SOUP

Soup du Jour \$8

Chilled Spanish Gazpacho \$8

French Onion Soup \$9

APPETIZER

Baked Chicken Empanadas \$13

Chipotle pepper sauce

Tomato & Mozzarella di Bufala \$14

add prosciutto \$5

Crispy Black & Black Spring Rolls \$16

Blackened chicken, black beans, cheddar

Calamari (Sauteed or Crispy) \$15

Cocktail, marinara sauces

Bahamian Conch Fritters \$17

Cocktail, sour-cream horseradish sauces

Baked Brie Parcel \$17

Honey, toasted almonds, fresh fruit

Baked Shrimp Tostones \$18

Cuban enchilado

Dolphin Fingers \$16

Chipotle pepper sauce







THEGLOBECAFE.COM



THE GLOBE CLASSICS

Skirt Steak Frites \$32

Hearty Dijon, peppercorn pan jus, hand-cut fries

Grilled Filet Mignon \$34

Cognac-hearty Dijon sauce, whole button mushroom, rosemary-thyme roasted potatoes

Blackened Atlantic Salmon \$29

Sun-dried tomato butter, choice of rice or mash du jour

Grilled Argentine Churrasco \$32

Malbec wine demi-glace, rosemary-thyme roasted potatoes

Pan Seared Wasabi Ahi Tuna \$32

Wasabi bisque, choice of rice or mash du jour

Newcastle Ale Fish & Chips \$22

Battered Cod, Rosemary-thyme roasted potatoes

PIZZA

Please allow approximately 25 minutes

Margherita \$17

Crushed tomato, mozzarella

Grilled Chicken, Brie & Carmelized Walnuts \$22

Crispy onion, roasted garlic rub

Prosciutto & Goat Cheese \$23

Fresh tomato, toasted almond pesto rub

Three Cheese & Fig \$21

Parmesan, gorgonzola, mozzarella, roasted garlic rub

Pepperoni White Pizza \$19

Mozzarella, gorgonzola, roasted garlic rub

Crispy Chicken Parm \$19

Mozzarella, crushed tomato sauce

SALAD

All salads except Caesar & Picadillo served with mesclun greens

Danny's Steak Caesar \$19

Sliced skirt steak, bacon, feta, sun-dried tomato, almonds

The Globe Salad \$17

Chicken, apple, gorgonzola, carmelized walnuts, sherry vinaigrette

Waldorf Chicken Salad \$16

Apple, carmelized walnuts, egg, citrus vinaigrette

Blackened Chicken Tortilla \$16

Black beans, tomato, avocado, Swiss/cheddar, cilantro-jalapeño vinaigrette

Grilled Dolphin Greek \$19

Feta, black olives, tomato, red peppers, garlic vinaigrette

Cuban Picadillo Salad \$18

Tomato, black beans, mojo vinaigrette, tostone "croutons"

PASTA

Pear Ravioli \$19

Gorgonzola, toasted walnut bisque

Chef Martin's Chicken Parm \$24

Fresh tomato-aioli spaghetti

Chicken Penne \$22

Mushrooms, sun-dried tomato, roasted garlic bisque

Sweet Potato Ravioli \$19

Champagne bisque, spicy almonds, fresh goat cheese

Frank's Rigatoni Bolognese \$19

A Globe classic, frequently ordered by a guy named Frank

Baked Lamb & Ricotta Meatballs \$26

Sriracha marinara, tomato-aioli spaghetti



SANDWICH

Served with fries

Deli Smoked Turkey Club \$15

Lettuce, tomato, bacon, Swiss, mayo, white toast

Grilled Dolphin Sandwich \$18

Pesto-aioli, lettuce, tomato, red onion, Kaiser roll

Prosciutto Caprese Baguette \$16

Lettuce, pesto, aged balsamic mayo

Grilled Reuben Sandwich \$16

Corned beef, Swiss, sauerkraut, 1,000 Island, marble rye

Smoked Turkey & Brie Croissant \$16

Green apple, honey mustard

Baked Tuna Melt \$15

Swiss and cheddar, toasted rye

Grilled Steak Swiss Melt \$19

Toasted Kaiser roll

Grilled Chicken Breast Sandwich \$16

Fresh mozzarella, lettuce, tomato, bacon, dijon mustard

The One Burger \$16

American cheese, ketchup, mustard, mayo, pickle, crispy o<mark>nion</mark>

DESSERT

Warm Brown Sundae \$12

Double-Stuffed Fried Oreo a la Mode \$12

Toffee Caramel Crunch Profiteroles \$10

Chef de Cuisine - Regulo Garcia

18% gratuity added to parties of six or more.