


SMALL PLATES


FRESH SHUCKED OYSTERS	1/2 DOZEN 24 DOZEN 42
CHEFS CREEK OYSTERS, COCKTAIL SAUCE, RED WINE MIGNONETTE, HORSERADISH	
CRAB CAKES 	22
TARRAGON & ROASTED CORN, OLD BAY AIOLI, SUMMER TOMATOES	
AHI TUNA WITH VEGETABLES 	23
SEARED AHI TUNA, RADISH CARPACCIO, SALAD OF BABY GARDEN VEGETABLES, CHILI SAUCE	
WAGYU BEEF CARPACCIO	21
GAUFRETTE POTATO, SAUCE GRIBICHE, AGED GOAT CHEESE	
PORK BELLY	23
GREMOLATA, MALT VINEGAR EMULSION, PEAR & SCALLION SALAD, CHICHARRON	
CHARRED CORN GNOCCHI	22
ROASTED POTATO GNOCCHI, CHARRED CORN KERNELS, MINT PESTO, SPRING ONION SPONGE	
SEAFOOD TOWER FOR TWO	75
MARINATED BAY SCALLOPS, DUNGENESS CRAB LEGS, SHUCKED OYSTERS, SMOKED AND CANDIED SALMON, CHILLED HALF LOBSTER, CHILI PRAWNS, SEARED AHI TUNA, CRAB SALAD, MARINATED CLAMS, SELECTION OF GARNISHES	

SALADS

GLOBE SIGNATURE SEAFOOD SALAD 	29
MISO CHARRED TUNA, CRAB SALAD, CHILI PRAWNS, MIXED BABY LETTUCES, CITRUS VINAIGRETTE	
CAPRESSE (V/GF)	15
HEIRLOOM & VINE RIPE TOMATOES, RICOTTA SALATA, WATERCRESS, ARUGULA PESTO	
WHOLE LEAF ROMAINE SALAD	15
WHITE ANCHOVIES, PARMESAN DOUGHNUT, QUAIL EGGS, ROMAINE PURÉE, ROASTED GARLIC VINAIGRETTE	
GARDEN GREENS (V)	12
SHAVED VEGETABLES, MIXED BABY LETTUCES, PUFFED WHEAT BERRIES, DRIED BLUEBERRIES, CITRUS VINAIGRETTE	

SOUPS

SUMMER HARVEST GAZPACHO (V/GF)	12
BASIL SORBET	
CRAB CONSOMMÉ 	14
DUNGENESS CRAB SALAD	

(V) VEGETARIAN
(GF) GLUTEN FREE
 OCEAN WISE SEAFOOD

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR SPECIAL DIETARY RESTRICTION, PLEASE ADVISE YOUR SERVER.
PLEASE NOTE AN AUTOMATIC GRATUITY OF 18% WILL BE APPLIED TO PARTIES OF 8 OR MORE.

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DRY AGED BEEF

ALL OF OUR STEAKS ARE BLACK ANGUS BEEF RAISED ON THE SLOPING HILLS OF THE BC INTERIOR REGION
WE NATURALLY DRY AGE OUR BEEF FOR 32 DAYS TO MAXIMIZE TENDERNESS AND FLAVOUR BEFORE BROILING

6 oz TENDERLOIN	50
10 oz RIBEYE	50
8 oz NEW YORK STRIPLON	50

BABY POTATO SUMMER SQUASH AND BERMUDA ONION BROCHETTE,
CHOICE OF BEARNAISE, HERBED CHIMICHURRI OR NATURAL REDUCTION

FISH

SEARED HALIBUT 🌱	38
NEW POTATOES, GRILLED SQUASH AND BABY CARROT SALAD, WARM BROWN BUTTER & ALMOND VINAIGRETTE	
HAIDA GWAII SABLE FISH 🌱	42
SAKE MISO MARINADE, BOK CHOY, KING OYSTER MUSHROOM, DAIKON, GINGER DASHI BROTH	
BEET CURED SPRING SALMON	38
SHIMEJI MUSHROOMS, CHARRED LEEKS, ROASTED ROMANESCO, HEIRLOOM TOMATO CAPER RELISH	

FARM

GRILLED SAKURA PORK TOMAHAWK	48
ASPARAGUS, MOREL MUSHROOMS, FINGERLING POTATOES, CHARRED PEACH KETCHUP	
LAMB DUO	48
SEARED LAMB SIRLOIN, BRAISED LAMB, CARROT PAVÉ, HAZELNUT SOIL, MINT CHIMICHURRI	
DUCK BREAST	42
CHARRED ON THE VINE TOMATO, ROASTED SUMMER SQUASH, RED QUINOA, STONE FRUIT LACQUER	
36 MONTH AGED PECORINO AND CARROT AGNOLETTI	32
MOREL MUSHROOMS, ASPARAGUS	
A380 BURGER	35
GRILLED CHUCK PATTY, CRISPY PORK BELLY, FRIED EGG, AGED CHEDDAR, SMOKED ONION AND MUSHROOM RELISH, LETTUCE, TOMATO, SPROUTS, PEACH KETCHUP, HAND CUT WEDGIE FRIES	

ENHANCEMENTS

DUCK FAT NEW POTATO GALETTE (GF)	10
OVEN ROASTED MUSHROOMS (V/GF)	10
SUMMER VEGETABLE RATATOUILLE GRATIN (V/GF)	10
ROASTED VINE RIPE TOMATOES (V/GF)	10
GLOBE@YVR SIGNATURE BEER BREAD (V)	10