

appetizers

Soup of the Day Chef's daily creation	8
Caesar Salad with Shaved Reggiano roasted garlic dressing, parmesan croutons	8
Baby Spinach Salad with Warm Pancetta Vinaigrette oven-dried tomatoes, saffron egg, buffalo mozzarella and candied pecans	12
P.E.I. Lobster Croquettes heirloom tomato, tarragon, fresh lobster	15
glowbal Caprese Salad vine-ripened tomatoes, buffalo mozzarella, fresh basil	12
Spicy Ahi Tuna Tartare granny smith apple, avocado, trio of dips	13
Organic Beet Salad baby watercress, house made burrata cheese	13
Classic Iceberg Wedge french country dressing, red wine poached pear	10
Crispy Jumbo 'King' Calamari spicy smoked tomato coulis	10

glowbal signature dishes

Butternut Squash Mascarpone Ravioli pecan and sage cream sauce	17
Jumbo Prawn Linguine grilled garlic tiger prawns, olive oil, tomato concasse	21
Rigatoni Arrabbiata house-made burrata cheese	16
Kobe Meatballs with Truffled Spaghetti tête de moine cheese, tomato garlic confit, parmesan	23
Grilled 7oz 'AAA' Beef Tenderloin butternut squash ravioli, café de Paris butter, red wine demi-glace	32
7 Spiced Rare Ahi Tuna nori wasabi potato spring roll, sweet soy-honey glaze	28
Braised Lamb Shank forest mushroom risotto, pinot noir jus	22
 Blackened Wild BC Salmon house-made gnocchi 'puttanesca'	24
 Pan Seared Queen Charlotte Sablefish crab and shrimp stuffed conchiglioni pasta	29

sides

Lobster and Crab Poutine	8
Applewood Smoked Cheddar Poutine	5
Crab and Lobster Risotto	12
Lobster Mashed Potatoes	10
Woodland Mushroom Risotto	10
Grilled Lamb Chops	15
Grilled Wild Sea Tiger Prawns	11



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

Executive Chef
John Crook

glowbal
grill & satay bar