

JETSIDE LOUNGE

TAKE OFF

BANNOCK ROLLS | 15
Chili Maple Syrup, Whipped Butter

CHICKPEA HUMMUS + | 20
Greek Salad, Spiced Chickpeas, Extra Virgin Olive Oil, Smoked Paprika, Feta Crumble, Pita Bread

SHRIMP COCKTAIL 6 Pieces | 19 9 Pieces | 26
Cocktail Sauce, Charred Lemon

CALAMARI | 22
Charred Lemon, Sweet Onion, Garlic Aioli

CRISPY OYSTER MUSHROOMS  | 18
Vegan Chipotle Mayonnaise, Lemon Wedge

CHICKEN WINGS | 20
Spicy BBQ, Maple Garlic, Miso Ginger 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 | 94
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

LIGHT FARE


CREAMY MUSHROOM SOUP | 16
Local Mushrooms, Scallions

Add Sourdough Grilled Cheese Sandwich | 15
Aged Cheddar, Swiss Cheese, Mayo

BURRATINA SALAD | 29
Frisee & Arugula Salad, Grilled Peach, Cherry Tomatoes, Toasted Pecans, Maple Gastrique, Croutons

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 + | 19
Local Greens, Pickled Kohlrabi, Crispy Quinoa, Candied Lemon, Roasted Red Grapes, Orange Vinaigrette

ADD TO YOUR SALAD
Tofu or Haloumi | 10 ea
7 oz Chicken or 4 pc Prawns | 12 ea
3 oz Salmon | 14

HANDHELDS

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

JETSIDE BURGER | 29
Certified Angus Beef Patty, Crispy Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic & Black Pepper Aioli


THE MEATLESS BURGER  | 26
Mushroom and Black Bean Patty, Mango Salsa, Avocado, Crispy Onion Ring

TURKEY CLUBHOUSE | 27
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  | 28
Ahi Tuna | 34
Broken Prawns | 30

CAVATAPPI PRIMAVERA | 30
Seared Prawns, Spring Vegetables, Cherry Tomato, Fresh Herbs, Garlic & Cream Sauce, Lemon Zest

BAO BUNS | 27
Glazed Local Pork Belly, Pickled Fennel, Cucumber, Cilantro, Asian-Style French Fries

FISH & CHIPS | 32
Ling Cod, Coleslaw, Tartar Sauce, Charred Lemon

SLOW ROASTED SHORT RIB | 48
Horseradish Mashed Potatoes, Onion Rings, Fermented Cabbage, Southern BBQ Sauce

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 +

GLOBE FEATURES

Available from 5:30 PM - 10:00 PM

CANADIAN CERTIFIED ANGUS BEEF
6 OZ TENDERLOIN | 64
12 OZ SILVER STERLING STRIPLOIN | 56
Mashed Potatoes, Asparagus, Red Wine Jus
Add Four Prawns | 14
Add Three Scallops | 20
Add Half Tail of Fresh Lobster | 25

PIRI PIRI CHICKEN | 46
Red Chili Marinade, Roasted Half Local Chicken, Sweet Potato Puree, Zucchini, Garden Basil

FARMER'S MARKET TART  | 38
BC Mushrooms, Truffle, Sweet Potato, Frisse Leaves, Almond Vinaigrette

LOIS LAKE STEELHEAD | 46
Warm Spring Radish Salad, Bulgur Wheat, Grilled Gai Lan, Pea Puree, Lemon

DESSERT

NEW YORK CHEESECAKE | 16
Pistachio Ganache, Berry Sauce and Fresh Strawberry

RUM BABA | 16
Vanilla Chantilly, Yuzu Marmalade, Yuzu Granita, Bee Pollen

TIRAMISU TRIFLE | 14
Whipped Mascarpone, Cocoa Nib, Baileys Foam, Croissant Chips

GLOBE CHOCOLATE CAKE | 15
Cocoa Tuile, Spruce Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt

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.