

LUNCH

APPETIZERS

- **SMOKED SABLEFISH CHOWDER** 12
served tableside | wild mushrooms
double smoked bacon
- **TUNA POKE** 17
tuna, avocado, charred pineapple
taro chips
- **WAGYU BEEF CARPACCIO** 16
mustard seeds, garlic herb tuscan loaf
dijon-horseradish aioli
- **PROSCIUTTO & BURRATA** 18
arugula, casalingo toast, pesto, gem tomatoes
marcona almonds
- **CRISPY CALAMARI** 16
fresno chillies, cilantro, citrus aioli
- **PRAWN COCKTAIL** 16
jumbo prawns, horseradish, cocktail sauce
lemon, avocado

BURGERS & SANDWICHES

- **GLOWBAL BURGER** 19
7oz beef patty, green leaf lettuce, tomato
pickle, mayo, mustard, aged cheddar, brioche bun
- **PHILLY CHEESESTEAK SANDWICH** 18
shaved beef, caramelized onions, bell peppers
melted cheese
- **ULTIMATE BURGER** 22
7oz beef patty, double smoked bacon
mushrooms, mac & cheese, onion rings
truffle aioli, tomato, lettuce, pickle
- **JERK CHICKEN CLUB** 16
charred pineapple aioli, sprouts, tomatoes
crispy pancetta

SALAD

- **BEET AND BURRATA SALAD** 17
honey-thyme vinaigrette
pistachios
- **PRAWN & QUINOA SALAD** 22
cucumbers, avocado, tomatoes, almonds
goats' cheese, buttermilk dressing
- **AHI TUNA SALAD** 19
seven spice crusted ahi tuna, butter lettuce
orange, radish, sesame seeds
carrot & ginger dressing
- **STEAK COBB SALAD** 28
roasted beef striploin, baby romaine, aged
cheddar, tomato, avocado, 7-minute egg
blue cheese dressing
- **WALDORF SALAD** 14
apples, endive, medjool dates, walnuts
creamy vinaigrette
- **BLACKENED CHICKEN
CAESAR SALAD** 20
belgian endive, baby romaine, croutons
shaved parmesan, caesar dressing
- **LOBSTER SALAD** 25
atlantic lobster, butter lettuce, orange, radish
sesame seeds, carrot & ginger dressing

PASTA

- **TRUFFLED SPAGHETTI &
SIGNATURE MEATBALLS** 26
tomato fondue, tête de moine, shaved truffles
- **PRAWN & SCALLOP TAGLIATELLE** 28
lobster bisque, peas, tomatoes, tarragon, chives
- **SHORT RIB PAPPARDELLE** 26
braised short rib, wild mushrooms
pine nuts, spinach, sundried tomatoes
- **RISOTTO OF THE DAY** MP
ask your server for details

SEA

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

LAND

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

STEAK

ASK YOUR SERVER ABOUT ALL OUR OTHER CUTS OF STEAK
All steaks served with buttermilk mashed potatoes, seasonal vegetables and maître d'butter

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

\$14 LUNCH FEATURES

**SPAGHETTI
BOLOGNESE**
meat ragu, tomatoes, basil

- **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

OYSTERS

ON THE HALF SHELL

Kusshi BRITISH COLUMBIA 3⁵⁰ EACH

West Coast Feature 2⁷⁵ EACH

- East Coast Feature 3⁸⁵ EACH

DOZEN OYSTERS 36

CHEF'S SELECTION
red wine shallot & chive mignonette

- **VEGAN PLATE** 22

butternut squash cannelloni, quinoa
pea puree, 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

BRUSSELS SPROUTS 12
parmesan, capers, lemon, chili flakes

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