

STARTERS + SHARES

glo

AHI TUNA TATAKI 18
ginger soy, pineapple, crispy wontons,
green onions

GLO FLATBREAD 8
gorgonzola cream sauce

FLATBREAD TRIO 10
roasted garlic, tomato basil, kalamata olive

TRUFFLE FRITES 8
parmesan, fresh herbs, roasted garlic aioli

CHICKEN WINGS 16
frank's red hot, blue moon, salt + pepper,
honey garlic, honey hot or bourbon barbecue

GLO TACOS 16
choice of spiced ahi tuna or pulled pork carnitas
pineapple salsa, cilantro, pickled vegetables,
cholula aioli, house corn tortilla chips, guacamole

CHICKEN LETTUCE WRAPS 15
iceberg lettuce cups, sweet chili aioli,
thai peanut, spicy szechuan sauce

FIVE SPICED GINGER BEEF 15
spicy szechuan sauce, coconut rice,
sesame seeds, green onion

LEMON PEPPER CALAMARI 13
bruschetta, crispy jalapeños,
tzatziki, lemon

BACON PRAWNS 14
chipotle aioli, pineapple salsa, cilantro

MOULES FRITES 22
white wine, garlic, ginger, chili, sambuca,
cream, lemon aioli, grilled baguette

BACON SLIDERS 15
jalapeño jack, garlic aioli, lettuce,
tomato, caramelized onions, pickles

SPINACH + ARTICHOKE DIP 12
mozzarella, bruschetta, house corn tortilla chips

BEEF TENDERLOIN CARPACCIO 18
chimichurri aioli, capers, arugula, citrus
vinaigrette, parmesan, crispy bread

FLATBREAD PIZZAS

NEAPOLITAN 14
pomodoro sauce, mozzarella,
bocconcini, basil, olive oil,
cracked pepper

FOREST MUSHROOM 15
gorgonzola cream, mozzarella, brie, wild
mushrooms, confit garlic, hazelnuts,
truffle oil, island salt

BANH MI 16
pomodoro sauce, hoisin, mozzarella,
pulled pork, carrot, onion + radish slaw,
cucumber, cilantro, jalapeños, spicy aioli

BACON CHICKEN RANCH 16
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 19
any flatbread pizza with
your choice of fries, daily soup
or market greens

SOUPS + SALADS

THAI CURRY COCONUT CHICKEN SOUP cup 6 bowl 8
crushed peanuts, cilantro, chili flakes

TAN TAN CITY 21
blackened chicken, dates, almonds, avocado, goat cheese,
orange segments, mint, baby greens, key lime dressing

THAI CHICKEN 18
peppers, carrots, farkay noodles, fried tortilla, baby greens,
romaine hearts, thai peanut dressing

ROASTED BEET + WHIPPED FETA 15
red + yellow beets, grapefruit segments, cherry tomatoes, whipped
feta, mint, pistachios, arugula, citrus vinaigrette

CLASSIC CAESAR 14
croutons, bacon, parmesan, capers, lemon, romaine hearts, classic dressing

POACHED PEAR + CANDIED PECAN 14
cranberries, goat cheese, candied pecans, poached pears,
baby greens, sweet herb dressing

MARKET GREENS 13
peppers, carrots, grape tomatoes, super seeds, baby greens,
herb balsamic vinaigrette

SOUP + SALAD COMBO 14
cup of soup with your choice of market greens,
classic caesar or poached pear + candied pecan

SALAD UPGRADES
grilled chicken 6 blackened chicken 7 organic tofu 6
sockeye salmon 9 garlic prawns 6 avocado 3

CASUALS + HANDHELDS

CRISPY HALIBUT + CHIPS one 18 two 23
coleslaw, tartar sauce, lemon

BARBECUE CHICKEN QUESADILLA 16
mozzarella, bbq sauce, black bean corn salsa, spinach, sour cream, salsa

TURKEY BACON CLUB 17 ½
cranberry apple chutney, garlic aioli, brie, lettuce, tomato,
caramelized onions, bacon

MOROCCAN LAMB BURGER 19
chimichurri aioli, goat cheese, shaved red onions, arugula, tzatziki

GRILLED CHICKEN CLUB 17
chipotle aioli, jalapeño jack, bacon, lettuce, tomato,
caramelized onions

make it spicy? blackened chicken + banana peppers 2

BACON BURGER 18 ½
jalapeño jack, garlic aioli, lettuce, tomato, caramelized onions, pickles

NEW YORK STEAK SANDWICH 24
mushrooms, onions, arugula, goat cheese, chimichurri aioli,
grilled baguette

CASUAL UPGRADES

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

GLOVICTORIA.COM

PASTA

SMOKED CHICKEN GARGANELLI 19

sun-dried tomatoes, mushrooms, artichokes, confit garlic, bacon, spinach, gorgonzola cream, bruschetta, parmesan

PRAWN + SCALLOP PESTO TAGLIATELLE 22

peppers, onions, sun-dried tomatoes, basil pesto, white wine cream, parmesan

BEEF TENDERLOIN CARBONARA 24

cured local bacon, green peas, gorgonzola mushroom cream, madagascar peppercorns, pecorino cheese, cracked pepper

MAINS

FRESH HERB + PISTACHIO CRUSTED SALMON 25

bacon orzo florentine, seasonal vegetables, citrus dressed arugula

HICKORY SMOKED RIBS 27

potato bacon salad, seasonal vegetables, bourbon barbecue sauce, pineapple salsa

BOWLS

AHI TUNA POKE BOWL 21

jasmine rice, edamame beans, avocado, pickled vegetables, cilantro, cucumber, sesame ginger sauce, pineapple salsa, spicy aioli, green onions

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 ½

grilled chicken | organic tofu | prawns | crispy beef

BLACKENED CREOLE CHICKEN 24

garlic whipped potatoes, seasonal vegetables, signature glo compound butter

BONELESS SHORT RIBS 28

garlic whipped potatoes, seasonal vegetables, five spice demi, buttermilk crispy onions

CHOPHOUSE

chophouse steaks are all angus reserve aged for 35 days

all steaks served with seasonal vegetables + **your choice of** potato bacon salad, garlic whipped potatoes or truffle frites

GLO CHOPHOUSE STEAK

signature glo compound butter, jumbo onion ring

BLACK + BLUE STEAK

creole seasoning, crumbled castello blue cheese

JAPANESE SESAME STEAK

sautéed mushrooms, japanese sesame sauce

SURF + TURF STEAK

three garlic butter poached prawns, madagascar peppercorn demi

PEPPERCORN STEAK

madagascar peppercorn demi, signature glo compound butter

6oz new york striploin 30

7oz beef tenderloin 43

8oz new york striploin 35

glo

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