



SPRING MENU

April 15 - 17

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)

BEEt Plate

Honey Whipped Goat Cheese,
Petit Beets, Sunflower Dukkha,
Greens
(VEG, GF, NF)

House Chowder

Clams, Andouille Sausage,
Hughes Potato

MAINS

Pastrami Rib

Cured Pork Ribs, Braised
Greens, BBQ Beans
(GF, NF)

Spring Gnocchi

Fava Bean Hummus,
Artisanal Gnocchi, Confit
Tomato & Spring Onion,
Carrot Top Pesto Cream,
King Oyster Mushroom
(VEG, NF)

Philly Cheese Steak

Shaved Beef, Caramelized
Onions, American Cheese
Sauce, Spiced Tater Tots
(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



SPRING MENU

SWEET TREATS

Key Lime Tart!

Meringue, Key Lime Curd
(VEG, NF)
VEG 6

Maple Affogato

Gelatiama Vanilla, Maple Pecan
Syrup
VEG 6

Freshly Baked Cookies

House made cookie
assortment
VEG 6

MEET THE TEAM

Elisbeath Kassahun - Concierge



Elisbeath, originally from Ethiopia, has lived in Seattle for 16 years. She loves the people, culture, and weather in our city. You might recognize her smiling face from her previous role as a valet in our building. Since Columbia Hospitality acquired this company, Elisbeath has transitioned into the concierge services role at WTC Seattle. She feels that the company is like a second family and the culture here is special. Her warm and friendly demeanor makes her the perfect person to greet and assist our members. She shares that she loves and is passionate about customer service. Elisbeath is always learning and seeking personal growth. She believes knowledge is our most powerful tool. When she's not greeting members with a smile, she loves spending time with her son, going for walks, listening to gospel music, and reading her Bible.

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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