

GLOBE

SINCE 1859



STARTERS

DAILY SOUP

Rosemont General seasonal soup served with a warm tea biscuit 10

WINTER GREENS

Ontario mixed greens, red onion, tomato, cucumber, pear, candied walnuts & goat cheese with a house made honey thyme vinaigrette 16

+rotisserie chicken 6

+fried chicken 9

CAESAR SALAD

Romaine, bacon, house made Caesar dressing, Grana Padano Parmesan 16

+rotisserie chicken 6

+fried chicken 9

OLD ENGLISH ONION SOUP

Classic onion soup with sourdough and grated English Tickler Cheddar 12

SHAREABLES

ARANCINI

Breaded and fried house made parmesan risotto.
Served with marinara sauce and parmesan 16

BEER CHEESE DIP WITH HOUSE MADE

PRETZEL BITES

Steam Whistle beer, blend of 3 cheeses, and house made pretzel bites 20

ROASTED RED PEPPER DIP

Roasted red peppers blended with spices and cream cheese. Served warm with fried naan 18

MUSSELS

Ocean Wise mussels steamed in a white wine cream sauce. Served with fresh sourdough 25

MAPLE MUSTARD CARROTS

Maple mustard glazed carrots over whipped goat cheese, with a pickled beet puree & candied walnuts 16

TRUFFLE PARMESAN WEDGES

Hand cut triple cooked potatoes tossed in truffle oil and finished with house made garlic aioli and parmesan 14

ROSEMONT SIGNATURE MEATBALLS

Rosemont beef meatballs served in a house made creamy Swedish meatball sauce topped with caramelized onions 18

BUTTER BOARD FOR 2

Selection of 3 house made Alliston Creamery seasoned butters: garlic herb, caprese & coriander chili lime. Served with fresh sliced sourdough 14

 HOUSE FAVOURITE

 VEGAN  GLUTEN FREE  VEGETARIAN  OCEAN WISE

PLEASE ASK ABOUT OUR GLUTEN FREE AND VEGAN SUBSTITUTIONS



@thegloberosemont
#destinationrosemont



PASTA

Served with house-made garlic bread

RIGATONI ALA VODKA

Fresh rigatoni in a house made Beattie's vodka sauce with pancetta & onion 29

SPICY BURATTA

Fresh pappardelle tossed in a spicy Pomodoro sauce, topped with buratta cheese 32

PEPPERCORN STEAK

Fresh pappardelle tossed in a house made peppercorn sauce with beef tenderloin & Parmesan 36

MAINS

THE GENERAL BURGER

Signature house made beef patty, lettuce, pickles, cheese & secret sauce, on a house made brioche bun served with wedges and greens 25
Add Bacon 3 Add Patty 5 Upgrade Caesar 3

PICKLE BRINED FRIED CHICKEN SANDWICH

Hand breaded pickle brined chicken, dill pickle slaw, bacon & chili ranch, on a house made brioche bun served with wedges and greens 26
Add Cheese 2 Upgrade Caesar 3

FISH AND CHIPS

Steam Whistle beer battered Ocean Wise haddock served with tripled cooked wedges, dill pickle slaw, tar tar sauce & lemon 32

BLACKENED COCONUT CURRY

Blackened seasoned cauliflower & sweet potato in a coconut curry sauce on a bed of quinoa & rice. Served with grilled naan 26

GRILLED PORTOBELLO WITH CHICKPEA CHIMICHURRI

Marinated Portobello mushroom cap stuffed with a house made chickpea chimichurri, paired with quinoa rice blend & seasonal vegetables 28

SEARED SALMON WITH CHARDONNAY CREAM

Seared Ocean Wise salmon finished with a vegetable chardonnay cream. Paired with parmesan risotto and seasonal vegetables 38

8OZ FILLET MIGNON

Center-cut filet mignon topped with peppercorn sauce and served with garlic mashed potatoes and seasonal vegetables 44
Add Sauteed Garlic Mushroom 5

HALF RACK OF LAMB

Herb marinated lamb with a mint pea puree, paired with garlic mashed potatoes and seasonal vegetables 55

SIGNATURE CHICKEN DINNER

Seasoned and grilled chicken served with our classic chicken gravy, garlic mashed potatoes, seasonal vegetables & a tea biscuit 34