



WORLD TRADE CENTER®
SEATTLE

FALL MENU

FEATURING SUSTAINABLE, PACIFIC NORTHWEST CUISINE BY CHEF DYLAN MONROE

OPEN MONDAY - FRIDAY 11:30 AM - 2:00 PM

NEW SEASONAL ITEMS

STARTERS

Add Chicken 6 | Add Wild Sockeye Salmon* 8 | Add Ling Cod* 8

Poached Pear Salad Veg | GF

Port Poached Pears,
Candied Pecans, Gorgonzola,
Crispy Leeks, Pickled Shallots,
Organic Greens, Fig Vinaigrette
Small 12 Main 16

House Greens V | GF | DF

Shaved Garden Vegetables,
Balsamic Vinaigrette
Small 8 Main 12

Caesar Salad GF

Romaine Hearts, Polenta Croutons,
Parmigiano-Reggiano,
Creamy Garlic Dressing
Small 9 Main 13

Award-Winning Clam Chowder*

Penn Cove Manila Clams,
Chorizo, Hughes Farms Potatoes,
Washington Valley Cream
Cup 7 Bowl 10

Cauliflower Tartine V

Fried Cauliflower, Hummus,
Pumpkin Seed Macha, Fennel,
Curry Oil, Sourdough
16

SEASONAL BITES

Squash Curry V | GF

Butternut Squash, Sweet Potato,
Cauliflower, Chanterelles,
Coconut Milk, Rice
19

Seared Salmon*

Sockeye Salmon,
Brown Butter Mustard Sauce,
Confit Potatoes, Rapini,
Pickled Pomegranate
21

Kale Grain Bowl Veg | GF | DF

Baby Kale, Apples,
Sweet Potato, Grains,
Nuts and Seeds, Herbs,
Shaved Vegetables,
White Balsamic Honey Vinaigrette
19

Shepherd's Pie

Stout Braised Beef, Local Root
Vegetables, Potato Crust, Fall
Cabbage Salad, Crispy Leeks, Toast
Points
19

Rob's Catch of the Day*

Grilled Rockfish Sandwich,
Kale Fennel Slaw, Pickles,
Lemon Garlic Aioli
21

BISTRO FAVORITES

Substitute Soup or Caesar Salad 2 | Upgrade to Garlic Fries 2

Pacific Lingcod & Chips* DF | GF

Two Pieces Fried in Cider Batter,
Caper Remoulade, Lemon Herb Aioli,
Fall Slaw, House-Cut Fries
21

Half-Pound Burger*

8 oz. Ground Beef,
Tillamook White Cheddar,
Lettuce, Tomato, Red Onion, Pickles,
Bacon Jam, Herb Aioli, Brioche Bun
Mixed Greens or House-Cut Fries
18

Fried Chicken Sandwich

Buttermilk-Marinated
Smoked Chicken Thigh,
Chipotle Aioli,
House-Made Sweet Pickles,
Fall Slaw, Brioche Bun
Mixed Greens or House-Cut Fries
18

Soup, Salad, Sandwich Combo, Choose 2 or 3

Choice of: Ham or Turkey with
Cheddar or Provolone;
Mixed Greens or Caesar Salad;
Clam Chowder
2 Choices 14 | 3 Choices 17

LOCALLY SOURCED

"We are passionate and inspired to offer our guests new seasonal dishes. Our goal is that everyone enjoys the variety of foods progressing through the seasons, we hope to keep our members engaged and happy!" - Chef Hans



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

FALL MENU


 NEW SEASONAL ITEMS



Upcoming Events

BEVERAGES

Cocktails

 **Corinne's Autumn Apple Harvest 12**
Crown Royal, Green Apple Syrup, Lemon, Agave,
Cinnamon Stick

 **Hot Toddy 12**
Whiskey, Hot Apple Cider, Lemon, Cinnamon

Wine

Pendulum Red Blend 12
9 Hats Pinot Gris 12
Treveri Cellars "WTC" Sparkling Wine 10

Beer

Craft, Import & Domestic Selections 10

Also Available Through Your Server:

Full Bar & Spirit Options

Wines of the Week


Additional Non-Alcoholic Beverages

Lunch Specials

Proudly Serving Coca-Cola
Products Provided by our Sponsor:



Mocktails

 **Sweater Weather 10**
Spiced Chai, Cinnamon, Vanilla Syrup,
Oat Milk
(Served Hot or Cold)

 **Caramel Apple Pie 10**
Hot Apple Cider, Caramel Syrup, Cinnamon

Lattes & Espressos
Custom Offerings Available 4

Cold Brew Coffee 5

Tea
Exclusive Assortment of
Teavana Teas 4

SWEET TREATS

Sorbet du Jour V | GF

Daily Seasonal Sorbet,
Fruit Garnish
5

Fresh Baked Cookies Veg

Daily Assortment
6

Homemade Ice Cream Sandwich

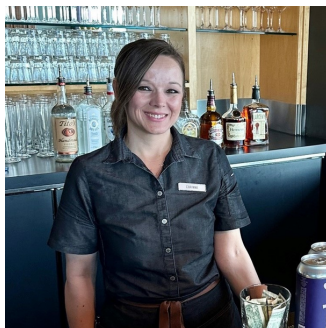
Freshly Baked Chocolate Chip Cookies,
Vanilla Ice Cream

**Ask about our rotating Cookie selection*
6

Our Affogato GF

Vanilla Bean Ice Cream, Espresso,
Amaretto Liquor,
Crumbled Chocolate
6

MEET THE STAFF



Meet Corinne Robinson-Jahns, an integral part of the WTC Seattle service team!

Born and raised in Seattle, Corinne's career journey began in a local video store, driven by her deep passion for movies. She later moved into various roles, including fraud detection at Washington Mutual Bank and surveying for the City of Seattle, before honing her service skills as a barista at Starbucks. She later transitioned to Palisade Restaurant in Elliot Bay Marina orchestrating private events for 18 years. As pandemic restrictions lifted, she began working at Bell Harbor International Conference Center and now serves as a dedicated full-time team member at the World Trade Center Seattle. She has now been with us for 2 years!

Beyond work, Corinne enjoys reading, playing pickleball, and cherishes moments with her six-year-old daughter. Her unwavering support for the Seattle Seahawks is a testament to her strong connection to her hometown!

BOOK YOUR EVENTS



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

The Holland America Line Dining Room may also be rented for meetings, corporate events, weddings, celebrations, award galas and more!

Please ask a team member for more information or email us!

concierge@wtcseattle.com



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