

## STARTERS

- Soup of the Day  
12
- Roasted Carrot and Corn Bisque  
Triple Crème Brie  
14
- Classic Caesar Salad  
House made Roasted Garlic Dressing  
Bacon Crisp Focaccia Croutons  
14
- Globe@YVR Signature Salad  
Seared Albacore Tuna, Coldwater Crab,  
Edamame, Crisp Noodles, Baby shrimp, Mixed  
Greens, Cucumber, Mango  
Soy-Ginger Vinaigrette  
22
- Spinach & Marinated Mushroom Salad  
Warm Bacon Balsamic Vinaigrette  
Asiago Cheese  
15
- Dungeness Crab Salad  
Ginger Sesame Snap, Avocado  
Micro Greens and Classic Vinaigrette  
16

## ENTREES

- Vegetarian Wrap  
Balsamic Infused Grilled Vegetable Wrap  
Avocado, Caramelized Onions, Pesto Mayo  
15
- Smoked Turkey Clubhouse  
Smoked Turkey Breast with Red Leicester Cheese  
Sautéed Onions, Bacon and Grainy Mustard  
on Cranberry Bread with Tomato, Lettuce and  
Avocado  
17
- Signature Jetside Prime Beef Burger  
Wild Mushrooms and Caramelized Onions  
Crisp Bacon, Red Leicester Cheese, BBQ Butter  
18
- BBQ Pulled Pork Sandwich  
Slowly Braised Pork and Espresso BBQ Sauce on  
Ciabatta Bun with Smoked Gouda  
17
- ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF  
SEASONAL GREENS, FRENCH FRIES OR CAESAR SALAD
- Sterling Silver Grilled Flat Iron Steak Baguette  
Roasted Garlic Baguettini, Smoked Gouda Blend  
Caramelized Onions, Mixed Mushrooms and  
Cherry Tomatoes, Served with Wedge Fries  
21
- Fish and Chips  
Battered Halibut with Pickled Fennel Tartar Sauce  
Served with Fries  
19

## SHARED PLATES

- Crisp Fried Calamari  
Chipotle Marinara Sauce and Preserved Lemon Aioli  
14
- Organic Stone Ground Nachos  
Spiced Organic Beef, Smoked Gouda Blend  
Tomato Salsa, Guacamole and Sour Cream  
16
- Warm Spinach and Artichoke Dip  
Crisp Tortilla Chips  
14
- Chicken Drumettes  
Choice of BBQ Sauce, Honey Garlic or Hot Sauce  
Blue Cheese Dip and Cascabella Peppers  
14
- Prime Beef Burger Trio  
Tyroler Bacon And Poplar Grove Blue Cheese  
Wild Mushroom Sauté and Gruyere  
Coldwater Crab and Avocado  
Cajun Spiced French Fries  
18
- Asian Satay Plate  
Chicken and Beef Satays, Vegetarian Spring Rolls  
Spicy Peanut and Sweet-Chili Sauce  
20

## DESSERTS

- Pineapple Sangria Torte  
Passion and Exotic Fruits,  
Walnut Graham Cracker Crumb  
Malibu Rum Syrup
- Seasonal Strawberry Trifle  
Layers of Grand Marnier Macerated Strawberries  
Genoise, Mascarpone Cream
- Oven Baked Mini Chocolate and Pear Pie  
Spiced Red Wine Poached Pears, Organic Chocolate  
Sauce, Creamy Vanilla Bean Gelato
- Lemon with White Chocolate Mousse  
Zesty Lemon Curd layered with Rich White Chocolate  
Mousse
- Salt Spring Island Chevre Cheese Cake  
Locally Farmed Cheese  
Milk Chocolate Feuilletine Crust, Raspberry Coulis
- Chef's Selection of Carved Fruit Plate  
Seasonal Fruits with Berries
- ALL DESSERTS: 11
- Selection of Canadian Artisan Cheeses  
Assortment of Water Crackers, Olive Bread  
& Armenian Flatbread  
17