


## LUNCH

### SOUPS

<b>SOUP OF THE DAY</b> OUR CHEF'S SEASONAL CREATION	10
<b>BC MUSHROOM VELOUTE</b> WILD MUSHROOM TIAN, SHERRY GEL	12
 <b>WEST COAST SEAFOOD CHOWDER</b> OCEAN WISE PACIFIC SALMON, HALIBUT, BABY SHRIMP CHILI-TARRAGON OIL	14

### SANDWICHES

<b>GRILLED CHEESE SANDWICH</b> APPLEWOOD SMOKED CHEDDAR ON SOURDOUGH SMOKED TOMATO AIOLI	14
<b>SMOKED TURKEY CLUB</b> SMOKED TURKEY BREAST, RED LEICESTER CHEESE, SAUTEED ONIONS, BACON AND GRAINY MUSTARD SPREAD CRANBERRY FILONE, TOMATO, LETTUCE AND GUACAMOLE	18
<b>BBQ PULLED PORK SANDWICH</b> SLOWLY BRAISED PORK AND ESPRESSO BBQ SAUCE, BALSAMIC COLESLAW ON CIABATTA BUN WITH SMOKED GOUDA	18
<b>GRILLED PRIME RIB BEEF BURGER</b> HOUSE MADE ONION RELISH, CANADIAN BACON AND RED LEICESTER CHEESE	16
<b>SIGNATURE JETSID PRIME RIB BEEF BURGER</b> WILD MUSHROOMS AND CARAMELIZED ONIONS CRISP BACON, BBQ BUTTER AND RED LEICESTER CHEESE	18
 <b>VEGETARIAN WRAP</b> BALSAMIC INFUSED GRILLED VEGETABLES, CARAMELIZED ONIONS, GUACAMOLE, GRAINY MUSTARD MAYO, LETTUCE, TOMATO, PICKLES	15
<b>REUBEN SANDWICH</b> CORN BEEF BRISKET SAUERKRAUT AND MELTED GRUYERE CHEESE RUSSIAN DRESSING, DIJON, ON RYE LOAF	18
<b>STERLING PRIME RIB BEEF DIP AU JUS</b> POTATO FILONI, MELTED CHEDDAR, SAUTEED ONIONS, HORSERADISH MAYO, AU JUS, SERVED WITH WEDGE FRIES	22
 <b>COLD WATER SHRIMP ROLL</b> AVOCADO, DILL, LEMON AIOLI, BRIOCHE	18

*\*\*ALL THE ABOVE SANDWICHES ARE SERVED WITH YOUR CHOICE OF  
SEASONAL GREENS, FRENCH FRIES OR CAESAR SALAD*



*CREATED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS.  
FAIRMONT LIFESTYLE CUISINE DISHES CONTRIBUTE  
TO OPTIMAL HEALTH AND WELLNESS*





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

## STARTERS

 <b>SEASONAL GREENS</b>	10
TOSSED WITH CHIVE VINAIGRETTE	
<b>CLASSIC CAESAR SALAD</b>	12
HOUSE MADE ROASTED GARLIC DRESSING BACON CRISP AND FOCACCIA CROUTONS	
<b>SPINACH AND MARINATED MUSHROOM SALAD</b>	15
WARM BACON BALSAMIC VINAIGRETTE ASIAGO CHEESE	
 <b>DUNGENESS CRAB SALAD</b>	16
 GINGER SESAME SNAP, AVOCADO	
MICRO GREENS, CLASSIC VINAIGRETTE	

## ENTRÉES

 <b>GLOBE @ YVR SIGNATURE SALAD</b>	24
 SEARED ALBACORE TUNA, COLDWATER CRAB, BABY SHRIMP, EDAMAME MIXED GREENS, CUCUMBER, CARROTS, CHERRY TOMATOES, MANGO SOY-GINGER VINAIGRETTE	
<b>JETSID SIGNATURE PIZZA</b>	18
HICKORY SMOKED CHICKEN, SUN-DRIED TOMATOES, SPINACH AND PROVOLONE	
 <b>WILD PACIFIC SALMON</b>	32
ASPARAGUS RISOTTO, ASIAGO CHEESE TOMATO, FLAT LEAF PARSLEY, CAPER RELISH	
 <b>SEAFOOD FETTUCCINE</b>	24
HERB MARINATED PRAWNS, SCALLOPS, AND CALAMARI FRESH TOMATO AND GARLIC COULIS	
<b>INDIAN PRAWN CURRY</b>	22
PRAWNS SIMMERED IN TOMATO BUTTER GRAVY SERVED WITH STEAMED BASMATI RICE, MANGO CHUTNEY NAAN BREAD	
<b>TRADITIONAL EGGS BENEDICT</b>	18
CANADIAN BACK BACON OR SMOKED SALMON POTATO HASH OR SEASONAL GREENS	
 <b>WEST COAST SEAFOOD OMELETTE</b>	20
BABY SHRIMP, CRAB AND AVOCADO POTATO HASH OR SEASONAL GREENS	
<b>CHEF'S CHOICE</b>	18
OUR CHEF'S DAILY LUNCH CREATION	

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR SPECIAL DIETARY RESTRICTION, PLEASE ADVISE YOUR SERVER

PLEASE NOTE FOR YOUR CONVENIENCE AN AUTOMATIC 16% GRATUITY WILL BE APPLIED TO PARTIES OF 8 OR MORE