLY