

eye openers \$7

Mango Mojito

bacardi superior rum, mango puree
muddled mint & lime, topped with soda

glowbal Mimosa

sparkling wine, fresh orange juice
finished with cassis

glowbal Caesar

banff ice vodka, horseradish, steak spice rim

smoothies \$5

Strawberry Mint

strawberries, mint, honey, pineapple juice
even better with... Bacardi Rum add \$2

Mango

mango puree, orange, fresh orange juice, milk
even better with...Alize Gold add \$2

Blueberry Banana

blueberry, banana, honey, pineapple juice
even better with... Stoli Blueberi add \$2

brunch

glowbal grill

STEAKS & SATAY

satay

Lamb Chop	4 ⁵⁰
honey glaze	
King Mushroom	3 ²⁵
herbs, olive oil	
Sea Scallop	4 ⁵⁰
speck, guava glaze	
Ahi Tuna	3 ⁵⁰
panko crust, tobiko aioli	
Tiger Prawn	3 ⁵⁰
fresh herbs, garlic butter	
Coconut Chicken	2 ⁹⁰
spicy tropical glaze	
Kobe Meatball	2 ⁹⁰
tomato fondue	
Short Rib	2 ⁹⁰
truffle aioli	
Lobster	7 ⁹⁵
curry butter poached	
Wagyu Chuck	9 ²⁵
black sea salt	
Wild Salmon	3 ⁵⁰
blackened spice	
Hamachi Crudo	3 ⁹⁰
pineapple ponzu	

*all satays served with thai slaw, ginger white soya
and hot chinese mustard*

satay platter

Chef's Selection	25
Premium Selection	43

sandwiches

(all served with organic greens and hand cut fries)

Roasted Chicken Club	13
double smoked bacon, tomatoes watercress aioli	
Steak Sandwich	15
grilled striploin, hot chinese mustard asiago, arugula	
Prime Rib Burger	16
pancetta, over easy egg, monterey jack grainy mustard mayo	
Lobster Grilled Cheese	15
atlantic lobster, creamed leeks three cheeses	

brunch


glowbal Benedict	12
crispy pancetta, hollandaise, baby greens potato hash	
Smoked Salmon Benedict	12
dill cream cheese, hollandaise cheddar biscuit, potato hash	
Mushroom Frittata	12
woodland mushrooms, buratta cheese crispy new potatoes, house greens	
Huevos Rancheros	12
grilled tortilla, fried eggs, spicy beans smoked bacon, guacamole	
Yaletown Breakfast	12
scrambled eggs, smoked bacon italian sausage, potato hash, cheddar biscuit	
Lobster Benedict	16
atlantic lobster, poached eggs, lobster hollandaise crispy pancetta, cheddar biscuit	

signature

Rigatoni Pomodoro	12
tomatoes, garlic, basil, burrata cheese	
Spaghetti Meatballs	16
spicy tomato basil sauce, garlic confit parmigiano reggiano	
Linguine	17
jumbo tiger prawns, tomato, oregano capers, tomatoes, olives	

from the grill

(served with french beans and whipped potatoes)

Half Roasted Chicken	19
fresh herbs, extra virgin olive oil	
 Wild Salmon	19
lemon vermouth butter	
Jumbo Tiger Prawns	19
garlic butter	
Striploin	23
brandy-peppercorn demi glace	
Tenderloin	23
cafe au lait	

milk & honey

Belgian Waffle	10
wildflower honey caramelized bananas white chocolate mousse	
Wild Berry Panettone French Toast	10
milk chocolate "shot", organic rosemary honeycomb	
glowbal Granola Martini	10
honeycomb yogurt, fresh local berries	
Fresh Blueberry Pancakes	14
blueberry compote, mascarpone honey whipped cream	

salads

Caprese	12
vine ripened tomatoes, buffalo mozzarella extra virgin olive oil	
Caesar	8
hearts of romaine, white anchovies roasted garlic, shaved parmigiano reggiano	
Beets	12
arugula, pecorino, sherry & shallot vinaigrette	
Spinach	12
crispy wild boar bacon, buffalo mozzarella hazelnut vinaigrette	
Ahi Tuna Nicoise	14
green beans, baby potatoes, olives poached free range egg	
Cobb Salad	14
grilled chicken, tomato, bacon, free range egg roquefort vinaigrette	

soups

Soup of the Day	7
ask server	
French Onion	8
traditional french onion soup, gruyere, croutons	

appetizers

Crispy Calamari	10
heirloom tomato coulis	
Ahi Tuna Springroll	10
tropical slaw	
Dungeness Crabcakes	15
dungeness crab, watercress aioli	

Steak Menu Available by Request

Executive Chef
Erik Heck

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

January 14/10