

PALATE TINGLERS

SIGNATURE BEER BREAD 15
House-Made Beer Bread, Local Fairmont Honey
Balsamic Whipped Butter, Bee Pollen Butter

CRISPY BRUSSELS SPROUTS (V)+ 14
Maple Sriracha, Scallions, Parmesan

SUN-DRIED TOMATO HUMMUS (V)+ 19
Goat Cheese Feta, Vegetable & Lettuce Crudités,
Herb Oil, Sourdough Crackers

CLASSIC SHRIMP COCKTAIL
Cocktail Sauce, Charred Lemon

6 Pieces | 19

9 Pieces | 25

CALAMARI 21
Charred Lemon, Sweet Onion, Garlic Aioli

CHICKEN WINGS 20
Hot Sauce, Korean BBQ Sauce or Salt & Pepper

CHARCUTERIE BOARD
Artisanal Cheeses & Handcrafted Charcuteries,
Fig Jam, Marinated Olives, Pickles, Crackers

For 2 | 28

For 4 | 38

LIGHT FARE

ROASTED TOMATO SOUP (V)+ 14
Stracciatella Cheese, Herb Oil

WILD MUSHROOM SOUP 16
Local Mushrooms, Scallions

ADD TO YOUR SOUP

Sourdough Grilled Cheese Sandwich 15

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 17
Greens, Dried Figs, Pistachio, Green Peas, Puffed
Black Rice, Bee Pollen, Orange Vinaigrette

ADD TO YOUR SALAD

Tofu or Haloumi 10 ea

7oz Chicken, 4 Prawns or 3oz Salmon 12 ea

HANDHELDS

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

JETSID E BURGER 28

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

THE MEATLESS BURGER (V) 25

Mushroom Veggie Patty, Harissa Onion Chutney, Arugula, Vegan Cheese, Vegan Bun

TURKEY CLUBHOUSE 26

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

BUTTERMILK FRIED CHICKEN SANDWICH 25

Glossy Brioche, Spicy House Kimchi, Scallion Ginger Mayo

SOURDOUGH GRILLED CHEESE 22

Aged Cheddar, Swiss Cheese

ADD TO YOUR HANDHELD

Mushrooms 2 ea

Fried Egg, Avocado or Bacon Jam 4 ea

JETSID E SIGNATURES

POKE BOWL

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

Roasted Beets | 26 (V)

Ahi Tuna | 32

Broken Prawns | 29

CREAMY SERPENTINI PASTA 28

Garlic Cream Sauce, Double Smoked Bacon, Crispy Brussels Sprouts, Parmesan

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 BREAKFAST

TWO EGG BREAKFAST 26

Local Rabbit River Farms Eggs Prepared Your Way, Served with Crispy Potatoes & Tomato, Toast with Preserves, Choice of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage

GLOBE FEATURES

Available from 5:30 PM - 10:00 PM

12OZ SILVER STERLING STRIPLOIN 54

AAA Canadian Beef, Mashed Potatoes, King Oyster Mushroom, Asparagus, Mission Hill Red Wine Jus

BRINED & ROASTED HALF CHICKEN 42

Roasted Potatoes, Asparagus, Gorgonzola, Pomegranate Reduction, Castelvetrano Olives, Foie Gras Jus

LOIS LAKE STEELHEAD 42

Root Vegetables, Garden Peas, Roasted Apple, Double Smoked Bacon, Squid Ink Tuile, Potatoes with Horseradish & Dill, Shallot Cream

KING OYSTER MUSHROOM **(V)** 32

Butternut Squash Risotto, Green Onion Oil, Nutritional Yeast, Winter Truffle, Toasted Walnuts

DESSERT

CHEESECAKE 15

Vanilla Cheesecake, Pistachio Crumb, Fairmont Honey Drizzle, Pomegranate Reduction

POACHED PEAR 13

Red Wine, Nut Dust, Roasted Coconut Shaves, White Chocolate Almond Mousse

GLOBE CHOCOLATE CAKE 14

Seasonal Berries, Mini Meringues, Sorrel Sprouts, Bitter Chocolate Ganache

SEASONAL BERRY BOWL 9

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
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.

VEGAN **(V)** | VEGAN OPTION AVAILABLE **(V)+**