

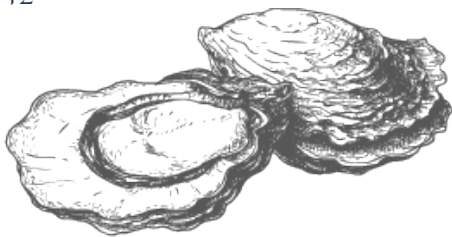
## SHELLS

### HAND-SHUCKED CANADIAN OYSTERS

The Season's Best Oysters from Canada's Coasts, Cocktail Sauce, Mignonette, Horseradish, Charred Lemon

Half Dozen | 26

Dozen | 42



### SEARED OCEAN WISE SCALLOPS | 26

Cannellini Beans, Double Smoked Bacon, Sofrito, Candied Lemon

### WINE STEAMED PEI MUSSELS | 22

Cream Sauce, Fennel Sauerkraut, Fennel Pollen Bread Crumbs, Grilled Baguette

## SEAFOOD TOWERS

Served with Cocktail Sauce, Charred Lemon, Mignonette & Horseradish

### 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

### OCEANFRONT | 165

Dozen Oysters of the Day, Dozen Poached Shrimp, Dozen PEI Mussels, Marinated Ahi Tuna, Five Lettuce Cups with Dungeness Crab & Half Canadian Lobster

### DEEP DIVE | 285

Dozen Oysters of the Day, Dozen Poached Shrimp, Dozen PEI Mussels, Marinated Ahi Tuna, Five Lettuce Cups with Dungeness Crab, Full Canadian Lobster, 10 grams Divine Caviar, Mini Crostini, Chive Sour Cream



## STARTERS

### TOMATO FOCCACIA (V) | 15

Extra Virgin Olive Oil, Aged Balsamic Vinegar

### AAA BEEF TARTARE | 28

Crispy Phyllo Tart, Sweet Mustard Seeds, Shallots, Capers, Tarragon Aioli, Pickled Mushrooms, Cured Egg Yolk

### KABOCHA SQUASH SOUP (V)+ | 19

Local Ambrosia Apples, Pumpkin Seeds, Cardamom Crème Fraiche

### CRAB BISQUE | 21

Dungeness Crab Meat, Crab Oil

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

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

### TRUFFLE KALE SALAD | 22

Pickled Fraser Valley Beets, Beluga Lentils, Endives, Truffle Vinaigrette, Feta

## 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

Free-Range Eggs from Rabbit River Farms in Richmond, BC

Organic Vegetables from Local Harvest Farm in Chilliwack, BC



## SEA

### SIGNATURE LOIS LAKE STEELHEAD | 45

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

### GLAZED BLACK COD | 52

Maple Sake Glaze, Charred Broccolini,  
Sticky Rice, Fried Eggplant, Sishito Peppers,  
Coconut Ginger Sauce

### LOBSTER TORTELLINI | 44

House Made Pasta, Fortified Lobster Broth,  
Ricotta Espuma, Pickled BC Mushrooms,  
Cured Pork Jowl, Pea Shoots

## LAND

### GLOBE'S SIGNATURE BURGER | 42

Two Certified Angus Beef Patties, Shaved Guanciale,  
Caramelized Onions, Lemon Dressed Arugula, Brie,  
Peppered Truffled Aioli, Pretzel Bun, Wedge Fries

### LAMB PAPPARDELLE | 42

Local Lamb Neck Ragout, Dehydrated Goat Cheese,  
Sundried Tomato Pesto

### FARMER'S MARKET POT PIE | 38

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

### CONFIT & ROASTED HALF CHICKEN | 46

Mushroom Caramel, Braised Leek,  
Served with Soft Polenta, Shallot Crumble and  
Local Parmesan

### CANADIAN BEEF

Mashed Potatoes, Charred Broccolini & Red Wine Jus

### 12oz SILVER STERLING STRIPLOIN | 56

### 6oz SILVER STERLING TENDERLOIN | 64

## GLOBE@YVR'S SIGNATURE

..... 3 COURSE .....

## PRIX FIXE

### CRAB BISQUE

Dungeness Crab Meat, Crab Oil

or

### TRUFFLE KALE SALAD

Pickled Fraser Valley Beets, Beluga Lentils,  
Endives, Truffle Vinaigrette, Feta

### LAMB PAPPARDELLE

Local Lamb Neck Ragout,  
Dehydrated Goat Cheese,  
Sundried Tomato Pesto

or

### LOIS LAKE STEELHEAD

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

### TIRAMISU TRIFLE

Whipped Mascarpone, Cocoa Nib,  
Baileys Foam, Croissant Chips

or

### GLOBE CHOCOLATE CAKE

Seasonal Berries, Mini Meringues,  
Bitter Chocolate Ganache

.....  
79 Per Person



## SIDES

Truffle Potato Wedges with Asiago Cheese | 12

Charred Broccolini | 12

Mashed Potatoes with Caramelized Onions | 12

Sweet Peas & Mushroom Fricassee | 12

## ADD ONS

Four Prawns | 14

Three Scallops | 20

Half Lobster Tail | 25

Bearnaise Sauce | 8

### VEGAN | + VEGAN OPTION AVAILABLE

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 restrictions please advise and we would be pleased to accommodate.