


## starters

<b>Soup of the Day</b> Chef's daily creation	8
<b>glowbal Caprese Salad</b> vine-ripened tomatoes, buffalo mozzarella, fresh basil	10
<b>Caesar Salad with Shaved Reggiano</b> roasted garlic dressing, parmesan croutons	8
<b>Organic Beet and Arugula Salad</b> baby arugula, house-made burrata cheese	10
<b>Crispy Jumbo 'King' Calamari</b> spicy smoked tomato coulis	10
<b>Classic Iceberg Wedge</b> french country dressing, red wine poached pear	10


## sandwiches and salads

<b>Warm Grilled Chicken Cobb Salad</b> baby iceberg, heirloom tomatoes, blue cheese dressing	14
<b>Grilled Chicken Wrap with Smoked Gouda</b> organic greens, daily soup, hand-cut fries	12
 <b>Halibut Tempura Burger</b> dill tartar sauce, grilled red onion, soup, salad and fries	15
<b>'glowbal's Signature' 8oz Kobe Beef Burger</b> (15 minutes) aged cheddar, house made bbq sauce, organic greens, fries	14
<b>Lobster and Baby Shrimp Grilled 'bclt'</b> pancetta, 4 cheeses, arugula, vine ripened tomatoes	15
<b>Ahi Tuna Nicoise</b> green beans, fingerling potatoes, olives, young greens	15
 <b>Grilled Sablefish Salad</b> cous cous à la grecque, roasted pimento coulis	16

## glowbal signature dishes

<b>Yukon Gold Potato Gnocchi with Smoked Chicken</b> fresh basil, sweet peas, parmesan, tomato garlic cream	12
<b>Rigatoni Arrabbiata</b> house-made burrata cheese	10
<b>'glowbal's Signature' Kobe Meatballs with Spaghetti</b> spicy tomato basil sauce, garlic confit, parmesan cheese	14
<b>Braised Lamb Shank</b> mushroom risotto, pinot noir jus	16
 <b>Saffron Paella Risotto</b> jumbo prawn, calamari, chorizo, mussels, sauce vierge	15
<b>Jumbo Prawn Linguine</b> grilled garlic tiger prawns, olive oil, tomato concasse	18
 <b>Blackened Wild Salmon</b> house-made gnocchi 'puttanesca'	16
<b>Braised Short Ribs with Linguine</b> woodland mushrooms, toasted pine nuts, café au lait sauce	12

Parties of 8 or more subject to 18% gratuity

**Ocean Wise.**  Recommended by the Vancouver Aquarium  
as an ocean-friendly seafood choice.

Executive Chef, John Crook