SOUPS

SOUP OF THE DAY 10
OUR CHEF'S SEASONAL CREATION

GLOBE SIGNATURE WILD MUSHROOM SOUP 11
ENOKI MUSHROOMS, TRUFFLE CREAM

WEST COAST SEAFOOD CHOWDER 13
BLEND OF AUTHENTICALLY LOCAL BC SEAFOOD

STARTERS

'GARDEN TO GLOBE' SEASONAL GREENS 10
BLEND OF LOCAL LETTUCE, HOUSE VINAIGRETTE

CLASSIC CAESAR SALAD 13
HOUSE MADE ROASTED GARLIC DRESSING, BACON CRISP AND FOCACCIA CROUTONS

ADD CHICKEN BREAST OR BABY SHRIMP TO ANY SALAD 8

SANDWICHES

GRILLED VEGETABLE WRAP 18
BALSAMIC-MARINATED ROASTED VEGETABLES, AVOCADO, TOMATOES, PICKLES, GRAINY MUSTARD MAYO

SLOW COOKED PULLED PORK SANDWICH 19
SMOKED CHIPOTLE BBQ SAUCE, CREAMY APPLE, GRAINY MUSTARD, SLAW, CIABBATA BUN

JETSIDE SIGNATURE BURGER 20
½ LB PURE BEEF PATTY, FVA SIGNATURE SEASONING SPICE, DOUBLE-SMOKED BACON, AGED WHITE CHEDDAR, CRISPY ONIONS

SMOKED TURKEY CLUB HOUSE 20
SMOKED TURKEY BREAST, AGED CHEDDAR, CARAMELIZED ONIONS, BACON, GRAINY MUSTARD AND MAPLE MAYO, DRIED CRANBERRY BREAD, TOMATO, LETTUCE AND GUACAMOLE

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

GRILLED CHEESE & DOUBLE-SMOKED BACON PANINI 18
EMMENTAL, BOURSIN, PROVOLONE AND AGED CHEDDAR, SOURDOUGH, TOMATO SOUP

ENTRÉES

Globe @ YVR Signature Salad 25
IN-HOUSE HOT-SMOKED SALMON, COLDWATER CRAB, BABY SHRIMP, SOBA NOODLES, PICKLED VEGETABLES, MIXED GREENS, TOASTED BLACK SESAME, MISO-YUZU VINAIGRETTE

Stanley Park 1897 Amber Ale Fish and Chips 20
FRESHLY BATTERED COD, CITRUS DILL TARTAR SAUCE, CRISP FRENCH FRIES

Margherita Pizza 17
VINE-RIPENED TOMATOES, BASIL PESTO, BOCCONCINI, PARMIGIANO-REGGIANO, EXTRA VIRGIN OLIVE OIL

Mediterranean Vegetable Pizza 20
ROASTED BELL REPPERS, FOREST MUSHROOMS, ARTICHOKES, BABY ARUGULA,
EXTRA VIRGIN OLIVE OIL, PARMESAN SHARDS, AGED BALSAMIC

Jetside Signature Pizza 23
CARAMELIZED ONIONS, WHOLE ROASTED GARLIC, PEPPERONI, SOPPRESSETA SALAMI, ROASTED BELL PEPPERS

Indian Prawn Curry 24
TOMATO BUTTER GRAVY, BASMATI RICE, NAAN BREAD, RAITA

Linguine Alla Puttanesca 25
TAGGIASCHE OLIVES, WHITE ANCHOVIES, CAPERS, VINE-RIPENED TOMATOES, PROSCIUTTO, EXTRA VIRGIN OLIVE OIL, FRESH BASIL

West Coast Seafood Omelet 23
BABY SHRIMP, CRAB AND BOURSIN, POTATO HASH OR SEASONAL GREENS

Organic Quinoa Salad with Roasted Chicken 23
ROASTED CORN, BLACK BEANS, SWEET BELL PEPPERS, AVOCADO, BABY ARUGULA, TOASTED ORGANIC QUINOA, CILANTRO-AGAVE VINAIGRETTE

Traditional Eggs Benedict 20
TWO POACHED EGGS, CANADIAN BACON OR SMOKED SALMON, TOASTED ENGLISH MUFFIN, POTATO HASH BROWNS, HOLLANDAISE

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

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements.

Ocean Wise

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

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