



# SPRING MENU

May 06 - May 08

*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)

### BBQ Ribs

Napa Carrot Slaw,  
Frisée, Orange BBQ  
(GF, DF, NF)

### House Chowder

Clams, Andouille Sausage,  
Hughes Potato  
(NF)

*\*contains dairy, shellfish*

## MAINS

### Pesto Turkey Melt

Basil Aioli, Provolone,  
Tomato Jam, Pickled  
Onion, Crisp Lettuce,  
Pastrami Tots  
(NF)

### Beef Mushroom Marsala

Confit Potatoes,  
Grilled Bread, Raita  
(NF)

### Chickpea Dahl

Sumac Lavash, Raita,  
Cilantro Chutney (NF, VEG)  
*\*can be made vegan upon  
request*

## 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*



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## SWEET TREATS

### Key Lime Tart!

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

### Maple Affogato

Gelatiamo 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](mailto:ascott@wtcseattle.com)



## LOCALLY SOURCED



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