



WINTER MENU

March 11 - 13

Lunch is served Tuesday, Wednesday and Thursday from 11:30am - 1:30pm

Our menu is updated weekly with seasonal dishes in an elevated and relaxed environment, our mission is to offer members and guests a unique dining experience with vibrant cuisine! - Executive Chef Hans Reisinger

\$24 per person includes: a starter, entree, and one non-alcoholic beverage
OR two starter items and one non-alcoholic beverage

STARTERS

House Caesar

Romaine, Parmesan,
Polenta Crouton
(VEG, GF, NF)

Tomato Bisque

Roasted Tomatoes, Local
Cream, Basil Crema
(DF, GF, NF)

House Chowder

Clams, Andouille Sausage,
Hughes Potato

MAINS

Brett's Smash Burger

Classic Smashed Patty with
Caramelized Onions,
American Cheese, House
Fries
(NF)

Sesame Entrée Salad

Napa Cabbage, Sesame
Soy Vinaigrette,
Marinated Tofu,
Cashews, Scallions
(V, GF)

Shrimp Fried Rice

Chinese Sausage and Shrimp
Fried Rice, Scallion and Shaved
Carrot Salad
(GF, DF, NF)

BEVERAGES

Coffee and Tea

Lattes & Espressos
Custom Offerings Available 4

Exclusive Assortment of
Teavana Teas 4

Full Bar & Spirit Options

PNW Wine and Beer
Additional Non-Alcoholic
Beverages & Mocktails

Soft Drinks

Soft drinks, ice tea, lemonade,
Arnold Palmer

*Proudly Serving Coca-Cola Products Provided
by our Sponsor:*



V Vegan | Veg Vegetarian | GF Gluten Free | DF Dairy Free | NF Nut Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness." Check total is subject to sales tax and 24% taxable service charge: 55% of which is distributed to service personnel; 45% is retained by the property. Menu is subject to change.
One check will be presented to parties of 6 or larger.

A Port of Seattle property managed by Columbia Hospitality



WINTER MENU

SWEET TREATS

Raspberry Mount Tarte

Raspberry Cream Patisserie,
Berry Coulis, Macerated
Strawberries, Chocolate
Shaving
NF 6

Maple Affogato

Gelatiamo Vanilla, Maple Pecan
Syrup
VEG 6

Freshly Baked Cookies

House made cookie
assortment
VEG 6

MEET THE TEAM

Rob Leonard - Bartender and Server:



Rob, a proud Seattle native, has spent his entire life in this vibrant city. This July marks his impressive 17-year journey with Columbia Hospitality and the World Trade Center Seattle. He started as a setup attendant, was promoted to supervisor, then transitioned to serving/bartending. To Rob, Columbia Hospitality is more than just a workplace – it's a second family. Throughout his time with the company, he has navigated various life transitions alongside his fellow team members. One fond memory he recalls is the surprise home visit from his colleagues, who arrived bearing diapers as he prepared for the arrival of his daughter. Beyond his role at the World Trade Center Seattle, Rob finds joy in traveling with his son for basketball adventures and indulges in his passion for collecting sneakers, proudly dubbing himself a "sneaker head."

BOOK YOUR EVENTS



Boardroom rentals are complimentary for members, with modest food and beverage minimums

The World Trade Center Dining Room may also be rented for meetings, corporate events, weddings, celebrations, award galas and more!

Ask Alison, Director of Memberships, for more information:

ascott@wtcseattle.com



LOCALLY SOURCED



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