

PALATE TINGLERS

TOMATO FOCCACIA **(V)** | 14

Extra Virgin Olive Oil, Aged Balsamic Vinegar

SUN-DRIED TOMATO HUMMUS **(V)+** | 19

Goat Cheese Feta, Vegetable & Lettuce Crudités,
Herb Oil, Sourdough Crackers

SHRIMP COCKTAIL 6 Pieces | 19 9 Pieces | 25

Cocktail Sauce, Charred Lemon

CALAMARI | 21

Charred Lemon, Sweet Onion, Garlic Aioli

CRISPY OYSTER MUSHROOMS **(V)+** | 18

Vegan Chipotle Mayonnaise, Lemon Wedge

CHICKEN WINGS | 20

Hot Sauce, Korean BBQ Sauce or Salt & Pepper

CHARCUTERIE BOARD For 2 | 28

Artisanal Cheeses & Handcrafted Charcuteries,
House Pickles, Crackers, Marinated Olives

SEAFOOD TOWER

Available from 5:30 PM - 10:00 PM

SEA BREEZE | 89

Half Dozen Oysters of the Day,
Half Dozen Poached Shrimp, Dozen PEI Mussels,
Marinated Ahi Tuna, Three Lettuce Cups with
Dungeness Crab, Cocktail Sauce, Charred Lemon,
Mignonette & Horseradish

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LIGHT FARE

ROASTED TOMATO SOUP **(V)+** | 14

Stracciatella Cheese, Herb Oil, Multigrain Crackers
Add Sourdough Grilled Cheese Sandwich | 15
Aged Cheddar, Swiss Cheese, Mayo

CREAMY MUSHROOM SOUP | 16

Local Mushrooms, Scallions

COBB SALAD | 29

Chicken Breast, Greens, Bacon Crumble, Avocado,
Tomatoes, Blue Cheese, Egg, Sherry Vinaigrette

CAESAR SALAD | 19

Focaccia Croutons, Olive Oil Poached Tomatoes,
Crispy Capers, Lemon, Roasted Garlic Dressing

GARDEN MIX SALAD **(V)+** | 19

Greens, Dried Figs, Green Peas, Puffed Black Rice,
Bee Pollen, Orange Vinaigrette

ADD TO YOUR SALAD

Tofu or Haloumi | 10 ea

7 oz Chicken or 4 pc Prawns | 12 ea

3 oz Salmon | 14

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HANDHELDS

*Served with Fries, Local Greens or Caesar Salad
(Gluten-Free Bun Available Upon Request)*

JETSIDe BURGER | 28

Certified Angus Beef Patty, Crispy Bacon,
Aged Cheddar, Lettuce, Tomato, Pickle,
Roasted Garlic & Black Pepper Aioli

THE MEATLESS BURGER | 25

Mushroom and Black Bean Patty, Mango Salsa,
Avocado, Crispy Onion Ring

TURKEY CLUBHOUSE | 26

Brined Turkey, Bacon, Lettuce, Tomato,
Rustic Tuscan Loaf, Cranberry Mayonnaise

SOURDOUGH GRILLED CHEESE | 22

Aged Cheddar, Swiss Cheese, Mayo

ADD TO YOUR HANDHELD

Mushrooms | 2

Fried Egg, Avocado or Bacon Jam | 4 ea

Truffle Fries | 5

SIGNATURES

POKE BOWL

Sushi Rice, BC Cucumber, Pickled Radish, Avocado,
Edamame, Serrano Chili, Sesame Seeds,
Seaweed Cracker, Shoyu Dressing, Choice of:

Roasted Beets  | 26

Ahi Tuna | 32

Broken Prawns | 29

RIGATONI ALL'AMATRICIANA | 28

Tomato Sauce, Cured Pork Jowl, Red Onion,
Chilli Flakes, Pecorino Romano

FISH & CHIPS | 30

Ling Cod, Coleslaw, Tartar Sauce, Charred Lemon

SLOW BRAISED SHORT RIB | 48

Yukon Gold Mashed Potatoes, Maple Roasted Carrots,
Braising Jus, Charred Kale, Herb Oil

ALL DAY

TWO EGG BREAKFAST | 26

Two Eggs Prepared Your Way, Crispy Potatoes &
Tomato, Toast with Preserves, Choice of: Bacon,
Artisan Pork Sausage, Chicken & Apple Sausage or
Veggie Sausage

VEGAN  | VEGAN OPTION AVAILABLE +

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VEGAN  | VEGAN OPTION AVAILABLE +

GLOBE FEATURES

Available from 5:30 PM - 10:00 PM

AAA CANADIAN BEEF

6 OZ TENDERLOIN | 64

12 OZ SILVER STERLING STRIPLOIN | 56

Mashed Potatoes, Broccoli, Red Wine Jus

Add Four Prawns | 14

Add Three Scallops | 20

Add Half Tail of Fresh Lobster | 25

SIGNATURE LOIS LAKE STEELHEAD | 45

Spicy Kabocha Squash, Pistachio Sauce,
Root Vegetable Crumble, Black Kale

FARMER'S MARKET POT PIE (V) | 38

BC Mushrooms, Smoked Cauliflower, Peas,
Local Harvest Potatoes and Root Vegetables.
Served with Yam Wedges

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DESSERT

BLUEBERRY CHEESECAKE | 15

Spruce Steeped Blueberry Sauce, Vanilla Chantilly

BARTLETT PEAR TART | 16

Almond Rum Frangipani, Mascarpone Chantilly,
Almond Croquant, Fresh Pear Segments

TIRAMISU TRIFLE | 14

Whipped Mascarpone, Cocoa Nib, Baileys Foam,
Croissant Chips

GLOBE CHOCOLATE CAKE | 14

Seasonal Berries, Mini Meringues,
Bitter Chocolate Ganache

FRESH | LOCAL | SEASONAL

As part of our commitment to practices that protect the globe, we are proud to use local, seasonal and sustainably produced ingredients wherever possible. Currently our menus feature Ocean Wise Seafood, Organic Vegetables from Local Harvest Farm and free-range eggs from Rabbit River Farms.

Prices exclusive of applicable taxes.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you have a food allergy, intolerance, or special dietary restriction please advise your server and we would be pleased to accommodate.

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