





## appetizer platter for two

rare ahi tuna with asian slaw  
 jumbo prawn cocktail, caprese salad  
 signature kobe meatballs  
 braised short ribs, lobster croquettes  
 crispy yam frites, trio of dipping sauces  
 18 per person *minimum of 2*

### from the satay bar

<b>Ginger Brushed Chicken</b> spicy hoisin sauce	1.95
 <b>Louisiana Fried Oyster</b> creole crusted	2.95
<b>Rosemary Lamb Chops</b> wildflower honey glaze	3.50
 <b>Diver Scallops</b> double smoked bacon	2.75
<b>Kobe Beef Meatball</b> spicy tomato fondue	2.50
<b>Mushroom Tempura</b> flavoured with sea salt	1.85
<b>Braised Beef Short Rib</b> truffle aioli	2.90
 <b>Grilled BC Salmon</b> coriander and peppercorn crust	2.50
<b>7 Spice Ahi Tuna</b> seared rare, served cold	2.75
 <b>Garlic Jumbo Prawn</b> lemon herb butter	2.75

### satay platter

Selection of the above 24  
 All served with Asian slaw  
 spiced pappadam and trio of dipping sauces:  
 ginger soya sauce  
 smoked chipotle mustard with fresh thyme  
 sun-dried tomato aioli




*Please advise your server of any allergies  
 or dietary restrictions.*

**glowbal**  
 grill & satay bar

## entree platter for two

kobe meatballs with tomato fondue  
 7 spice ahi tuna  
 grilled 16 oz. Canadian prime bone-in ribeye  
 wild sea tiger prawn brochette  
 organic beet and heirloom tomatoes  
 36 per person *minimum of 2*

### from the grill

 <b>Wild Sockeye Salmon</b> corn buerre blanc	24
<b>Pepper and Herb Crusted Ahi Tuna</b> sauce vierge	28
<b>Lemon Roasted 1/2 Chicken</b> natural pan jus	24
 <b>Wild Sea Tiger Prawns</b> lemon, garlic butter	28
<b>7 oz 'AAA' Filet Mignon</b> red wine jus	32
<b>Rosemary Crusted Lamb Rack</b> port wine reduction	34
 <b>Grilled BC Sablefish</b> chive butter sauce	29

### canadian prime

<b>12 oz New York Strip Loin Steak</b>	36
<b>16oz. Bone-in Ribeye Steak</b>	38
<b>24oz. Bone-in Prime Rib Steak</b>	48
<b>32oz. Côte de Bœuf (for 2)</b>	68

*glowbal grill & satay bar proudly uses  
 Canadian Prime High River, Alberta Beef  
 Less than 5% of all cattle are graded  
 with the 'Prime' designation.*

**\*all items from the grill served with  
 applewood smoked cheddar poutine  
 and braised greens**

*Split charge \$3 - Parties of 8 or more subject to 18% gratuity*

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