

starters + shares

GLO FLATBREAD 8

gorgonzola cream sauce

GLO FLATBREAD TRIO 10

roasted garlic spread, tomato eggplant jam, olive tapenade

RED THAI CURRY HUMMUS 11

cilantro butter, crispy chickpeas, grilled naan

TRUFFLE FRITES 8

parmesan, fresh herbs, roasted garlic aioli

AHI TUNA TATAKI 18

ginger soy, pineapple, crispy wontons, green onions

BACON WRAPPED PRAWNS 14

chipotle aioli, pineapple salsa, cilantro

CHICKEN LETTUCE WRAPS 14

iceberg lettuce cups, sweet chili aioli, thai peanut, spicy szechuan sauce

FIVE SPICED GINGER BEEF 14

spicy szechuan sauce, coconut rice, sesame seeds, green onion

LEMON PEPPER CALAMARI 13

bruschetta, crispy jalapeños, chipotle aioli, tzatziki, lemon

SMOKED BRISKET SLIDERS 14

jalapeño jack, horseradish aioli, mustard, sauerkraut, pickles

BACON SLIDERS 15

jalapeño jack, garlic aioli, lettuce, tomato, caramelized onion, pickles

BAKED SPINACH + ARTICHOKE DIP 12

mozzarella, bruschetta, fresh corn tortilla chips

BEEF CARPACCIO 17

chimichurri aioli, capers, arugula, citrus vinaigrette, parmesan, crispy bread

CHICKEN WINGS 14

frank's red hot, blue moon, salt + pepper, honey garlic, honey hot, or hickory barbecue

NEAPOLITAN 13

tomodoro sauce, mozzarella, bocconcini, basil, olive oil, cracked pepper

FOREST MUSHROOM 14

gorgonzola cream, mozzarella, brie, wild mushrooms, confit garlic, hazelnuts, truffle oil, island salt

BACON CHICKEN RANCH 15

gorgonzola cream, barbecue sauce, mozzarella, jalapeños, bacon, chicken, pineapple, ranch dressing

POACHED PEAR + BRIE 15

gorgonzola cream, basil pesto, mozzarella, brie, confit garlic, red onion jam, poached pears, citrus dressed arugula

FLATBREAD PIZZA COMBO 18

any flatbread pizza with your choice of fries, daily soup or market greens

flatbread pizzas

glo

soup + salads

THAI CURRY COCONUT CHICKEN SOUP 9

crushed peanuts, cilantro, chili flakes

TAN TAN CITY SALAD 18

blackened chicken, dates, almonds, avocado, goat cheese, orange segments, mint, baby greens, key lime dressing

THAI CHICKEN SALAD 17

peppers, red cabbage, carrots, green onion, farkay noodles, baby greens, thai coconut peanut dressing

CAESAR SALAD 13

croutons, bacon, parmesan, capers, lemon, romaine hearts, classic dressing

PEAR + CANDIED PECAN SALAD 13

cranberries, goat cheese, candied pecans, poached pears, baby greens, sweet herb dressing

MARKET GREENS SALAD 12

peppers, carrots, grape tomatoes, super seeds, baby greens, herb balsamic vinaigrette

SOUP + SALAD COMBO 14

cup of soup with your choice of market greens salad, caesar salad, pear + candied pecan salad, tan tan city salad

SALAD UPGRADES

grilled chicken 6 blackened chicken 7 organic tofu 6
sockeye salmon 8 garlic prawns 6 avocado 3

casuals

CRISPY HALIBUT + CHIPS one 18 two 23

coleslaw, tartar sauce, lemon

BARBECUE CHICKEN QUESADILLA 16

mozzarella, black bean corn salsa, spinach, sour cream, salsa

MOROCCAN LAMB BURGER 19

tomato eggplant jam, goat cheese, red onion, arugula, tzatziki

SMOKED BRISKET SANDWICH 17

jalapeño jack, horseradish aioli, mustard, sauerkraut, pickles

BACON BURGER 18 ½

jalapeño jack, garlic aioli, lettuce, tomato, caramelized onion, pickles

NEW YORK STEAK SANDWICH 22

mushrooms, onions, arugula, goat cheese, chimichurri aioli, crispy bread

GRILLED CHICKEN CLUB 16 ½

chipotle aioli, jalapeño jack, bacon, lettuce, tomato, caramelized onions

make it spicy? blackened chicken + banana peppers 2

CASUAL UPGRADES

truffle frites 3 spicy fries 2 ½ bowl of soup 3
pear + candied pecan 2 ½ tan tan city salad 3 caesar 2 ½

pastas + bowls

SMOKED CHICKEN GARGANELLI 18

sundried tomatoes, mushrooms, artichokes, confit garlic, bacon, spinach, gorgonzola cream, bruschetta, parmesan

PRAWN + SCALLOP PESTO TAGLIATELLE 21

peppers, onions, sundried tomatoes, basil pesto, white wine cream, parmesan

PHANANG THAI CURRY BOWL 15

green curry coconut sauce, bamboo shoots, peppers, onions, crushed peanuts, jasmine rice, cilantro, grilled naan

BUDDHA BOWL 14

snap peas, carrots, onions, mushrooms, broccoli, peppers, sesame ginger sauce, coconut rice, pickled cabbage, spicy yogurt, pea shoots

SPICY KUNG PAO BOWL 15

carrots, peppers, snap peas, broccoli, mushrooms, farkay noodles, bean sprouts, cashews, lime, spicy szechuan sauce

BOWL UPGRADES 3

grilled chicken | organic tofu | prawns | crispy beef

mains

MAPLE GINGER SALMON 25

coconut rice, broccoli, peppers, carrots, sesame seeds, green onion

HICKORY SMOKED RIBS 26

potato bacon salad, seasonal vegetables, bourbon barbecue sauce

BLACKENED CREOLE CHICKEN 24

garlic whipped potatoes, seasonal vegetables, signature glo compound butter

BONELESS SHORT RIBS 28

garlic whipped potatoes, root vegetables, five spice demi, crispy onions

chophouse

GLO CHOPHOUSE STEAK

signature glo compound butter, jumbo onion ring

6oz new york striploin 28 8oz new york striploin 33 7oz beef tenderloin 41

JAPANESE SESAME STEAK

sautéed mushrooms, japanese sesame sauce

6oz new york striploin 28 8oz new york striploin 33 7oz beef tenderloin 41

SURF + TURF STEAK

bacon wrapped prawns, madagascar peppercorn demi

6oz new york striploin 30 8oz new york striploin 35 7oz beef tenderloin 43

chophouse steaks are served with seasonal vegetables
+ your choice of potato bacon salad or whipped potatoes

STEAK + TRUFFLE FRITES

madagascar peppercorn demi, seasonal vegetables, garlic aioli

6oz new york striploin 28 8oz new york striploin 33 7oz beef tenderloin 41

executive chef Andrew Fawcett sous chef Joe Lima

gluten free, vegan + vegetarian menu available upon request

please inform your server about any allergies or dietary restrictions prior to ordering