**APPETIZERS**

- **SMOKED SABLEFISH CHOWDER** served tableside (with mushrooms, double smoked bacon) 12
- **TUNA POKE** tuna, avocado, charred pineapple, taro chips 17
- **WAGYU BEEF CARPACCIO** mustard seeds, garlic herb, tarragon leaf, djon-horseradish aioli 16
- **PROSCIUOTO & BURRATA** arugula, carafino toast, pesto, gem tomatoes, marcona almonds 18
- **CRISPY CALAMARI** fennel, fennel fronds, cilantro, citrus aioli 16
- **PRAWN COCKTAIL** jumbo prawns, horseradish, cocktail sauce, lemon, avocado 16

**BURGERS & SANDWICHES**

- **GLOWBAL BURGER** 7oz beef patty, green leaf lettuce, tomato, pickle, mayo, mustard, aged cheddar, brochette bun 19
- **PHILLY CHEESESTEAK SANDWICH** shaved beef, caramelized onions, bell peppers, melted cheese 18

**SALAD**

- **BEET AND BURRATA SALAD** honey-thyme vinaigrette, pistachios 17
- **PRAWN & QUINOA SALAD** cucumbers, avocado, tomatoes, almonds, goat cheese, buttermilk dressing 22
- **AIH TUNA SALAD** sevengrilledahi, butter lettuce, orange, radish, sesame seeds, carrot & ginger dressing 19
- **STEAK COBB SALAD** roasted beef striploin, baby romaine, aged cheddar, tomato, avocado, 7-minute egg blue cheese dressing 28
- **WALDORF SALAD** apples, endive, red currants, walnuts, creamy vinaigrette 14
- **BLACKENED CHICKEN** belgium endive, baby romaine, croustons, shaved parmesan, caesar dressing 20
- **LOBSTER SALAD** Atlantic lobster, butter lettuce, orange, radish, salmon, carrot & ginger dressing 25

**PASTA**

- **TRUFFLED SPAGHETTI & SIGNATURE MEATBALLS** tomato fondue, tarte de moule, shaved truffles 26
- **PRAWN & SCALLOP TAGLIATELLE** lobster bisque, peas, tomatoes, tarragon, chives 28
- **SHORT RIB PAPPARDELLE** pine nuts, spinach, sundried tomatoes 26
- **RISOTTO OF THE DAY** ask your server for details 18

**SEA**

- **SALMON** pan seared gnocchi, baby vegetables, carrot puree 29
- **HALIBUT** lemon, capers, herb and cheese agnolotti, baby vegetables, brown butter foam 35
- **SABLEFISH** soba noodle salad, asian vegetables, mushroom consomme 37
- **SEAFOOD BOUILLABAISSE** salmon, mediterranean bass, scallops, prawns, mussels, fennel, fingerling potatoes baby vegetables, saffron consomme, toast 32

**LAND**

- **ROASTED HALF CHICKEN** mashed potatoes, seasonal vegetables, red wine jus 30
- **LAMB SHANK** slow braised, mashed potatoes, chimichurri tabbiese au jus 30

**STEAK**

- **US PRIME BEEF TENDERLOIN** | 8oz 52
- **US PRIME RIBEYE** | 14oz 59

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**LUNCH FEATURES**

**SPAGHETTI BOLOGNESE**

- **FISH & CHIPS**
  - beer battered cod, fries, coleslaw, tartar sauce
- **AVOCADO TOAST**
  - avocado, 7-minute eggs, prosciutto, roasted tomatoes, sourdough, wild mushrooms
- **RIGATONI POMODORO**
  - basil, extra virgin olive oil, pecorino

**LUNCH FEATURES**

**ON THE HALF SHELL**

- **KUSHI BRITISH COLUMBIA** 26
- **WEST COAST FEATURE** 25
- **DOZEN OYSTERS**
  - chef’s selection
  - red wine shallot & chive mignonette 36

**VEGAN PLATE**

- butternutt squash cannelloni, quinoa, pea puree, organic baby carrots, mini summer squash 22

**SIDES**

- **GLOWBAL’S FAMOUS**
  - BRIOSCO-CROISSANT BREAD
  - sundried tomatoes and olive tapenade 7
- **TRUFFLE FRIES**
  - parmesan, herbs 8
- **SEASONAL VEGETABLES**
  - fresh herbs, butter 8
- **BRUSSELS SPROUTS**
  - parmesan, capers, lemon, chili flakes 12

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Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.